

PRESS RELEASE

Renowned Russian Chef Vladimir Mukhin Visits Culinary Arts Academy Switzerland



Le Bouveret, September 4th 2019 – [Swiss Education Group](#), the largest provider of private hospitality management education in Switzerland had the honour of hosting Chef Vladimir Mukhin at the [Culinary Arts Academy Switzerland's](#) (CAAS), Le Bouveret campus. During this one-day event Chef Mukhin met and interacted with students in the day and prepared an exclusive 6-course dinner in the evening for VIPs and paying guests. The visit by Chef Mukhin is the latest to be organised by CAAS to provide students with the opportunity to learn from the best in the culinary sector.

As one of the leading chefs in Russia, Chef Mukhin combines Russian cuisine with the latest trends in gastronomy. He brings his philosophy of using local seasonal produce, modern techniques and new combinations to produce a modern Russian cuisine. [White Rabbit](#) in Moscow, helmed by Chef Mukhin, serves classic Russian dishes with unexpected ingredients using ancient techniques and creative plating. This year, the restaurant garnered the 13th place in *The World's 50 Best Restaurants*, the annual list of the world's most excellent restaurants. He was also featured in Season 3 of Netflix's popular series *Chef's Table*.

"We are committed to ensuring that our students are prepared for stepping into the industry in the best way possible while studying. Nothing beats learning directly from the industry and having the best chefs in the world to learn from is a testament to our commitment to our students. CAAS looks forward to having more chefs of such high calibre to visit. The campuses are equipped with top-of-the-range culinary facilities to support such events. We are excited to have Chef Vladimir Mukhin to impart his expertise and knowledge to our students," commented Tanja Florenthal, Academic Director of César Ritz Colleges Bouveret campus.

Chef Mukhin's visit started at *Apicius*; home to the new cutting-edge and multi-faceted culinary training facility at Le Bouveret, that was launched in April 2019. In the demo-kitchen, he conducted a presentation to our culinary students, where he shared personal stories from his career and discussed the evolution of Russian cuisine.

Chef Mukhin then conducted an hour-long demonstration where he re-created some of his signature dishes including *Coco Lardo*, a dish consisting of young coconut salted with garlic and dill, which is served on thin slices of black bread and topped with black caviar. By salting the young coconut, Chef Mukhin explained how he created vegan fat that tasted similar to *Salo*, a traditional Russian dish of edible pork fat. Another dish he demonstrated was *Okroshka*, a soup with white mushrooms. Traditionally prepared with *kvass* and kefir, he reinvented the dish with a brine base consisting of pickled mushrooms, fresh juice of salted green tomatoes, pepper and garlic.

In the evening CAAS hosted a private event which started with an *Apero* at Sky Lounge, located on the top floor of *Apicius*, followed by a specially curated 6-course menu, featuring Chef Mukhin's signature dishes from White Rabbit. The exquisite and impressive dinner was put together with the assistance of four selected CAAS students and Lavr Kozlov, an alumnus of CAAS who previously completed an internship with Chef Mukhin at White Rabbit in Moscow.

In addition to *Coco Lardo* and *Okroshka*, guests had the opportunity to savour Chef Mukhin's other creations such as *Morkovnik* consisting of scallops and a traditional Bavarian fermented beverage called *voditsa*, where he has given a twist to an ancient recipe with carrots and raspberry. One of the highlights of the dinner was Chef Mukhin's *Cabbage Pie* – a dish rooted in his childhood. Inspired by his grandmother's open cabbage pie, Chef Mukhin's version features cabbage prepared in salt and rye wort, roasted and served with a scallop, caviar and dill oil sauce. The 6-course dinner ended with delectable desserts: black bread with garlic served with ice cream and cream, and *Birch Lub*, a mousse with birch inner bark and condensed milk.

"I am passionate about reinventing and spreading Russian cuisine to every corner of the globe. Through my work, I hope to show aspiring chefs what it takes to succeed in this industry. In my career, I have been guided by some of the best chefs. I enjoy working with students and helping them discover their potential within," said Chef Vladimir Mukhin.

With this collaboration, Chef Mukhin joins the list of friends of CAAS. They include other top chefs such as Chef Anton Mosimann (OBE) and, the first Swiss female chef to be awarded a Michelin star, Irma Dütsch.

About Culinary Arts Academy Switzerland

Established in 2006 as part of César Ritz Colleges Switzerland, the Culinary Arts Academy Switzerland is an internationally renowned institute for culinary education based on the quality and excellence of Swiss hospitality traditions. The Bachelor's programme, awarded by University of Derby (UK) prepares students for their future career, focusing on entrepreneurship as well as kitchen skill, whilst the Swiss Grand Diploma programmes offer an alternative, shorter term option, with three 11-week themed modules on Culinary Arts or Pastry & Chocolate Arts.

Sharing the campuses of César Ritz Colleges in Lucerne and Le Bouveret, offers students a unique exchange with hospitality management students. Thanks to numerous partnerships with the likes of Ritz Paris and the Ritz Escoffier School, students benefit from very rich expertise and exceptional internship opportunities in some of the most renowned institutions in the world. Additionally, we are fortunate to count top chefs, including Chef Anton Mosimann (OBE) and the first Swiss female chef to be awarded a Michelin star, Irma Dütsch, as friends of Culinary Arts Academy Switzerland.

[Culinary Arts Academy Switzerland](#)

About Swiss Education Group

With five schools based across six campuses throughout Switzerland, Swiss Education Group is Switzerland's largest private hospitality educator. In total, the Group has over 6,000 students from over 110 countries and the campuses are located in the French and German-speaking regions of Switzerland. Partnerships with the University of Derby (UK), Northwood University (USA) and Washington State University (USA) ensure that students' qualifications are internationally transferable. Courses are conducted in English and all schools offer Diploma, Bachelor and Master programmes, with a variety of subjects and specialisations.

As a worldwide ambassador of best practices in Switzerland, Swiss Education Group enjoys the benefit of being highly esteemed by tourism and hospitality industry professionals. Locally, the group is an esteemed economic player, bringing many international students and visitors to the regions where the schools operate.

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