



MADAGASCAR



MEET THE CHEF

JOHARY MAHALEO RAKOTOSON

With 20 years of experience, Johary decided to own his restaurant in 2018, Café du Musée, which is the only restaurant specialized in chocolate in the country.

It allowed him to be named Chocolate Ambassador by the first chocolate producer in Madagascar, Chocolaterie Robert.

In Madagascar, fertile soil produces incredibly nourishing and succulent aliments. His favourite recipes are the traditional meat and vegetables *romazava*, or pork meat and cassava leaves *ravitoto*.

MADAGASCAR GASTRONOMY MUSTS

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COCOA



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VANILLA



.....

ZEBU



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WILD PEPPER

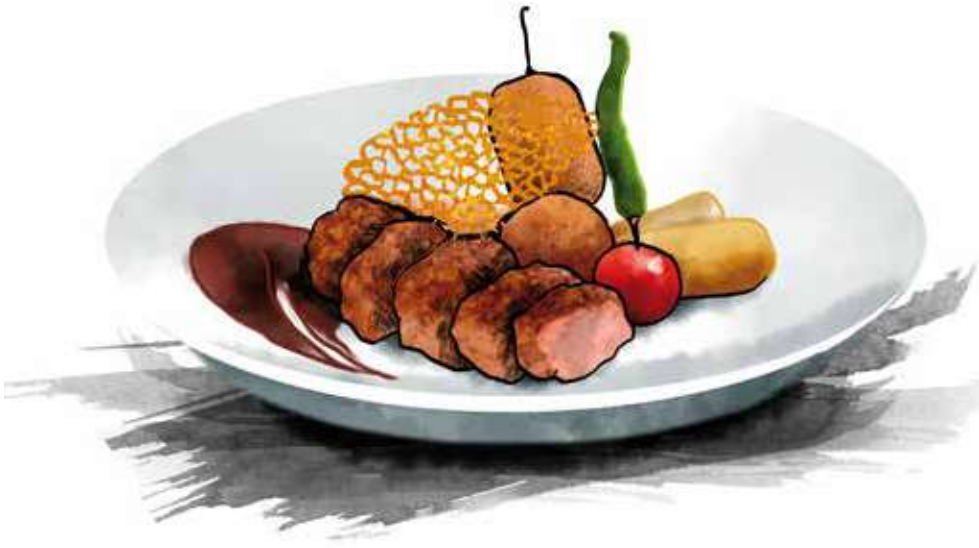


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LITCHIS



MADAGASCAR



DO IT YOURSELF!

SEARED DUCK BREAST, CHOCOLATE SAUCE, BREADED RICE AND CARAMELIZED APPLE

INGREDIENTS

- | | | |
|---------------------|---------------------|--------------------------|
| • 200 g duck breast | • 40 g flour | • 40 g chocolate sauce |
| • 60 g apple | • 90 g rice | (chocolate of Madagascar |
| • 4 cl lemon juice | • 40 g bread crumbs | 85 % cocoa) |
| • 1 egg | • 10 g vanilla | • 5 g wild pepper |

STEP BY STEP

- ① Cook rice with the wild pepper, ball it and bread it (egg, flour, bread crumbs) in a hot oil.
- ② Caramelize the apple with 5 g vanilla.
- ③ Fry the duck breast and flavour with salt and pepper.
- ④ Melt the chocolate with the butter in a bain-marie, add 5 g vanilla and the lemon juice.