



DIEUVEIL MALONGA x 4th UNTWO World Gastronomy Tourism

MAY 31st . 2018

About Chef Malonga

**“My ambition is to write
a new narrative of African
Gastronomy”**



Chefs In Africa

Africa is full of many culinary talents. Enthusiastic, creative, determined, this new generation of chefs wants to celebrate and reinvent African gastronomy.



Presenting Afro-fusion

A subtle blend of tradition and innovation



**CENTRAL
AFRICAN REPUBLIC
SOUTH AFRICA**



VIOLET YAM & SPRINGBOOK

**KENYA
DEMOCRATIC REPUBLIC
OF CONGO**



KING PRAWNS MANGOS

**MALI
CAMEROON
MADAGASCAR**



BISSAP B&A

A Multicultural Identity





PENJA PEPPER



SELIM PEPPER



VANILLA



FENUGREEK



OKHUEN



NIGELLA SATIVA

A close-up photograph of two types of vanilla beans from Cameroon. On the left, there is a pile of dark, almost black, wrinkled beans. On the right, there is a pile of lighter, off-white, smooth beans.

CAMEROON

A close-up photograph of several dark brown, wrinkled vanilla beans from Ghana, showing their characteristic shape and texture.

GHANA

A photograph of vanilla beans and a vanilla flower from Madagascar. The beans are dark brown and wrinkled. The flower is pale yellow with a prominent yellow center.

MADAGASCAR

A close-up photograph of a large pile of light brown, smooth, and somewhat irregularly shaped vanilla beans from Morocco.

MOROCCO

A close-up photograph of several light brown, smooth vanilla beans from Nigeria, resting on a light-colored surface.

NIGERIA

A close-up photograph of a large pile of dark, almost black, wrinkled vanilla beans from Egypt.

EGYPT

An Inspiration Enriched by History and Traditions

Embracing cultures





AFRICAN CULINARY TOUR : 27 VISITED COUNTRIES



A Bold, Surprising and Ultra-Contemporary Africa

Spreading a new storytelling





Fashion and Luxury Brands Enthusiasm for African Gastronomy

Rick Owens

RICK OWENS.

SIEMENS

SIEMENS.

CONVERSE

CONVERSE.

tribe

TRIBE HOTEL.

NETFLIX

NETFLIX.



UNESCO.

THANK YOU
Stay in touch with us

