

Mâcon
LE SUD BOURGOGNE

Restaurant Guide



© Mâcon Sud Bourgogne - Etienne Ramousse Images



Les plus belles histoires naissent sous la lumière...

Contents

Southern Burgundy, a land of chefs	3
Flavours from here	4
Recipe from here	5
Local product	6
Legend	7



Southern Burgundy, land of chefs



Integrated part of the Vallée de la Gastronomie, the South Bourgogne is reputed for a concentration of chefs étoilés. On the count in a 20 km drive from Mâcon! S'ils font la notoriété de la région auprès des gourmets, les pleasures de la table ne se résument pas aux étoiles et la richesse des restaurants vaut par les produits régionaux et les recettes traditionnelles.

Beaucoup de plats typiquement français ont une origine bourguignonne, le plus célèbre étant sans doute le bœuf bourguignon. Cuisine dite de la "Côte vineuse", tirant son influence spécifique de l'usage du vin, ou encore Bressanne marquée par la volaille et le maïs... You can découvrir dans les adresses traditionnelles, les restaurants de terroir et other fine tables de pays.



Flavors from here



Our local fish specialties!

The Mâconnais, rich in rivers, offers a wide variety of fish: tench, carp, pike, zander, perch, eels, trout, crayfish, not forgetting catfish!

The Burgundians prepare them in various ways, in meurette, in morvandelle, in bourguignonne and in mâconnaise, that is to say cooked in red wine and fine herbs, dressed with small pearl onions glazed to brown, sautéed mushrooms and croutons, with or without crayfish.

Small fried foods, for their part, represent one of the best-known specialties of the Val de Saône.



Recipe from here

La Gaufrette mâconnaise

DSL 71 - Veronique Givard

Coming to Mâconnais and not tasting Mâconnaise wafers is like visiting Paris without seeing the Eiffel Tower! This crispy rolled biscuit goes well with ice cream, crème caramel, chocolate mousse, fruit cups or can be eaten plain.

In the restaurants of the Mâconnais, you will also be offered the Café-Gaufrette to end a good meal.

Ingredients

250 gr of flour

250g powdered sugar

500 gr of thick Etrez cream 33%

1 pinch of salt

It is possible to add a little vanilla powder, lemon zest or caramel depending on your taste.

Material

11 flat waffle maker

1 wooden roller approximately 16 mm in diameter

- In a salad bowl, pour the sugar with the cream and salt, mix and wait for the sugar to melt
- Then add the flour and mix
- Heat the waffle iron. When hot, place a small ladle of dough on the plate, close it and leave to cook for a few minutes. The wafer is cooked when it is lightly browned evenly.

- Remove the wafer from the waffle iron, cut it in half widthwise and roll it onto a small wooden stick.
- Store in an iron box

The little history of the Mâconnaise Gaufrette

The Mâconnaise wafer is the direct descendant of the medieval oubli, the unconsecrated host, made of buckwheat flour and water, heated in the embers between two irons, and to which a little wheat flour or milk cream. It subsequently became a popular pastry, gradually enriched with crème fraîche. In the past, in the Mâconnais, the importance of a family was measured by its irons and its waffles, which were served during family celebrations. The Wafer will subsequently take the cylindrical shape we know today.

In Mâcon, the Confrérie de la Gaufrette is very active and the Gaufrette accompanies many local festivals. Who says Gaufrette says Claude Poissonnet, you will certainly hear his name. Pastry chef for 40 years, he is the Grand Master of the Brotherhood.

Product from here

AOP Mâconnais, a little goat's cheese you absolutely must discover

Cheese lovers will be delighted with this discovery. The AOP Mâconnais is a very small production and is therefore consumed more locally. It was originally an integral part of the winegrower's traditional snack and obtained its recognition as a protected appellation in 2006.

A small cheese with a truncated cone shape, when well matured, it has a dry paste with a bloomy rind of a pretty gray-green velvet. You will undoubtedly appreciate its strong goatly notes even if some prefer it softer at the start of maturation. Enjoy it, depending on its degree of drying, with a white Mâcon for the semi-dry, and a red Mâcon for the freshest.

The little story...

In the Mâconnais, winegrowers once practiced breeding. The goats cleaned the meadows interspersed between the vines and the rockier lands covered with boxwood. They also produced food for the family and manure for the vines. Thus, the tradition of making goat cheese in the Mâconnais was closely linked to wine culture.



Legends

 Michelin Plate



 Accessible to people with reduced mobility

 Bar

 Lake

 Swimming pool

 Baby seat

 Motor disability

 Hearing disability

 Michelin star



 Pets allowed

 Terrace

 Electric charging station

 Garden

 Ticket restaurant

 Visual disability

 Gault et Millau "toque"



 Car park

 Internet access

 Playground

 Air conditioning

 Chèque-vacances

 Mental disability

Welcome to Mâcon!
#ilovemacon
#iloveburgundy



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The information supplied is likely to change.

