

Taste of France

- Masterchefs share their secrets

Meeting with French Michelin-starred chefs, where we get to know how they think, work and breathe haute cuisine with a sustainable approach - ending each episode with a learn-how-to-cook-like-a-masterchef segment.





Documentary Series Overview

Genre: Documentary series merged with a cook-like-a-masterchef segment.

Episodes: 10

Running time: 24 minutes

Writer/Director/Producer: Tobias Elvhage

Original Music: Universal Production Music

Format: HD (1080p)

Languages: English and French

Subtitles: English

Filming locations: Paris, Marseilles, The French Alps, Lyon, Aix-en-Provence

Production company: Fenix Film AB

Website: www.fenixfilm.se

Synopsis



Taste of France is a dynamic TV-series combination of documentary, cooking and host driven sequences where we meet some of France's distinguished Michelin-starred chefs. On our journey through the country we explore the creative minds and environments of these entrepreneurial masterchefs.

As we dive into their world we get to learn about their struggles to build their own culinary identities, and how their early years, legacy, life values and devotion for quality have moulded them into becoming modern culinary legends.



With passion for taste and perfection, they introduce us to the sustainable thinking that permeates their craft, from carefully chosen producers, sustainable food handling, to the palate of the guest. We also meet up with some of the most engaged French top-producers, who supply our chefs with simply supreme produce.

Every episode ends with an exciting experience, where the chef introduces us to one of his/her favourite dishes. Together with our hosts they unravel how you can elevate your cooking and prepare these haute-cuisine recipes at your own home.

Teaser



Vimeo: <https://vimeo.com/405735706>

Episodes

- 1 – Frédéric Molina – Moulin de Léré
- 2 – René & Maxime Meilleur – La Bouitte
- 3 – Alexandre Mazzia – AM
- 4 – Eric Trochon – Solstice
- 5 – Pascal Barbot – Astrance
- 6 – Matthieu Dupuis Baumal – Chateau de la Gaude
- 7 - Amandine Chaignot – Pouliche
- 8 – Antonin Bonnet – Quinsou
- 9 – Clément Bouvier – Ursus
- 10 – Jean-Michel Carrette – Tournus



Meet The Masterchefs



René & Maxime Meilleur

La Bouitte

Episode 2 – Season 1



In this episode we'll get acquainted with the unique story of self-taught René and Maxime Meilleur, father and son running a three-star Michelin restaurant in Saint-Martin-de-Belleville in the Savoy region. As they put incredible focus in their craft, they have elevated home cooking to exceptional levels, while at the same time building their luxury hotel all by themselves.

We'll also meet with the only producer in the region that still holds up the old tradition of producing sheep's cheese.

Meet The Masterchefs



Amandine Chaignot

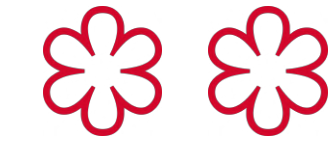
Pouliche

Episode 7 – Season 1

After working alongside with some of the greatest names in the culinary world, former MasterChef jury member Amandine Chaignot recently opened her first restaurant called Pouliche. Here she demonstrates the extent of her talent, serving refined vegetarian-focused cuisine.

We'll get to know her secrets to stimulating flavours and the principles behind her raw and at the same time much refined French cuisine. We'll also get the privilege to visit one of France's most sought after vegetable producers, who even got a cultivation plot in the gardens of Versailles.

