



Peter Klosse stimulates new food for thought in gastronomy

## “Ingredients are the basis, not the traditional recipe”

**The Netherlands do not really have a rich culinary tradition. That is partly the reason why our gastronomy has seen an enormous development in the past years. According to Peter Klosse, director of the Academy for Gastronomy, chefs can and should take this development a step further. “The new way of thinking about gastronomy can make a significant contribution to positively affect eating patterns and to stimulate people to make better choices.”**

**D**uring his entire career, Peter Klosse has engaged himself in gastronomy and the concept of taste. In 1995 his parents started the restaurant De Echoput in the village of Hoog Soeren. The restaurant was awarded its first Michelin star in 1967. “My father was always re-interpreting dishes and ingredi-

ents. He did not indiscriminately adopt what everyone was peddling, but instead wanted to innovate and push out frontiers.”

When, in 1985, Peter Klosse took over De Echoput he also had the urge to innovate. “I concerned myself with the meaning of the concept of gastronomy and tried to understand why we do things the way we do. The realization that taste is a profession you can learn about, was the basis for the Academy for Gastronomy which was established in 1991. Here, head waiters, chefs and maitres can take courses in wine-food combinations, hosting and methods of preparation of venison. Some of these course are also interesting for private persons.”

According to Klosse, the Academy for Gastronomy meets the need for an increasing desire for information.

“These days we have access to a wide range of products. Information on wine and food helps to make the right choice. Besides, consumers have become more particular. A wine merchant then benefits from being able to give a sound advice on good wine-food combinations.”

#### DEVELOPMENT

The level in the higher category of the gastronomy has experienced a considerable development, especially in the Northern-European countries like Norway, Denmark, Germany and the Netherlands. “These countries have seized the opportunity to make inroads in the restricted areas of the traditional gastronomy. In twenty years’ time top chefs in those countries have developed a completely new way of interpreting the northern cuisines. The classic dishes like canard à l’orange were replaced by the chefs by new, lighter dishes based on the flavour of the products. Take, for instance, the Danish chef René Redzepi from restaurant Noma. The Dutch chefs have also developed themselves, for example Jonnie Boer and Sergio Herman, who have gained a great deal of respect at an international level. In their dishes, their distinct signature and flavour play central role. This individuality is also the reason why we go to a particular restaurant in the upper category and why, as a chef, you are awarded a Michelin star.”

Of course this new way of cooking also demands different wine-food combinations. “In the past, it was assumed that fish should be served with white wine, and red wine should go with meat. But who decreed that? The best combinations are created when, based on what is on your plate, you compose a flavour profile and select a wine, or even tea or sake, that is compatible with that profile.”

#### TRADITIONS

The fact that the Netherlands, in contrast with countries like Italy and France, does not have any outstanding culinary traditions, has had a positive effect on the gastronomic development. Klosse: “Because the Dutch generally are not burdened by any traditional way of thinking, there is

#### About Peter Klosse

Peter Klosse was raised with gastronomy. In 1985 he took over star-restaurant De Echoput from his parents, and made it into a five-star hotel with a gastronomic restaurant. In 1991 he established the Academy for Gastronomy and started to write books about the gastronomy and the food industry. In 2004 he obtained his doctorate from the University of Maastricht at the faculty of Health Sciences with the Flavour style concept. In 2011 Klosse became a lecturer in the city of Leeuwarden. These days he works at the Hotel Management School in Maastricht. Klosse is also a member of the Google Food Lab and as a consultant helps several companies and organisations with issues relating to taste. With The Academy For Scientific Taste Evaluation Klosse concerns himself with the role for taste and taste experience in the promotion of healthy and sustainable food.



room for innovation. In the seventeenth century we were one of the first countries that, thanks to the VOC (the Dutch East India Company), got to know spices like cinnamon and nutmeg. We soon started using these status symbols in our dishes. The Netherlands, as agrarian super power, are, on the other hand, used to produce large quantities, because of which too little attention was paid to the own quality. If we use the knowledge and

know-how to improve the quality of our products, we get the best of both worlds. Fortunately, more and more food producers opt for quality and are able to offer their products to a large audience via restaurants and parties like wholesalers.”

