

Created by: Debra C. Argen

## Chef Frederic Breuil Recipes - St. Moritz Gourmet Festival

Luxury Experience Magazine met **Chef Frédéric Breuil** at the 15th [St. Moritz Gourmet Festival](#) in [Switzerland](#) in January 2008, and enjoyed watching him in action during the Kitchen Party at [Badrutt's Palace](#).



The saying that too many chefs spoil the soup does not apply to Chef Frédéric Breuil, a veteran of two 3-star Michelin restaurants in France, who beautifully orchestrated 10 international top toques of the world cooking in his kitchen for the highly anticipated Kitchen Party that takes place during the St. Moritz Gourmet Festival each year.

French chef Frédéric Breuil has been a busy man this year, as in addition to participating in the St. Moritz Gourmet Festival where he hosted **Chef Ryan Smith** from South Africa of Restaurant Mange Tout, he also created a special "SWISS Taste of Switzerland" menu for First Class passengers flying on [Swiss International Air Lines](#) (November 2007 until March 2008). He graciously shares a special recipe from Badrutt's Palace for Traditional Pojarksy "Helen Badrutt."

### Traditional Pojarksy "Helen Badrutt"

#### Ingredients:

200

Grams (7 ounces)

Veal

100

Grams (3.5 ounces)

Chicken breast

Parsley, Chives

Herb Salt

2

DI (6.7 ounces)

Cream

50

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Grams (1.7 ounces)

White Bread

Method: Cut the veal and chicken into cubes and then mince in the blender (blade size 3). Soak the white bread in the cream and add to the minced meat. Season to taste with herb salt, chives, and parsley. Form the mixture into cutlet shapes (Pojarsky) and fry them in hot oil in the pan until golden brown.

Presentation: Badrutt's Palace serves this dish with buttered tagliolini and a creamy goose-liver and truffle sauce, or with new potatoes with parsley and a white port sauce.

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For information on **Switzerland**, please visit the website: [www.MySwitzerland.com](http://www.MySwitzerland.com). For information on **St. Moritz**, please visit the websites: [www.stmoritz.ch](http://www.stmoritz.ch) and [www.Engadine.StMoritz.ch](http://www.Engadine.StMoritz.ch).



For information on the **St. Moritz Gourmet Festival** and all of its events, please visit the website: [www.StMoritz-GourmetFestival.ch](http://www.StMoritz-GourmetFestival.ch). For information on the **Cartier World Cup Polo on Snow**, please visit the website: [www.PoloStMoritz.com](http://www.PoloStMoritz.com)

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