



PRESS RELEASE

## Sauces. Reflections of a chef by Yannick Alléno

Paris, May 15, 2014

### The Syndrome of the Terrine

Nearly three years ago, when Yannick Alléno tasted the juices of a terrine he had just cooked, he was again amazed by the pure taste of the jelly that had formed. It was pronounced and crystal-clear; on the verge of setting; and startlingly precise: it was the epitome of taste.

It is that emotion that he sought to capture because every outstanding product deserves respect; his objective is to intensify flavor, not to transform it.

He set about looking for the perfect distillates of flavor, using modern techniques, and his research resulted in a whole collection of juices that are now known as extractions.

### Extractions: a rebirth?

Extractions, his modern sauces, thus enter the canon of great sauces in the French tradition. They excel because of their straightforward, true tastes and because they allow the very essence of a product to express itself, right down to its texture.

The first step is to extract the taste of things, individual element by individual element, in a carefully controlled process. The extraordinary results are lively, exacting and incisive.

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*“Sauces are the expression of an evolved cuisine”* adds Yannick Alléno.



The second step, like in the making of ice wine, uses reduction by freezing. The distillate that results from this process concentrates all the taste of the product with incredible strength and intensity, highlighting its natural salinity and minerality.

Then all that remains is the most stimulating of tasks for a chef, the phase of creating sauces and identifying perfect pairings: the blending of these juices is inspired by the work of master winemakers.

Yannick Alléno is now in a position to compose exactly what he sets out to do and to give new depths to his dishes.

**Where?**

In bookshops

**When?**

May 14th, 2014

**Price?**

12 euros

**Publisher?**

Hachette

Benoit Gouez, the cellar master at Maison Moët & Chandon gives his impressions after a tasting of extractions: *“The tasting of an extraction is an enthralling visual, aromatic and gustatory experience. A plain white mushroom is reminiscent of a spider crab and its coral, with shades of anise, liquorice and cinnamon. Celeriac takes on the fleshy texture of a mirabelle plum, sweet corn becomes unctuous and incredibly persistent... These revelations of aromas and tastes offer entirely new perspectives for combining ingredients.”*

**English edition:** available through all online booksellers for 8.99 euros

***Sauces. Reflections of a Chef***

While anticipating the future, Yannick Alléno also felt an obligation to pay homage to his predecessors. This book, written with the kind contribution of Vincent Brenot and the cooperation of Claude Lebey, is a plea for sauces. It tells the history of great sauces that have marked out culinary progress, but also reveals the secrets of the techniques and the work used to produce extractions.

This work underscores the natural function of a sauce: creating a link among the products that compose a great dish.

*“Finding one's place in the tradition of the historical greats is an exhilarating gamble and challenge. I sincerely hope that the challenge is taken up with panache, and that both new and traditional sauces find their way back onto our plates.”* Claude Lebey.

**About Yannick Alléno**

Multi-starred chef Yannick Alléno advocates a French cuisine that draws its strength from its heritage but is also ambitious in its creativity. He has developed a visionary approach to the culinary arts in which know-how and excellence are combined with audacity that pushes his boundaries to better experience new flavors and exalt tastes. He is Chef at the Cheval Blanc in Courchevel, and goes beyond borders on his endless quest for the quintessential in all things. He inspires and directs the kitchens of the Royal Mansour in Marrakech, and promotes French *art de vivre* in Dubai, Beijing and Taipei. He also produces a cooking bimonthly for professionals: YAM. With the publication of *Sauces: Reflections of a Chef*, he lays the foundations of a Modern Cuisine, the new scales for his culinary scores.

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