

Masterchef



EMMANUEL
BASSOLEIL



HOTEL UNIQUE | BRAZIL | HOSTED BY THE RITZ-CARLTON, MILLENIA

Emmanuel Bassoleil's has excited countless gourmets with his creative French-Brazilian modern cuisine. Under the influence of many chefs of renown, his gift in gastronomy was polished to resplendence. One of the noblest chefs, who refined Bassoleil's aptitude in the culinary arts, is the exalted Claude Troigos – son of the legendary chef Pierre Troigos. Having seen Bassoleil's ambrosial display at 3-star Michelin Roanne in France, Troigos invited Bassoleil to be the Director of Kitchens at Roanne in Brazil.

Currently, he is the highly esteemed Executive Chef of Hotel Unique, Vice-President of the "Brazilian Association of High Quality Gastronomy" and Owner of Bar Azucar. Some of the plethora of rare accolades he had been presented include his reception of the prestigious "L'ordre de L'academie Culinaire de France", which is unprecedented in Brazil, "Best Chef of the Year" in 1993 and 2001 and "Professional recognition in gastronomy 2002". With the passion to impart his gastronomic brilliance to others, Bassoleil had published six critically acclaimed cookbooks to the delight of his loyal aficionados worldwide.

Partner Winery



Represented by Thierry de Tourniel –
General Manager, Asia Pacific Area

Proudly presented by



citibank

A member of citigroup

Culinary Masterclass

World Gourmet Summit 2003