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FWCLASSIC

Life-Changing Lessons from Jacques Pépin

BY CHELSEA MORSE | POSTED JUNE 19, 2015 AT 12:04PM EDT



apartment in the early 1960s.
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Jacques Pépin in his New York City Chefs and food lovers from all over the world are gathering in Aspen tonight to celebrate Jacques Pépin, who turns 80 this year, at the #FWClassic. In honor of his birthday and final PBS series, we asked 25 of his biggest fans tell how this extraordinary teacher changed the way they cook, think and live.

"What separates a good chef from a great chef?" I once asked Jacques Pépin.

He said: "To be a good chef you have to be a good technician. To be a great chef you have to be a good technician, but you also have to have talent, and you

have to have love.' Jacques has always reminded us that one cannot cook indifferently. He also has taught us that food doesn't make sense unless you share it with someone. This is the essence of Jacques: giving invaluable culinary and life lessons. It is my belief that the best chefs are the ones who came before us, the innovators and influencers whose experience and expertise paved the way for us. Jacques Pépin has helped elevate cooking from a mere job to a respected field pursued by professionals."

Thomas Keller, chef/proprietor of Thomas Keller Restaurant Group

Perfecting Turkey

"One Thanksgiving, I used Jacques's recipe for steaming a turkey from his 2012 article in the *New York Times*. My turkey was a huge success—so moist, and it cooked in a quarter of the usual time. Ever since, I've been obsessed with steaming meats."

Daniel Holzman, The Meatball Shop, New York City