



Alain Ducasse Honored with 2007 James Beard Award

NEW YORK, NY -- May 9, 2007 – Celebrated Chef Alain Ducasse has been honored as the recipient of the 2007 James Beard Award in the category of “Cooking From a Professional Point of View” for his book *Grand Livre de Cuisine, Alain Ducasse’s Desserts and Pastries*. Chef Ducasse and his co-author, Pastry Chef Frédéric Robert, share with professional and home chefs alike 250 of their favorite signature recipes of desserts, pastries, candy and other sweets that were created throughout their impressive culinary careers.

The *Grand Livre de Cuisine: Alain Ducasse’s Desserts and Pastries* illustrates Chef Ducasse and Chef Robert’s mastery of decidedly French and international favorites, including the American cheese cake, Italian “cannoli,” and delicious “viennoiseries” such as chocolate panettone. The book was published in English by *Les Éditions d’Alain Ducasse* for the first time in October 2006 and is the second in the “Grand Livre de Cuisine d’Alain Ducasse” collection. Alain Ducasse’s publishing house has been a way to transmit knowledge to a potentially wider audience since 2001. Chef Ducasse has previously authored 15 titles in total.

“It is an honor to be presented with such a distinguished award and to share this recognition with Frédéric Robert,” says Alain Ducasse. “Collaborating with Frédéric was the perfect experience for creating this book and I hope others will find as much joy and inspiration within its pages, preparing each recipe, as I had in exploring desserts from around the world.”

The user-friendly book contains more than 650 color photographs by artist Mathilde de l’Ecotais, including a full-page close-up of each finished dish. Cross-sectional drawings provide clear displays of the internal “architecture” of the more complex creations. The impressive volume also features an extensive appendix of technique and terminology, allowing users to easily understand the layout and preparation methods of each dish.

As reflected in this award-winning tome, Chef Ducasse has been a strong influence on Chef Robert throughout his lifetime. Chef Robert developed his passion for the pastry arts and a truly skillful hand working alongside Chef Ducasse for over twenty-five years beginning in 1987, when they opened **Le Louis XV – Alain Ducasse** at the **Hôtel de Paris** in Monte Carlo together, which quickly received three Michelin stars. Today, Frédéric Robert is the Executive Pastry Chef of Wynn, Las Vegas.

Chef Ducasse has been recognized by the James Beard Foundation in past years, having won the prestigious “Best New Restaurant” award for his celebrated Michelin three-star restaurant *Alain Ducasse at The Essex House* in

2001, and was inducted into the Foundation's "Who's Who of Food and Beverage in America" in 2002. In addition, another of Chef Ducasse's cookbooks, *Ducasse: Flavors of France*, was nominated for the Foundation's Book Awards in 1999.

The James Beard Awards are the nation's top honors for culinary professionals, designed to celebrate, preserve, and nurture America's culinary diversity and excellence and Groupe Alain Ducasse is honored to be a part of this long standing tradition.

About the book:

Grand Livre de Cuisine

Alain Ducasse's Desserts and Pastries

By Alain Ducasse, Frédéric Robert

Les Editions d'Alain Ducasse

Hardcover with jacket

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About Groupe Alain Ducasse

The Groupe Alain Ducasse devotes itself with passion to the culinary pleasures and arts of hospitality in order to answer to the needs of its varied, mobile and international customers. The Group keeps on developing new ideas and ensuring their circulation. This constant search for excellence relies on the particular talents of the men and women of the Group, on the utmost quality of its products and on a complete knowledge of modern technologies. At the head of his Group, Alain Ducasse is at once a chef-creator, and a strict entrepreneur. As creator, he insists on offering a cuisine that is just right; as entrepreneur, he implements a modern economic model, a transfer of his knowledge and a relevant vision of the food service and hospitality industry.

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