

【周四原文阅读】The Art of Gastronomy at Sea

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Long, luxurious journeys deserve expertly crafted cuisine and excellent service. Preparing food on a yacht, however, presents several challenges for chefs who haven' t received the proper training. Choosing the right team for your kitchen ensures that you get gourmet dishes every time you sit down for a meal.

Chefs who want to pursue their passions for cooking and travel often train at culinary institutes that teach them how to prepare a wide variety of appetizers, main courses, desserts, and snacks in the types of conditions typically found on yachts. Alain Ducasse Education, for instance, has institutes throughout Europe with classes dedicated to teaching chefs how to translate their skills from the commercial kitchen to the kitchen galley.

Travelers who want to get the most out of their excursions should consider hiring chefs who have trained at institutes like the one from Alain Ducasse. Chefs who complete sea gastronomy programs know how to prepare delicious meals that will satisfy every

appetite onboard your yacht. They can create romantic meals for two, or multi-course feasts for large dinner parties.

Preparation for meals starts well before you leave the dock. Even megayachts have limited kitchen storage space compared to the kitchens found in most five-star restaurants. Crafting menus before your trip helps conserve room so that your chef has the fresh ingredients needed for art of gastronomy at sea.







