



Heritage Resorts celebrates its first sustainable culinary week with Michelin Green Star Chef Christian Tetedoie

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La Semaine De La Gastronomie Durable

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CONNECTING TO THE INDIAN OCEAN'S LAND AND SEA FOR AN INNOVATIVE GOURMET EXPERIENCE

Sustainable culinary art is being elevated to new heights. Heritage Resorts, the Heritage Golf Club, Le Chateau de Bel Ombre and the C Beach Club are pouring their hearts in their commitment to help support and sustain the local environment and communities with eco-friendly solutions, while bringing exquisite and surprising local produce in the limelight. The modus-operandi includes reducing food waste; offering eco-friendly and short-circuit food solutions; forging culinary partnerships with local food purveyors; and contributing to the development of the surrounding communities.

From the 25th to the 30th of July 2022, the first Sustainable Culinary Week, by Heritage Resorts, will be held in Bel Ombre. Under the patronage of Chef Christian Têtedoie, a Green Michelin two Stars Chef, the event is poised to become the premier sustainable epicurean festival on the island, spotlighting Bel Ombre as a culinary destination—promoting local chef talent alongside the diversity of rich agricultural offerings in the region. This locavore initiative resonates with the Bel Ombre Nature Reserve which is a UNESCO Man & Biosphere protected site.





The Sustainable Culinary Week will be a unique experience that connects all aspects of Mauritian culture, cuisine and cultivation through the spirit of food and beverage, treating attendees and guests to innovative dishes that highlight the bounty of locally caught, grown and raised ingredients. It is the only such event on the island to require participating chefs to use local products sourced from the island's farmers, fishermen and growers in their creations, thus affording them a deep understanding and appreciation for the country's natural resources. This is in line with our Now for Tomorrow commitment, whereby the group will focus on fresh produce from Mauritius and the Indian Ocean.

"Sustainability is at the heart of who we are as hoteliers, and it is one of the reasons we committed to only using locally sourced produce at Heritage Resorts. This culinary festival is also in a way dedicated to the resiliency of the Mauritian industries, from farming to hospitality, and celebrates the spirit of innovation and adaptation in light of extraordinary circumstances. We want all attendees to build a deeper and more meaningful connection and appreciation for the ocean, land and local communities as they worked the land whose produce will shine throughout the culinary week," explains Thierry Montocchio, CEO of Rogers Hospitality.

A CULINARY REVOLUTION

“Through the culinary week, our goal is to showcase the quality of local produce and make them shine through the gourmet dishes prepared by our chefs. Working with Chef Christian Têtedoie is a delight and we have had several workshops already with him. Furthermore, Chef Krisnen Ruttun, of the C Beach Club, will be spending one week in Lyon with Chef Têtedoie for an in-situ training after the culinary week. The chefs at Heritage Resorts and the other outlets in Bel Ombre have been at the forefront of a sustainable culinary revolution, and we are all proud of the work that has been done over the past few months. We truly believe that Heritage Resorts is pioneering a new approach to haute gastronomie and can’t wait for our guests to experience the spectacular dishes we have crafted,” shares Raoul Maurel – Chief Operations Officer of Heritage Resorts.

During the Sustainable Culinary Week, Chef Têtedoie will moderate a conference on sustainable cuisine at le Chateau de Bel Ombre, as well as two workshops, one with guests from the resort, and one with chefs from around the island, to showcase local Mauritian produce and sustainable culinary practices. Chef Christian Têtedoie trained under Paul Bocuse and George Blanc and is a MOF (Meilleurs Ouvriers de France). He received a Michelin Star in 2000 and has since also received a Green Michelin Star Award. The Chef is also committed to defending the values of his profession and is involved in the promotion and enhancement of French gastronomy throughout the world. As such, he was elected President of the Association of Master Chefs of France in March 2011.

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ABOUT CHEF CHRISTIAN TÊTEDOIE

Christian Têtedoie is a French Michelin starred chef who runs a gastronomic restaurant, a bistronomic establishment and a summer restaurant in Lyon. Having discovered his passion for cooking age 7 when practising in his parents' kitchen, Chef Têtedoie worked under Georges Blanc, Paul Bocuse, and in the kitchens of the French presidential palace, and was crowned Meilleur Ouvrier de France in 1996.

In 2000, he was awarded a star in the Michelin Guide. Since 2011, he has been president of the largest association of French chefs, the *Mîtres Cuisiniers de France*, working to promote French gastronomy throughout the world.

In 2021, he was awarded the Michelin Green Star. This new distinction created by the Michelin Guide rewards chefs who have adopted ethical and environmental standards to make their cuisine more sustainable, such as favouring short circuits and local, seasonal products from more environmentally friendly agriculture.



ABOUT HERITAGE RESORTS

Heritage Resorts invites you to live an elegant and immersive interlude. A transformative experience in the heart of an extraordinary nature, which brings out the most beautiful emotions in us. Nestled at the heart of the 2,500-hectare Bel Ombre Territory, Heritage Resorts is a collection of premium resorts offering a sustainable approach to luxury, crafting uniquely authentic and memorable journeys that illustrate the outstanding beauty of its scenery. Conceived to inspire, reconnect, and live transformational experiences, Heritage Resorts is a dream come true!



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