

CHN embraces philosophy of the new Dutch kitchen

Top chef Albert Kooy is on a mission. He firmly believes, that cooking is an art, but it should be reduced to its essence. He has put his ideas and philosophy in a book 'The New Dutch Kitchen', which was published last year. Recently an English translation was published. The ambassador of the young culinary school of thought considers his appointment as inspirator of the kitchen brigade in hotel Wyswert as the next step forward. The kitchen guru explains why La Trattoria has suddenly changed its name to Restaurantnl.

The new Dutch name of the kitchen of hotel Wyswert, previously predominantly Mediterranean, is not just a gimmick. Appointing Albert as Executive Chef and F & B Manager of the Hotel school is proof of a new wind blowing in the kitchen. His ideas on cooking were developed during a long career from young apprentice to master chef in leading restaurants in Switzerland, France and the Netherlands. De Swaen, de Hoefslag, Bosch en Duin and the 3* restaurant Le Loulin de Mougins in Southern France all feature on his CV.

hesitate for a moment. "I want to put across the future of the kitchen to a new generation of students", says Albert. His plea is about increasing creativity, raising craftsmanship and focusing more and more on the pure taste of vegetables, meat and wines. In a meeting with the Executive Board he showed his cookbook. "You will find it all in there. We may be proud of our own culture. That is my message." And so the stale carpaccio, the compulsory salmon and the convenient sea bass make way

change." The international aspect also appeals to him. "It is interesting to also use elements from the Japanese, Chinese or African kitchens. I intend to realise such a concept not only in Leeuwarden but also in our sites abroad. There we should also be open to international influences. Globalisation is a fact. We need to also think global in the kitchen."

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In the new millennium his career took a different turn to spread his expertise and skills and the underlying philosophy in a different way. He was given the responsibility to run the chef's programme of the Koning Willem I College in Den Bosch and laid the foundation of an intermediate hotel school in Den Bosch, a city that epitomises good dining. He has also published a book.

When he realized that the CHN needed leadership in the kitchen, he did not

for organic regional produce. "It is disappointing to see what you find on the menu. Apparently, we are ashamed of a good pancake or a fine salad. I want to re-introduce our own culinary culture." As a start, the concept for Wyswert à la Kooy is written and agreed by the Executive Board and the restaurant team. "It feels good. Together we have to make success of it. I believe in these people." Working with students at university level adds an extra dimension. "They are very motivated. They may be less practical, but they have the brains to deal with the