

international chefs congress 2007 international chefs congress

In July 2007, StarChefs announced the Pacojet Recipe Contest, to be held at the International Chefs Congress in New York. Chefs and Pastry Chefs from across the country sent us the recipes they've developed and perfected using the Pacojet. Six recipes were chosen for their originality and technique. In September, each chef was flown to New York courtesy of Advanced Gourmet/Pacojet to attend the Congress and compete against each other for a Pacojet.

The 6 contestants chosen for their sweet and savory Pacojet recipes included H. Alexander Talbot of Ideas in Food in New York for his Grilled Potato Ice Cream; Richard Rosendale of Rosendale's in Columbus, OH for his White Asparagus Ice Cream; Seth Siegel-Gardner of Gordon Ramsay in New York for his Pickled Beet Sorbet, Nasturtium Seed Yogurt, and Pine Needle Smoked Salmon; Kriss Harvey of Cocoa Butter and Bar du Chocolat in Chicago, IL for his 24 Hour Oranges, Old School Praline, Vanilla Cremuex and Earl Grey Ice Cream; Michael Zebrowski of Morris Hotel in Morristown, NJ for his Sweet Corn Ice Cream; and Boris Portnoy of Campton Place in San Francisco, CA for his Peach Pâtes de Fruit.

Chefs came down from the 52nd floor of World Trade 7, taking a break from the Congress demonstrations, to watch the contestants plate their dishes. Chefs Katsuya Fukushima of Café Atlantico, Johnny Iuzzini of Jean-Georges, David Arnold of the French Culinary Institute, Jordan Kahn, Michael Laiskonis of Le Bernardin, Paul Liebrandt of Restaurant Liebrandt, Grant Achatz of Alinea, Jennifer Giblin of Blue Smoke and Paul Godino of Advanced Gourmet, each tasted the dishes and picked their favorite.

It was a tight competition, but in the end the two winners of the 2007 Pacojet Recipe Contest and proud owners of a new Pacojet were Michael Zebrowski in the sweet category and Seth Siegel-Gardner in the savory category. Congratulations and thanks to everyone who participated!

