

The Chaîne des Rôtisseurs, is the oldest gastronomic association in the world, founded in France in 1248 under the reign of King St. Louis as the “Royal Guild of Goose Roasters”. It is an international gastronomic society dedicated to bringing together professional and non-professional members from around the world who appreciate wine, cuisine and fine dining. With over 25,000 members in about seventy five countries, the Chaîne is forever expanding and evolving through the creation of new “Baillages”. One unique point about the Chaîne is that membership is transferable worldwide. This means that if you become a Chaîne member in one country and then for professional or personal reasons you move to another country, your membership is still valid. Additionally, it also allows you to be part of the Chaîne's international network and participate in Chaîne events and activities in different countries across the globe. The society also supports and promotes the future of young cooks and Sommeliers, and sponsors several food release programs through the Chaîne Foundation. The Bailliage of Portugal operates a cookery school in Evora to facilitate the insertion of needy youngsters in the active life, which requires your contribution and support!



***Bailliage de l' Algarve:***

***Jean Ferran, Bailli provincial, Sud du Tage***  
*Alto dos Anjos, Apt.33, 8550-909 Monchique*

*Tel : (+351) 282 912 822 Fax : (+351) 282 912 722*

**Contact: [ferran@monchique.com](mailto:ferran@monchique.com)**

## Confrérie de la Chaîne des Rôtisseurs

### *Bailliage de l' Algarve*

*Almoço Gastronómico de 11 de Outubro de 2014*

### **“MORGADINHO”**

*Suítas Alba, Carvoeiro*



***Chefe Louís Anjos***  
*Maitre Rôtisseur*

**Charles Pelletier Brut**

### **Polvo / Octopus**

**Terrina de polvo, batata-doce de Aljezur, pickles, alho, puré de tomate e pimento**

*Octopus terrine, sweet potato from Aljezur, pickles, garlic, pepper and Tomato purée*

**Marquês dos Vales Rosé, Algarve**

### **Carapau / Horse Mackerel**

**Alimado, espuma de batata, saladinha montanheira e crocante de batata e alho**

*“Alimado”, potato foam, country salad, crispy potato and garlic*

**Castelo D’Alba Reserva Branco, Douro**

### **Salmonete / Red Mullet**

**Corado com molho dos seus fígados, xerém de berbigão, texturas de milhos e coentros**

*Browned with its liver sauce, cockle “xerém”, corn textures and coriander*

**Vida Nova Reserva Tinto. Algarve**

### **Leitão / Suckling Pig**

**Barriga de leitão crocante, puré de aipo, maçã “Granny Smith” glaceada, amêndoas salgadas e saladinha “Waldorf”**

*Crispy suckling pig, celery purée, glazed “Granny Smith” apple, salted almonds and “Waldorf” salad*

**Casa Amarela Reserva, Porto**

### **As Laranjas do Morgadinho / Morgadinho Oranges**

### **Alfarroba / Carob**

**Mil folhas de alfarroba e amêndoa, coulis de frutos vermelhos, mirtilos e parfait de medronho**

*Carob and almond “Mille Feuilles”, red fruits “coulis”, blueberries and “medronho” parfait*