Local Chef Attends Conference In California

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Mary Donaldson/KMXT

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Chef Joel Chenet was in California last week promoting wild Alaska Seafood. Mary Donaldson has more.

Late last week, local chef Joel Chenet was participating in a Cooking For Solutions conference in Monterey Bay, California. The conference was held May 16th and 17th at the Monterey Bay Aquarium. His days started at 7:30 each morning and usually didn’t end until 11 p.m. each evening. Chenet, along with a handful of other chefs from around the US, participated in meetings for sustainable seafood.

(Chenet 1 :35s “…it was quite interesting.”)

Chenet also performed many cooking demonstrations both Friday and Saturday at the conference, but the excitement came Saturday evening with an “iron chef” style cook-off. Ingredients for the chefs were laid out on an 18 by 3-foot table that had almost 30 types of lettuce, five types of asparagus, and six or seven types of mushrooms all for the chefs to work with. They had one hour to prepare their dishes, and the cook-off had an exciting twist to it.

(Chenet 2 :50s “…it was a lot of fun.”)

Chenet is a native of France and began his cooking career training in restaurants and cooking for royalty in France, to later becoming a sous-chef at the Pierre Hotel in New York. Currently Chenet creates classic pastries for his business, Mill Bay Coffee.

I’m Mary

Donaldson.

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