



### The Ice Master: Chef Gérard Taurin

Ice Cream is just dessert to us but it is both a lifelong passion and a profession for Chef Gérard Taurin. From his early days as an apprentice to Gaston Lenôte, the “father of all pastry chefs,” Chef Taurin has devoted his entire career to the art of ice cream making. Aside from heading the Lenôte School in Paris for more than twenty years, where he has cultivated countless pastry talents, Chef Taurin received the title of Ice Cream World Champion in 2003.

Taurin’s talent and creativity are grounded in his great attention to detail, combining different tastes and researching new flavors. As part of his “Ice Cream Road in China” project, in which he traces the roots of this noble dessert, TRB is honored to work with chef where he will combine traditional Chinese ingredients and culture with his knowledge of ice cream, culminating an enchanting and truly unparalleled dining experience.

