

Photos of the Day: A Return to Homemade



The menu is seen at the entrance of the Bistro Paul Bert in the trendy 11th arrondissement of Paris, Wednesday, Feb. 12, 2014. Thierry Laurent, chef at Paul Bert for 14 years, is proud to cook each dish in the purest French tradition. Waiting for boeuf bourguignon in a charming French bistro, it's hard to imagine that the chef's main job could be to press buttons on the microwave. But frozen and pre-packaged meals have become so common in restaurants that lawmakers want customers to know what they're getting. A new law would let restaurants label a dish "fait maison" — homemade — only when it's made in-house from fresh ingredients. Supporters say the law could create jobs by encouraging a return to traditional restaurant cooking. **(AP Photo/Michel Euler)**

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Homemade Stag terrine (male deer) is displayed in the kitchen of the of Bistro Paul Bert in the trendy 11th arrondissement of Paris, Wednesday, Feb. 12, 2014. Thierry Laurent, chef at Paul Bert for 14 years, is proud to cook each dish in the purest French tradition. Waiting for boeuf bourguignon in a charming French bistro, it's hard to imagine that the chef's main job could be to press buttons on the microwave. But frozen and pre-packaged meals have become so common in restaurants that lawmakers want customers to know what they're getting. A new law would let restaurants label a dish "fait maison" — homemade — only when it's made in-house from fresh ingredients. Supporters say the law could create jobs by encouraging a return to traditional restaurant cooking. **(AP Photo/Michel Euler)**

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Chef Thierry Laurent prepares the plates in the kitchen of the Bistro Paul Bert in the trendy 11th arrondissement of Paris, Wednesday, Feb. 12, 2014. Laurent, chef at Paul Bert for 14 years, is proud to cook each dish in the purest French tradition. Waiting for boeuf bourguignon in a charming French bistro, it's hard to imagine that the chef's main job could be to press buttons on the microwave. But frozen and pre-packaged meals have become so common in restaurants that lawmakers want customers to know what they're getting. A new law would let restaurants label a dish "fait maison" — homemade — only when it's made in-house from fresh ingredients. Supporters say the law could create jobs by encouraging a return to traditional restaurant cooking. **(AP Photo/Michel Euler)**

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