

FOOD & WINE

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the wine issue

— what to
cook next

ALAIN DUCASSE SAYS

“There is no such thing as genius in the kitchen; there is only the work.”



PRECISE STEW

Ducasse uses six pots to cook each type of vegetable on its own, then layers them in a baking dish.

CHEF RECIPES >> MADE EASY

A Lesson in Modern French Cooking

F&W's Grace Parisi translates food deity
Alain Ducasse's recipes for mortals.

PHOTOGRAPHS BY JONNY VALIANT

EVEN IN THIS ERA OF EMPIRE-BUILDING CHEFS, Alain Ducasse is a marvel: Since launching his Paris flagship in 1996, he's expanded to 22 restaurants on three continents. That all of them are able to maintain his reputation for impeccable technique and craftsmanship is remarkable, and it's why he's earned more Michelin stars than nearly any other chef. At Washington, DC's Adour, for instance, he turns a rustic root-vegetable stew into a precisely arranged dish that looks like it was plated with a protractor.