



Our chef Philippe Gobet reveals some of his secrets!

Before joining the [Ecole Hôtelière de Lausanne](#) as Executive Chef and Senior Teaching Master, Chef Philippe Gobet had a rich and rewarding journey: from Gourmet conferences to the openings of schools or restaurants, he also illustrated himself as an author or a Jury in prestigious competitions, to finally receive the title of [Meilleur Ouvrier de France](#).

Passionate chef, inspired teacher and brilliant communicator, he answers our questions today:

EHL: Was there anything that you thought you wanted to do before you started cooking?

PG: I headed first towards industrial design studies and I think I received from this teaching the art of precision and envy of perspectives.

EHL: Do you think being a great chef is a natural talent, or is it something that can be learnt?

PG: Foremost, I think there is the parents' education! Then there are the encounters and choices each of us makes according to our own passions. For the rest, work is the only engine to access greater responsibilities.

EHL: How have your recipes evolved over the years, and which chefs have had the most influence on you?

PG: First of all, there are the meetings with different chefs and the inspiration we draw from their creations. Then comes the mixture of our DNA and the emotions that most marked us. For me, the true taste of the products and the simplicity of execution will remain the keywords of the perfect dish! I worked with the greatest chefs, but I consider Joël Robuchon the greatest master in the field. His concept "L'Atelier" is an example of simplicity and refinement.

EHL: Of all the dishes you have had the opportunity to cook, which is your favorite to make?

PG: There is no preference in cooking one dish but not another. But some products may one day inspire our imagination and not another day. I especially like to cook vegetables, fish and shellfish. Pastry will remain for me the most absolute pleasure ... maybe I'm a bit "gourmand"!

EHL: What trends in contemporary cuisine inspire you most?

PG: After the pipette and alginate kitchen, I think all great cooks around the world practice a more responsible cuisine. The cuisine focuses more on seasonal produce and many chefs actually return to local products. Health is at the heart of our dishes and it is our responsibility to be its guardian.

EHL: What new (or old) ingredients are inspiring you right now?

PG: Celebrations arriving apace, I enjoy to work with fine products such as lobster and all seafood in general. And, no doubt, capons and pullets of Bresse best evoke the holiday season. I also look forward to the arrival of black truffles "Tuber melanosporum" ...

EHL: If you could cook for and dine with anyone, who would that be?

PG: My wife, but let it remain confidential!

EHL: Finally, do you have a tip to give our readers for the holiday season?

PG: Year-end celebrations are synonymous with sharing, family and love...! Treat your guests and offer them your best culinary emotions. Dare to please them and no one will blame you.

EHL: No ... No ... Give us one of your secrets!

PG: First of all, choose very fat oysters, crunchy and with sufficient chews. As accompaniment, instead of the traditional vinaigrette dressing, try an Asian recipe: soy sauce, grated fresh ginger and finely chopped spring onions.

Discover new tips for your holiday meals with Chef Philippe Gobet and his fellows during the **Christmas Ateliers Gourmets of EHL**.