

Martinique: A Culinary Delight

The French Caribbean island of Martinique is the *Rhum* [Capitol](#) ^[RG1] of the World. Martinique's *rhum agricole*, made from fresh sugarcane juice, is the only rum to carry the prestigious AOC (appellation d'origine contrôlée) designation formerly reserved for fine wines. There are 12 distilleries on the island all with free tastings. Everywhere you go, someone will offer you a Ti Punch—the national cocktail—a mixture of rum, sugar and lime. It's up to the drinker's liking to make it sweeter, stronger or more sour.

Did you know that Martinique is at the origin of 90% of the New World's coffee today? In 1720, French naval officer Gabriel Mathieu de Clieu crossed the Atlantic from Rochefort to Martinique with a coffee plant from the "Jardins des Plantes" in Paris. Coffee production in Martinique ended in the last century, but since then the island started the "Café Excellence" project which resumed coffee production in Martinique with a first harvest in 2017-2018. The two Arabica trees were found near Mount Pelée 15 years ago, were recently confirmed to have originated from de Clieu's seedling. Their "descendants" produce a top quality Typica variety.

World-renowned for its cuisine, Martinique offers an unforgettable culinary experience, combining Creole and French expertise, a mix of Indian spices and African hospitality. Specialties include:

Accras –fritters prepared with cod, prawns or vegetables are an appetizer with a spicy sauce.

[Tinin Lanmori](#) ^[RG2] ^[RG3] – a signature dish; green bananas cooked in water like vegetables and then served with dried codfish & a vinaigrette sauce.

Chocolat Elot – 50% Martinican cocoa beans along with Galion brown sugar made from sugarcane and natural vanilla give this bar a distinctive taste.

It notable that the prestigious VATEL School--rated France's #1 Hospitality & Leisure Management school by QS World University Rankings—recently opened in Fort-de-France. The island's new chefs will guarantee excellence and creative twists of their own.

[X](#) ^[RG4]

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