

# PROSPER MONTAGNÉ CULINARY AWARD

*“You can only make good food with very good food”*

Under the High Patronage of  
Mr Emmanuel MACRON  
President of the French Republic

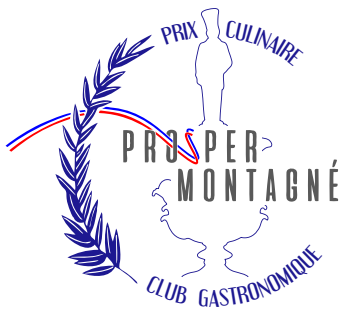
## 74<sup>TH</sup> PROSPER MONTAGNÉ CULINARY AWARD

Chaired by Chef Patrick HENRIROUX



### *Vegetables take the spotlight!*

For the 74<sup>th</sup> edition of the Culinary Award Prosper Montagné, **Chef Patrick HENRIROUX**, chef of La Pyramide in Vienne, and a keen advocate of alternative protein sources, wants to challenge the candidates with a **topic that is both fun and plant-based.**



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## PRESIDENT'S PREFACE TO THE 2025 EDITION



Revealing an international master chef, «man or woman», is a perilous mission, yet it is the primary vocation of France's oldest culinary competition, the Culinary Award Prosper Montagné!

And if we were to compare cooking to what is essential elsewhere:

Silver photography demands rigor, you have to pay attention to the quality of your film to guarantee authentic colors, you need a developer to obtain the most beautiful images, to release the most beautiful emotions...

Surgery demands the utmost respect for patients, the best and most up-to-date techniques, the most competent team of anesthetists and nurses,

the most suitable equipment and premises...

On a boat, it is the crew that counts. You have to be able to rise above the storms. Trust, mutual aid and effort are the values that guarantee a safe arrival. The captain shares the success of each outing with his crew...

On a canvas, the painter must know how to draw, create perspective and depth, add color, be bold and imaginative to stand out...

In music, as in cooking, it is possible to play alone on stage. It is a pleasure to discover the full power of an orchestra, where instruments come together to create the most harmonious, the most demanding, the most energizing and the most beautiful pieces!

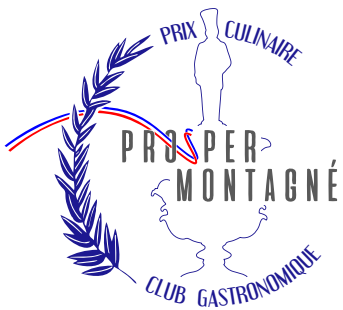
Cooking is the art of the 5 senses, as you must use your sense of taste, sight, hearing, touch and smell to succeed in your culinary creations.

This 74th competition will be plant-based, colorful, olfactory and tasty. All your seasonal, agricultural wonders will be paired with a few animal proteins such as milk, cream and eggs. The latter will come from freshwater, sea or land.

Your creativity will know no bounds: with our new subject, the organizing committee and I invite you to be on deck, set sail with your culinary identity, set course for the Prosper Montagné final, hoist the sails towards unique sensory horizons and drop anchor at **Ferrandi Paris on January 13, 2025.**

**Ferrandi Paris Gastronomy School**, the students, their teachers, our juries, our partners, President Francis Durnerin and I look forward to welcoming you to this new challenge that will be engraved in everyone's memory!

Patrick HENRIROUX



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## 74<sup>TH</sup> PROSPER MONTAGNÉ CULINARY AWARD

**Contest date: Monday, January 13, 2025**

**In the kitchens of Ferrandi Paris School of Gastronomy  
Closing date for applications: Friday, November 15, 2024**

**PRESIDENT OF THE COMPETITION**

**Chef Patrick HENRIROUX**

**Chef/owner of La Pyramide restaurant in Vienne, Isère. 2 Michelin stars and 4 Gault & Millau toques.  
Trainer and supervisor in Japan since 2005. Active member of Relais & Châteaux since 1999.**



### PHOTOS FROM THE LAST PROSPER MONTAGNÉ CULINARY PRIZE

The competition rules can be checked on the club's website or sent on request. The contest entry forms will be sent by post or printed from our website, or can be collected directly from the club's head office.



Scan the QR-code  
to access the 2024  
Competition video  
[www.youtube.com/  
watch?v=\\_DP8AwolXk](http://www.youtube.com/watch?v=_DP8AwolXk)

## 2025 CONTEST TOPIC

### Vegetables take the spotlight!

For the 74<sup>th</sup> edition of the Culinary Award Prosper Montagné, **Chef Patrick HENRIROUX**, chef of La Pyramide in Vienne, and a keen advocate of alternative protein sources, wants to challenge the candidates with a topic that is both fun and plant-based.

### MASTERING DISH

#### VEGETAL

#### Winter looks to spring, autumn to summer...

Following in the footsteps of Italian painter **Giuseppe Arcimboldo**, your dish will be a winter composition, essentially made up of cooked vegetables. Animal by-products such as milk, cheese and eggs will be included in your recipe. The colors, smells, volumes and flavors of your vegetable selection can be expressed in a variety of ways. Your dish will include a butternut-based centerpiece and three individual garnishes, each featuring a specific ingredient.



*It will be served on a rectangular platter (50x70 cm), for 8 people (platter provided by the Organizing Committee).*

#### Your dish will include:

- A butternut centerpiece in the shape of a millefeuille, in a free-form frame in harmony with the overall dish. This major element of your recipe must be able to be portioned into 8 equal parts by the wait staff, (while maintaining a high standard of presentation).

*The three individual garnishes below are to be combined with land, sea or river eggs.*

- A first individual garnish, for 8 people, based on cardoon
- A second individual filling, for 8 people, based on leek
- A third individual garnish, for 8 people, based on potato
- A vegetable juice, broth or sauce served in a sauceboat. It may contain butter, milk or cream and must be of sufficient quantity (50 cl) to fill 2 sauce boats (supplied).

## A NEW FEATURE OF THE 2025 CONTEST

For the first time in its history,  
the finalists will have to **engage in a culinary improvisation** confrontation!

## A DISH OF IMPROVISATION

### THE PROSPER MONTAGNÉ CULINARY BATTLES

Live from the kitchens, in live streaming on influential social media, everyone can experience the excitement of a Prosper Montagné final!

After creating their first dish, contestants will put their talent to the test by preparing a dish for 8 people, using all or some of the ingredients carefully selected by the organizing committee.

With creativity, challenge and enjoyment, the 2025 candidates will have 10 minutes to improvise and 30 minutes to concoct the delicacy that will win the jury’s unanimous approval!

Streaming on :



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