

# Saphira AT BOCUSE D'OR, FRANCE



Spotlights are set on Saphira in the **Bocuse d'Or's VIP village** by Nestle Professional, official Partner of the Bocuse d'Or chefs' competition, the major contest of the world of "haute cuisine" held at SIRHA in January 2011 (Lyon, FRANCE).

The Saphira is a product of excellence chosen for the delicious menu prepared by chef **Christophe Roure** (famous for his two Michelin star restaurant in St Just-St Rambert, France named le Neuvième Art) with the brand Chef at this exhibition which is the world stage for new culinary trends.

The chef Christophe Roure is so enthusiastic when he talks about Saphira, its magnificent blue color, its unique and fine taste and its delicate flesh. The chef Roure has created and designed for our VIP professional guests an incredible and extremely praised menu during the event : *'Giant Saphira prawn poached in an infusion with tender purple artichokes served with a frittered prawn claw'*.

### **About the Saphira :**

The Saphira is an exceptional product. It is one of the biggest prawns in the world. Its rarity, its unique and subtle taste as fine as lobster combined with a delicate and lightly crunchy flesh and the fabulous juice of its internal coral make it an extremely praised product by fine gourmets.

The name of the Saphira comes from its magnificent claws which are adorned in adulthood with a beautiful intense sapphire blue color. And when it is cooked, it is changing to take on a fiery red color.

The Saphira is also called '*macrobrachium rosenbergii*'. It is a rare and surprising prawn due to its size and its tropical freshwater origins. Indeed the ancestral origin of this giant tropical freshwater prawn lies in the Mekong delta where it is farmed in very small quantity. It takes a lot of time, care and investment to farm the Saphira ...

The Saphira is a premium product, perfect for international gastronomic restaurants. Presented in its individual package, each Saphira has been handled with utmost care during the IQF freezing and packing.



**About Aquaprawna :**

*Aquaprawna is a French family adventure that aims to gather the best eastern and western best culinary traditions by valuing local products.*

*In respect of our values, we have established a quality activity in order to provide the international gastronomy world with a luxury and high-valued shrimp farmed sustainably and with utmost care in Vietnam.*

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