Meet The Masterchefs



Clément Bouvier

Ursus

Episode 9 – Season 1

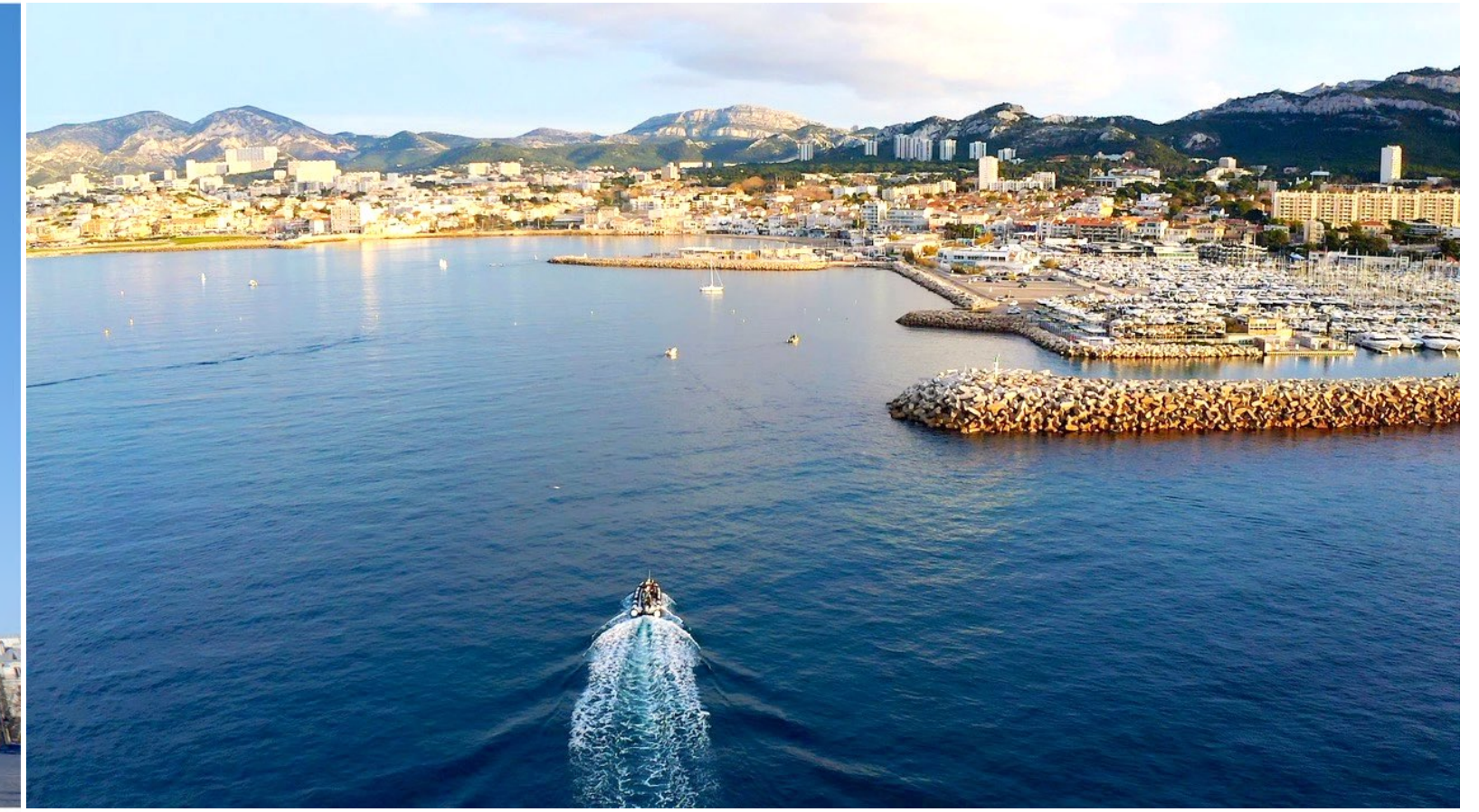


Ursus started as a family business, a restaurant built by Clément Bouvier's father at 3000 meters of altitude in the Savoy region. In his quest to amaze his guests, Clément aims to always surprise, always exceed their expectations. By bringing the very forest to the table, both in his cuisine and in architecture, his visitors are in for a special and unique treat.

We'll also get to meet one of Clément's favourite producers, that with a heart for quality and sustainable cultivation rather loses 30% of his crops than using any pesticides.







PARIS

MARSEILLE

AIX-EN-PROVENCE

LYON

THE FRENCH ALPS



Meet The Hosts

Martin Forsström

Actor, famous from Swedish Television, TV producer

Martin Forsström is an actor mostly know in the Swedish market as one of the characters in "Rederiet", one of the most successful and long running series in Swedish television history, and he's also participated in the Swedish dramas "OP7", "Aspiranterna" and "Naken".



Stéphane Meyer

Herb specialist, supplier

Stéphane Meyer is a French-German with a passion for herbs, nicknamed "The Druid of Paris" since he for years has supplied Michelin-starred chefs all over France with fresh herbs, that take their culinary artisanship to new hights.

Meet The Producer

Tobias Elvhage

Producer, director, cinematographer and editor

Tobias is a filmmaker, director and editor with a passion for engaging and touching stories. He has studied at Berghs School of Communication and Media Cross-Producer in Stockholm, and has held lectures for NTD TV-station in Stockholm, Kiev and New York. He also holds well-attended seminars for companies and organisations that aim get started with film production for social media and web communications.

In 2010/2011 he directed and produced the Scandinavian episodes for the branded entertainment series World of Education and Travel the World, both broadcast on NTD Television's Chinese channel.

Some of his engagements also include a documentary about the renovation of the Church Maria Magdalena, that was broadcast on Axess TV in 2017. He has also filmed four of the episodes for the Taste Asia program, broadcast on NTD America spring 2020.



Email: tobias@fenixfilm.se

Phone: +46 70 396 23 47

Website: www.fenixfilm.se

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BROADCAST TIMES

MON-THUR
10AM-10PM (E)
9AM-9PM (C)
7AM-7PM (P)

FRI
10AM-8PM (E)
9AM-7PM (C)
7AM-5PM (P)

SAT-SUN
8AM-1PM (E)
7AM-12PM (C)
5AM-10AM (P)



TASTE OF FRANCE WAS
BROADCAST IN SPRING 2020
ON NTD AMERICA





IN THE NEWS



P3 is one of the most popular channels of Swedish Radio.

In their morning show Morgonpasset, our host Martin Forsström was interviewed about his participation and experiences during the production of Taste of France.

[Swedish Radio Morgonpasset with Martin Forsström >>](#)



AFTONBLADET

Aftonbladet is one of the largest daily newspaper in the Nordic countries. They made an interview with Martin Forsström about his current engagements in the Taste of France documentary series.

[Aftonbladet article in Swedish >>](#)

CONTACT

Email: tobias@fenixfilm.se

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Website: www.fenixfilm.se

