

Chefs work to preserve ingredients nearing extinction

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Chef Daniel Boulud and his colleagues at Relais & Chateaux properties — an association that includes more than 580 luxury hotels and restaurants around the world — have added 85 products from 28 countries to international nonprofit Slow Food’s Ark of Taste catalog of endangered foods. The list includes fruits and other plants that are threatened with extinction, as well as manufactured foods such as the Persille de Tignes goat cheese produced by the Marmottan family in the French Alps since the 18th century.

