

# PHILIPPE MILLE is the winner of the Concours National de Cuisine Artistique and will represent France in the first Bocuse d'Or Europe and in the final event in Lyon



After two days of competition, Philippe MILLE has won the Concours National de Cuisine Artistique, and is automatically selected to represent France in the first Bocuse d'Or Europe, to be held in Stavanger Norway 1<sup>st</sup> and 2<sup>nd</sup> of July 2008 ,and in the Bocuse d'Or final to be held on January 27<sup>th</sup> and 28<sup>th</sup> 2009 as part of the Sirha trade exhibition in Lyons.

Created in 1998 by Raoul Gaïga and Jacky Fréon (first winner of the Bocuse d'Or in 1987), the Concours National de Cuisine Artistique, French Selection of the Bocuse d'Or has become a prestigious top level competition that also serves to select the French candidate thanks to an event similar to the international competition that is held in Lyons, i.e.: facing the public on April 1<sup>st</sup> and 2<sup>nd</sup> Paris Expo-Porte de Versailles.

After five hours and thirty minutes of intense work, the fish dish (Norwegian salmon) and the meat dish (Presto lamb) prepared for ten persons are presented before the public, then before the jury composed of reputed chefs, placed under the presidency of Joël Robuchon.

- **1<sup>st</sup> place:** Philippe MILLE won the *Vase de Sèvres* of the President of the French Republic, also a cheque of €15 000 in prize money, and is automatically selected for participation in the Bocuse d'Or,
- **2<sup>nd</sup> place:** Lionel VEILLET won the French Academy of the Bocuse d'Or Challenge, also € 7000 in prize money,
- **3<sup>rd</sup> place:** Sébastien VANBESELAERE won the French Academy of the Bocuse d'Or, also € 4000 in prize money.

Before them, many young chefs have taken part in this contest. The list of previous winners attests to the prestige achieved by the talents revealed by the event:

- Yannick Alleno (chef at the restaurant *Meurice* - Paris, Silver Bocuse 1999),
- François Adamski (chef at *L'Abbaye Saint-Ambroix* - Bourges, Bocuse d'Or 2001),
- Franck Putelat (chef and owner of the *Parc de Frank Putelat* - Carcassonne, Silver Bocuse 2003),
- Serge Vieira (Bocuse d'Or 2005).
- Fabrice Desvignes (Chef de brigade at the *Présidence du Sénat* - Paris, Bocuse d'Or 2007)

They all have their names mentioned in the prestigious winners list of the Bocuse d'Or contest.

It is now Philippe MILLE who will have the honour of representing France in the first Bocuse d'Or Europe in Stavanger Norway (1<sup>st</sup> and 2<sup>nd</sup> of July 2008) and in the Bocuse d'Or final in Lyons January 2009 during the Sirha trade exhibition. In a brief interview he gave a few months ago Philippe, reveals a bit more about himself.

## **Interview**

*Philippe MILLE*

*34 years old*

*married, one child*

*Assistant Chef at Le Meurice hotel, Paris (France)*

### **1. WHERE DOES YOUR INTEREST FOR COOKING COME FROM?**

I've always been immersed in this environment. My grand-mother, who used to cook pots-au-feu stews on an old stove, taught me the love for products. It is to rediscover those smells and odours that I wanted to become a cook. My father used to cook too, but often less noble products such as offal, sardines... Cooking always seemed natural to me.

### **2. WHAT BROUGHT YOU TO PARTICIPATE IN THE FNACC?**

I have been working with Yannick Alleno for twelve years. Over that period Yannick has participated in many contests. Following his example, I decided to take up the challenge myself. I enjoy pushing the limits, in search of new ways of cooking products, also managing the stress... It's really enriching. What's more, the FNACC is one of the most prestigious contests in France, the reference for qualifying for the Bocuse d'Or.

### **3. WHAT DO THE CONTEST PRODUCTS SUGGEST TO YOU?**

These are products that we work with regularly. So many ideas spring to mind. They offer a wide range of possibilities, leaving the field open for creativity. They are at the same time interesting and not as easy to prepare as they seem. They must be treated with respect.

### **4. CAN YOU INTRODUCE YOUR COMMIS, HOW DID YOU CHOOSE HIM?**

Hugo SOUCHET started as an apprentice at the Meurice restaurant three years ago. I trained him and have been working with him for three years now, we know each other well. He is dedicated and dependable. For him to be my commis for the contest was the obvious choice.

### **5. APART FROM CUISINE WHAT ARE YOUR OTHER PASSIONS IN LIFE?**

I collect books on the history of cooking. I must have around 300 books. I enjoy travelling to discover new cultures, different ways of cooking and eating, and also to discover new products.

### **THE MILESTONES IN PHILIPPE MILLE'S CV**

1994-1996: commis de cuisine - restaurant L'Aubergade, Pontchartrain (78)

1996-1998: chef de partie - restaurant Le Drouant, Paris (75)

1998-2000: chef de partie - restaurant Le Pré Catelan, Paris (75)

2000-2001: chef de partie - restaurant Lasserre, Paris (75)

2001-2002: chef de partie - Hotel Ritz, Paris (75)

2002-2003: sous chef - Hotel Scribe, Paris (75)

Since 2003: assistant chef - Hotel Le Meurice, Paris (75)

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