

# Cuisine Solutions to celebrate fifth International Sous Vide Day on January 26



Left to right: Gerard Bertholon, Dr. Bruno Goussault and Chef Daniel Boulud

[Cuisine Solutions Inc.](#) tells *PAX International* it will host a virtual celebration for International Sous Vide Day on January 26th, honoring the 80th birthday of Dr. Bruno Goussault who is recognized as the master of modern sous vide.

"Goussault pioneered the sous vide method more than 50 years ago in 1971," reads the Cuisine Solutions press release. "Industry insiders and renowned chefs will honor Dr. Goussault's birthday and shine a light on his brilliant work."

The digital experience will be emceed by Gerard Bertholon, Chief Strategy Officer of Cuisine Solutions. It will give guests a look at the artistry and evolution of the sous vide cooking method through a presentation of cooking demonstrations and recipes. [The event is free and open to those who want to join](#), and receive event updates and exclusive International Sous Vide Day recipes.

The sous vide video cooking demonstrations will spotlight top industry chefs who will each showcase a different sous vide dish using Cuisine Solutions products that guests can recreate at home. These ambassadors of sous vide will include Daniel Boulud, celebrity chef and acclaimed restaurateur of two Michelin-starred restaurants; Marc Ehrler, President of Culinary at Hilton Americas; Eric Barale, Senior Director of Culinary at The Apollo Group; and Scott Randolph, Interim VP of Culinary Development at IHOP.

Recipes will include Chef Boulud's glazed pork belly with beluga lentil ragout, root vegetables, and mustard jus. Chef Ehrler's seared sous vide octopus with wilted escarole, fennel, and lemon. Chef Barale's 72-hour beef short rib with shiraz sauce, braised endives and baby carrots; and Chef Randolph's Cali roasted turkey melt.

The event will also share scenes from the International Sous Vide Day kick-off preview party that Chef Boulud will hosted on January 12 for select VIPs at The Bar at Daniel. The evening featured a presentation of small sous vide plates by Chef Boulud and sous vide cocktails by Grand Marnier in collaboration with the food scientists at the Culinary Research & Education Academy (CREA), the education, consulting and innovation arm of Cuisine Solutions.

International Sous Vide Day will come to a close with a virtual happy birthday message to Dr. Goussault, paying homage to his legacy in sous vide. Dr. Goussault serves as the Chief Scientist at Cuisine Solutions and Founder of CREA, where he taught the application of sous vide cooking to Michelin-starred chefs such as Yannick Alléno, Daniel Boulud, Thomas Keller, Anne-Sophie Pic, and Joël Robuchon, among many others.

"Since its inception, CREA has trained more than 80 percent of the three-star Michelin chefs around the world," the press release said.

Dr. Goussault holds a seat on the board of the Association des Chimistes (Association of Chemists) and Ingénieurs et Cadres des Industries Agricoles et Alimentaires (Engineers and Managers of Agricultural and Food Industries) and was named as one of the 100 visionaries in the *Albert Einstein Legacy Project's Genius: 100 Visions of the Future* initiative.