

The Great Chef Fernand Point's Legacy

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Summary

The Expo '70 held in Osaka in 1970 aroused in the Japanese people a genuine interest in "authentic" taste. Following this trend, Tsuji Professional Culinary School started sending many teachers to Europe for training. Dishes and sweets they learned in those days are still part of the school's curriculum today. One of them is *gateau marjolaine*, originally of the well-known restaurant La Pyramide, which maintained three Michelin stars for 30 years from 1933. The restaurant owner and chef Fernand Point established certain rules (such as simplified cooking and respect for the natural flavor of ingredients) which constitute the foundation of modern French cuisine, of which he is considered the "father." Point's revolutionary and ingenious approaches beyond ordinary cooks' imagination can be found in his representative dessert *gateau marjolaine*.