



# PREPARING A GOOD ROASTED POULTRY STARTS WITH...

## THE SUPPORT OF A CHEF WHO KNOWS WHAT HE IS TALKING ABOUT!

Chef Antoine Westermann is fascinated by well bred chicks...  
Chef left in 2007 his 3 Michelin Stars environment to dedicate his new culinary passions.

He walks around pastures, to know better how to raise animals and therefore become more of an expert in animal welfare.

He know our great French poultry breeds, our various terroirs, how nutrition has an impact on the meat, taste & texture.

He meets, talks since years with farmers all over France, to understand what a perfectly raised poultry means.



" When an animal has the live he deserves, he gives it back to us in the quality of it's meat "



## SLOW GROWING,



a fowl has to live it's life in the total respect of it's natural cycle,  
on healthy soils who provides the appropriate nutriments,  
on pasture who offers shades,  
in a suitable and clean habitat,  
fed with sustainable seeds,  
slaughtered without stress and preferably on the farm property.



## SLOW COOKING

IN 2021, after 2 years of research, Chef Westermann whole birds slow cooking technique was born!

A ten years proven technique that brought the regularity in roasting that chef was looking for. Today, chef is also proposing this slow cooking method to amateurs at home.

The gain in quality of chef slow cooking method: you can find it in the texture and juiciness of the meat. You get a perfect taste balance between dark and white meats.



" Poultry offers a very subtile meat taste, the challenge is to share it's elegancy "

*Chef Antoine Westermann*



## A CHEF'S CULINARY ASSISTANCE AT HOME!



### POACHED WHOLE POULTRY

The slowly poaching technique optimizes tenderness and taste of the meat.

It offers a better balance of tastes between dark & white meats.

This assistance gives a 100% chances of success to any roaster poultry at home.

Time of roasting is also reduced, juice gets nicely caramelized, jus is tastier, and skin is looser which makes it even more crispy.



" The taste emotion of a well treated meat. "

*Chef Antoine Westermann*

