

COOKING WORKSHOPS FOR CHEFS 2024

COME AND FIND INSPIRATION FOR YOUR MENUS, SHARE A MOMENT OF CONVIVIALITY WHILE TASTING YOUR CREATIONS AND SWISS WINES AMONG PROFESSIONALS.



PRICE PER WORKSHOP: CHF 150.-/PERSON (120.- LFM MEMBERS)
12 PARTICIPANTS MAXIMUM
THE WORKSHOP WILL BE CONFIRMED 2 WEEKS BEFORE
THE SCHEDULED DATE

REGISTRATION AT : INFO@LABELFAITMAISON.CH



SWISS WINE

EACH WORKSHOP WILL INCLUDE :

- **3 TECHNICAL SHEETS**
- **DEMONSTRATION AND PREPARATION IN THE KITCHEN**
- **TASTING OF THE DISHES AND SWISS WINES**

**LIBERTÉ
ET
PATRIE**



Workshop created and led by

Chef Gaël Brandy

GastroVaud, La Pinte Vaudoise
Av. Général Guisan 42
1009 Pully / VD

Monday, 4th March

17h00-20h00

Low-temperature cooking: meat, poultry, fish, vegetables

Mastering low-temperature cooking

- for optimal organization
- tastier outcome
- reduced material loss

Tuesday, 23rd April ADDITIONAL DATE

Thursday, 25th April COMPLETE **17h00-20h00**

Vegetarian cuisine in catering

- original, attractive recipes using raw ingredients
- easily adaptable to large quantities
- ability to anticipate production

Monday, 23rd September **17h00-20h00**

Adding value to meat cuts of 2nd choice

- be creative without a noble product
- added value for your profit margins
- reduce food waste



Workshop created and led by

Chef Philippe Lignon

ZUGORAMA
Chem. des Lentillières 24
1023 Crissier / VD



Monday, 4th November

17h00-20h00

Offal, the music of the future

- discover our traditional culinary terroir
- reduce food waste
- working with cheap and tasty products
- products low in fat but rich in love!

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Workshop created and led by

Chef Simon Favre

ZUGORAMA
Rte de Grône 78
3966 Réchy / VS



Monday, 6th May

17h00-20h00

The secrets of desserts & pastries

- how to make traditional desserts
- if you have no pastry chef
- how to make simple desserts
- zero-waste



Workshop created and led by

**Cheffe Alicia Rico et
Chef Matteo Leombruno**

Hi Café by Delizia, Hiflow
Ch. Champ-des-Filles 36A (2e étage)
1228 Plan-les-Ouates / GE

DICIFOOD+

Monday, 29th April

16h00-20h00

Making the most of our region's cereals, with the presence and products of Dicifood

- product presentation by Dicifood
- find out more about our local products
- be creative with recipes
- vegetarian dishes with local products

Workshop created and led by

Chef Xavier Bats

**Ma-Terre - Maison de l'Alimentation du
Territoire de Genève**
Ch. Moïse-Duboule 2
1209 Genève / GE

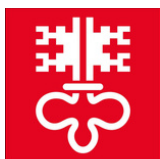


Monday, 30th September

14h00-20h00

The "pâté en croûte"

- come and learn the secrets of a chef
- passionate about the culinary arts
- how to sublimate a "pâté en croûte"
- master the techniques



Workshop created and led by

Köchin Ursula Christen

Culinarium Alpinum
Mürgstrasse 18
6370 Stans / NW



Monday, May 27th

17h00-21h00

Swiss legumes in focus

- Focus on local and seasonal products
- Basic preparation of legumes and their versatile processing
- Offering meat lovers interesting alternatives