



Jean-Louis Gerin, *Private Master Chef Services*

Maître Cuisinier de France – French Master Chef
Président Académie Culinaire de France USA 2010-2020
James Beard Foundation Best chef northeast | Sous Vide CREA certified
Chopped Champion | ServSafe certified | HACCP certified
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Le 14 Juillet “Live from Duingt”



MARC ROLLIN

Maire de Duingt et Vice-Président du Grand Annecy
Duingt, Auvergne-Rhône-Alpes, France

<https://www.facebook.com/Duingt>

Duingt.fr | [Site officiel de la commune](#) | [perle du lac d'Annecy](#)

Auberge du Roselet – Duingt

Appetizer:

*Pig trotters, leek chiffonade
la bonne sauce mousseline capres et cornichons.*

Chef-owner, Nicolas Falquet
GM-owner, Florence Falquet

www.hotel-restaurant-leroselet.com

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Main Course:

*Poisson du Lac, Jambon fume et choux
Crozet Crayfish with insane amount
of creme fraiche*

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Sous Vide & HACCP certified

TV Food Network, Chopped Champion

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Chevalier du Merite Agricole | Chevalier des Arts et des lettres

Paulo le Boulanger

Dessert: Brioche Saint Genis

14 juillet/Bastille Day *French barbecue* demonstration LIVE FROM FRANCE on Tuesday, July 13 at 3 pm EST with Master Chef Jean-Louis Gerin, native celebrity chef Nicolas Falquet, Paulo le baker and Mr. Marc Rollin, Mayor of Duingt and Vice President of Le Grand Anney consortium

- Join Master Chef Jean-Louis Gerin, Maître Cuisinier de France "LIVE" from the le Haute-Savoie. Jean-Louis will be cooking "en ville" from his idyllic village of **Duingt** located on the western shore of Lake Annecy alongside friends Nicolas Falquet.

Jean-Louis will prepare *Poisson du Lac, Jambon fume et choux | Crozet Crayfish with insane amount of creme fraiche* along with fellow chef restaurant owner Nicolas Falquet preparing *Pig trotters, leek chiffonade | la bonne sauce mousseline capres et cornichons*. The village baker, Paulo la Boulange, will present the famous *Brioche Saint Genis*.

Enjoy this great opportunity to cook along with Chef Jean-Louis Gerin and the Mayor of Duingt Mr. Marc Rollin, sharing 14 juillet specialities from the region while also learning about the area around Lake Annecy.

The French town of Annecy is a popular resort just twenty-two miles south of Geneva, Switzerland and about 40 miles west of Chamonix and Mont Blanc in the Alps. Annecy is a beautiful town with a gorgeous lake and parks. The town was part of the House of Savoy that ruled the region from the eleventh century. Savoy didn't officially become part of France until 1860 so the area has a very distinct style all its own.



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Coaching | Team Building | Corporate events | Private Dinner | Family celebration | Hands-on meal preparation



James Beard Award-winning chef, Chopped Champion, Master Chef of France, Chef Jean-Louis Gerin offers his decades of expertise as a Private Chef, Consultant and Coach.

Whether you are planning an elegant family dinner, a business or fundraiser event, Chef Jean-Louis is at your service. For added fun, we offer a "hands-on" participation where you participate in the preparation of the dinner.

Learn more about authentic French Cuisine while sharing time with friends and family
