

Beat: Vips

CHEF LEHRER GETS INSPIRATION IN GARDEN PRODUCTS TO SUBLIMATE THE TASTE BUDS

HE COOKS ON BEHALF OF AUTHENTIC TASTE

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USPA NEWS - Emmanuel Lehrer is a young Chef, 32-years, leader aimed culinary table of the "Meridian Beach Plaza"-Monte Carlo having worked in Swiss on Cote-Didier of Courten, in Relais & Châteaux "Rosalp" his culinary restaurant, to Saint Barthélemy at "Guanahani". He is a passionate Chef who passionates palate

Chef Emmanuel Lehrer, told me that nothing else, can make him more happier than to please the customers by discovering the fresh products in his local cuisine, as he tries to enhancing the authentic taste naturally. It is the love of season products that motivates his inspiration for a simple, generous and inventive cuisine. "Chef Emmanuel is a lover of local cuisine with Mediterranean accents and suggests very inventive season dishes : "Les primeurs de nos paysans à la Grecque, sour ceviche of Royal sea bream, heart of crispy salad", (The early seasonal products of the farmers the Greek way, « la selle d'agneau des pré-Alpes frottée de sarriette », (The saddle of lamb pre-Alps rubbed by savory) "le turbot sur l'arête" (Turbot on the fish bone), "légumes cuisinés" (cooked vegetables) en "Cocotte luttée" (fought casserole cooking) , sucs citronnés aux palourdes »

A reading of the headings both precise and poetic, it is hoped that the flavour will be at the appointment of the literature proposed in the listing of menu dishes.

THE STARTER IS "A FRESH CRAB WITH STEWED LEMON ON TOMATO SOUP GRILLED WATERMELON WITH CUCUMBER, AND RED PIQUILLO PEPPER SHERBET"-----

That's the name of the dish starter, presented at the menu of the restaurant " La Table de Pierre" by Chef Emmanuel Lehrer. The title is a whole story by itself, and an invitation to the degustation. I choose this starter : "Fresh crab with stewed lemon dol tomato soup, grilled watermelon, and cucumber, red pepper sherbet" attracted by the long title.-----

To start with, the crab tartare presented as if swimming in an orange red sauce, with its iridescent color hues, reflecting the genuine freshness of vegetables and sublime proposed by the visual aspect. It is a delicate attention to the detail with the sophisticated cutting radish slices and onions salted sugars, which pleases the eye.-----

As for the taste of the same dish, sorbet piquillo red pepper is delicious and quite surprising, because the freshness and texture of sorbet explode in the mouth the taste and spicy chili say. Amazing.

A CULINARY VENTURE WITH THE CRAB STARTER BY EMMANUEL LEHRER-----

Now if we observe closely the tasting and in parallel the preparation itself of the dish. The dish is eclectic and rich in variety of flavours dispersed as a pondered balance of the different textures and bursts of discovery to the taste buds. Break between crunchy radishes and concern facing the mini balls of watermelon.

The accompanying of the main food, is so eclectic with such variety and richness that the crab could almost be replaced by a buddy seafood. The positive result was optimal all the same by its lightness and creativity. Eat this dish is to go to the crab ... to discover by guessing what vegetables and how cooked and identify fragments preserved lemon, at the end in the mouth. All this is a mouth venture!-----

The vegetables whose white beet is finely sliced, thyme and is swimming in the tomato soup. We want this crabbing continues to delight the taste buds. And this is a bonus for the culinary exercise of the palate.

As for the Chef Emmanuel, with or without intention, he has focused on the taste without neglecting other criteria such as aesthetics and design of the dish. He intuitively reached the difficult balance of marrying flavours in a net interaction of the different elements of his preparation. He goes up to marry hot pepper sorbet with grilled sweet watermelon, it was daring, and the bet is successful.

EMMANUEL LEHRER IS A PASSIONATE CHEF WHO PASSIONATES OUR PALATE-----

In fact the same intrigue of this dish that impressed me, which I have to admit, lies in the unusual for this dish. Whatever different place where I put my spoon or fork, I discover a new taste depending on the four corners of the plate. I guess if I eat that same dish on another day, it would be different without betraying the compliance with the same original recipe. This is what we call "the mark of a great dish" apparently simple but genuinely complex by its richness in taste. And in pursuit of the rest of my meal, I then took the food

followed by an excellent "Apricot Tatin"^[2] was revisited with garden apricots, always. This dish is the lamb of signature Chef Emmanuel Lehrer that he had done in its infancy and that he keeps in his menu as signature and mascot.-----

The ideal metaphor would be that of a piece of theatre whose hero is the meal, surrounded by secondary actors and extras by the way of simmered vegetables, which make the replica. The taster is a spectator who attends this play and the script is written, it does not change. This scenario is like the recipe of the dish. But if you go see this play several times, it will never be the same representation identical. And chance to mingle with the range depending shot during the tasting.

Here the stage director is the chief Emmanuel Lehrer, to whom I personally say "Hats off, bravo The Artist"!

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