

Beat: Lifestyle

THE TOQUES MAKE SET THE SHOW OF ANTI WASTING AT THE FESTIVAL OF MOUGINS

ORCHESTRED BY CHEF DAVID FAURE & FELLOWS

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USPA NEWS - Chief David Faure and his wife Noelle surrounded by twenty-five other chiefs, have closed the International Festival of Gastronomy de Mougins. Their show of "toques" consists of cooking chefs of great renown, with the remains of the 3 days of gastronomic festival under a discotheque atmosphere. The live music show featuring rhythmic music and the animation of Chef David Faure, who presents both, makes jokes under an observant and stunned crowd waiting for the palets to be subjected to tasting under shaped tapas. Chef David Faure one of the most RockN Roll french Chief who imprinted his avant-gardism at Aphrodite restaurant, is now signing innovative menus at the Prestigious Pavillon Royal...

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It is a show worthy of the big demonstrations of Las Vegas, which could have impressed the most demanding tourists, but this show of toques, is quite unique, because in this organised mess under the dancing rhythms of the atmosphere Crazy chefs throwing themselves vegetables, fruits and delight delicious dishes. The beautiful story is that Chief David Faure has proposed to the Festival of Mougins to organize an Anti-Waste operation, making the party of the corps and the palace with the talent of the present chieftains in recovering all the remains. The rest in question represent 100kg of fish, 50kg of vegetables, 50kg of meat, 20kg of fruit, Well the show is worth the detour and has become even the signature of this festival that will regale the hundreds of spectators delighted with this result , Guilty and eco-responsible.

Bravo the maestro, for this visual and gustative regal realized for those 26 leaders of the elite gastrononmic international who raised the challenge under a heat of 37 degrees Celsius

CHEF DAVID FAURE IS ONE OF THE MOST ROCKN ROLL FUTURISTIC CHIEF-----

Chef David made a great deal of it during his 10 years of his restaurant Aphrodite in Nice, until 2015. He was elaborating his menu R 'Evolution. This original chef as much by his personality dynamitante of energy and impetuosity as his cooking which astonishes. It makes fusion, traditional and molecular and break the coventional codes. David Faure is an anti-conformist leader of avant-gardism with his time who knows how to combine genres while replicating the fundamentals of French cooking. With his delicious wife Noelle, Chef David, now condescends to sign the Pavillon Royal in Paris and in Prestige caterer with his alternative dishes. It is not surprising that the Stars of Mougins solicits this remarkable couple Chef David Faure and Noelle to orchestrate the Toques with Maestro! See : <http://restaurant.aphrodite.com/aphrodite/latable/carte/carte.htm>

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