

# Masterchef



## ROLAND JÖHRI



JÖHRI'S TALVO | SWITZERLAND | HOSTED BY EQUINOX COMPLEX BY RAFFLES INTERNATIONAL

Jöhri's Talvo – set in a 17<sup>th</sup> century farmhouse – is a beautiful and traditional display of the development of Roland Jöhri's early fascination with regional cuisine.

Born in the Grisons, Jöhri realised in the sixties during a search for original recipes of his mountainous homeland that he could refine and recreate the regional specialties with his light and fresh ingredient-based cooking to produce a delectable marriage of French cuisine and the original Grisons' recipes. With variety in the kitchen being important to Jöhri, the discerning palate of the Talvo's gourmand clientele is always kept enthusiastic by his creativity, hard work and a repertoire of different cooking cultures that range from French, Italian to the Far East.

Jöhri's passion for the gastronomic arts is also reflected in his impressive collection of over 40,000 menus and 2,000 cookbooks, the oldest of which dates back to 1509. His culinary brilliance is also shared in his cookbook, *Die Kochkunst Graubundens Traditionelle Rezepte – neu kreiert*.

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Represented by Michel Chapoutier, Owner

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# Culinary Masterclass

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