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Hotels That Give Back

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Cooking aficionados, listen up! [Le Barthelemy Hotel & Spa](#), a boutique luxury property in St. Barths just launched a zero-waste cooking class in conjunction with the head chef the hotel's new restaurant [Amis St. Barth](#), which serves up island-inspired French Mediterranean cuisine. Chef Vincent Gomis and his culinary team will guide guests through an educational cooking experience to limit food waste while supporting small local fisherman businesses. Guests will accompany the chef to the beach in front of the hotel to greet local fisherman as they anchor up and present the line-caught local catch of the day. There, guests will hand select their fish and join the chef in the energy efficient kitchen to learn how to apply zero waste cooking techniques to their meal, using every bit of food from pit to peel and composts to create juices, dressings and sauces and even the fish roe to make the restaurant's signature tarama. The chef hopes this experience will both inspire and influence more people to be mindful about consuming local, seasonal and zero-waste meals while supporting the local producers in the regions in which they live. This new experience comes on the heels of the hotel's partnership with St. Barths Environmental Territorial Agency (ATE); which partners with scientists and environmentalists to protect and preserve the wild nature that inhabits the island, particularly in the Natures Reserve in which Le Barthelemy overlooks.