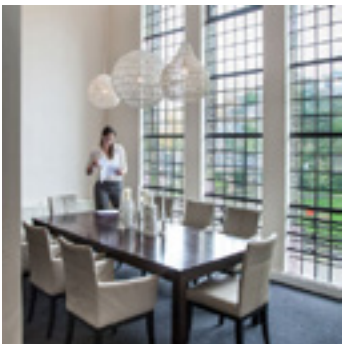
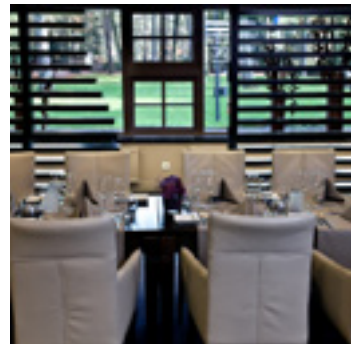
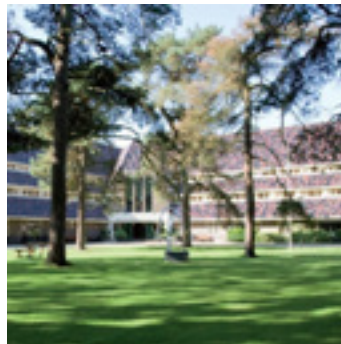
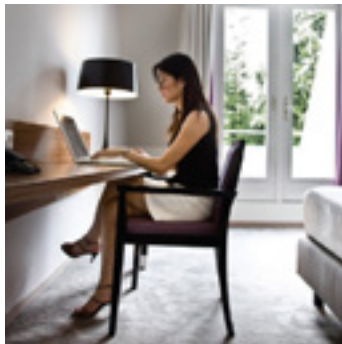
#### DISCERNING

Although most people associate gastronomy with restaurants, Klosse considers this concept in a much wider context.

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“For me, gastronomy is the science of flavour and tasting. That plays a role not only in top restaurants, but also in other segments like McDonalds and sectors like education and healthcare. The entire food sector deals with gastronomy by adapting the products to the consumers’ taste. But there is a different side to this: the food industry uses words which insinuate that the products in, for instance, the supermarket, contain the authentic or natural flavours with healthy nutrients. At the same time, so-called food experts claim via their own websites or social media channels that they know all about food and give wrong advice. People are more and more discerning in what they put into their mouth and that realization is a good development. But those ‘experts’ get away too easily with spreading nonsense because the average citizen has too little

knowledge of the subject to see that it actually is nonsense.”

#### **SOCIAL THEMES**

Fortunately we do have the chance to acquire that knowledge. “Flavour is what a product has, that is an indisputable, measurable notion”, Klosse explains. “By reading books, learn more about ingredients and wines and how to prepare new dishes, you can learn how to better recognize flavours. When you know how flavour is made up and know what someone has a liking for, you can prepare the dishes in such a way that their taste matches these preferences and so are found delicious. Ingredients then form the basis, not the traditional recipe. By linking concepts like flavour and delicious with consumers’ preferences, you can better respond to social themes like

health, sustainability and use of land and water. The new way of thinking about gastronomy can make a significant contribution to positively affect eating patterns and stimulate making better choices.” In this process, Klosse sees an important role for the chefs. “Chefs understand about delicious and can help change unhealthy or undesired eating patterns. More and more modern restaurants focus, for instance, on vegetables as main ingredient for their dishes, without calling it vegetarian. By approaching certain social notions in a positive manner, chefs do not emphasize that there is less or no meat on the plate, and the guests will not do that, either. Because they are too busy enjoying their meal.”