



Press release, May 2015

STAUB, official partner of the 'Café des Chefs' restaurant in the French Pavilion at the Milan Expo 2015

As part of the Milan Expo, from May 1 to October 31 2015, the cookware brand STAUB will be admirably represented at the restaurant in the French pavilion. The 'Café des Chefs' will feature lots of culinary treats prepared and served in STAUB's enameled cast iron products.

On nice days, barbecue will be a restaurant highlight: you will be able to taste and share a variety of large pan-fried or grilled dishes outside. Impressively sized Cocottes with a diameter of 34 cm and a capacity of more than 12 liters, mean we can comfortably offer lots of visitors generous portions.

Inside, STAUB will be the partner of choice for the Bocuse d'Or winners' menu. A novel scheme has been put in place to promote French cuisine. No less than 10 leading chefs (Régis Marcon, Serge Vieira, François Adamski, Michel Roth, Fabrice Desvignes, Yannick Alléno, Thibaut Ruggeri, Franck Putelat and duo Jacky Fréon/Paolo Griffa) will take it in turns, for an average of 3 weeks each, to provide a unique tasting menu in their specialization. For a very reasonable price (from 33 Euros) these talented and newsworthy chefs will offer culinary creations representing the regions of France. Many of them will then present their creations in a STAUB dish.

All the chefs that will be there are members of the association of Bocuse d'Or winners. Just imagine the exceptional quality of the dishes served by chefs who have been on the podium at the most prestigious culinary competition in the world. A very good reason to visit the French Pavilion!

The small, rectangular 15 x 11 cm dish and the small, round 16 cm dish are among the products chosen by the chefs. Square centimeters of happiness are in store! The professionals appreciate products from STAUB for their high quality production, their cooking results and their elegant kitchen-to-table design.



The 'Café des Chefs' restaurant will be open every day of the exposition, from May 1 until October 31 from 10am to 10:30pm. The STAUB products used in the restaurant and others besides will be available to the public in the French pavilion store.



CAFÉ DES CHEFS

RESTAURANT DU PAVILLON DE LA FRANCE

Staub has been creating high quality enameled cast iron products in France, combining innovation and tradition since 1974.

In 40 years, Staub has become a touchstone for the most famous chefs, both in France and abroad, including Paul Bocuse.

Note:

Mandatory reference to the artwork "photo William Lambelet".

Chef: Fabrice Desvignes, winner of the 2007 Bocuse d'Or, member of the prestigious association of Bocuse d'Or winners

Dish: Confit of pork ribs with Creole spices, wild rice and dried mango