

Fricote
L'Epicurien Urbain

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Congo, Germany and France: three countries with a well different culinary culture, but still the steps of this young prodigy chef. After his mother, "best cook in the neighborhood", he takes the passion for cooking and his first culinary emotions in his native Congo. From his adoptive family, he remembers the introduction to the stoves and his first steps at starred chefs'. Finally, from his life in France, he's learned a whole new interpretation of molecular cuisine and realized that his strong link with Africa makes him unique. That's how Top Chef TV show noticed him, before some great cooks calls him to elaborate their new menus.

Now, his new projects are inspiring him more than ever: a book about all his research on African cuisine and the "map of African flavors" that he made, but also his own place, opening around Spring 2015, time for him to prove that cooking is universal, but still different everywhere. By giving each product a second life through his search for the fifth taste, chef Malonga becomes the ambassador of very few known flavors and takes on his educational role regarding the youth of Africa, because "we want to eat for both soul and body".



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DIEUVEIL MALONGA, 23 ANS.

Congo, Allemagne et France : trois pays à la culture culinaire bien différente mais étapes initiatiques de ce jeune chef prodige. De « la meilleure cuisinière du quartier » qu'était sa mère, il tient la passion de la cuisine et ses premiers émois culinaires dans son Congo natal. De sa famille d'adoption et ses études en Allemagne il reçoit l'initiation aux fourneaux et ses premiers pas chez les chefs étoilés. Enfin de sa vie en France il tire une interprétation toute nouvelle de la cuisine moléculaire et réalise que son fort lien avec l'Afrique fait de lui quelqu'un d'unique. C'est ainsi qu'il se fait remarquer pour l'émission Top Chef puis par les grands cuisiniers pour élaborer leurs nouveaux menus.

C'est désormais ses nouveaux projets qui l'inspirent le plus : un livre répertoriant ses recherches sur les produits africains et la « cartographie africaine des saveurs » élaborée par ses soins, ainsi qu'un lieu à ouvrir à l'horizon du printemps 2015, le temps pour lui de prouver encore que la cuisine est universelle et en même temps partout différente. En redonnant vie à chaque produit à travers sa recherche du cinquième goût, le chef Malonga se fait l'ambassadeur de saveurs trop peu connues et assume aussi son rôle pédagogique vis à vis des jeunes d'Afrique, car « on veut manger pour l'âme et le corps ».

