

la boutique

LE CORDON BLEU



l'art de vivre à la française



PARIS LONDON MADRID AMSTERDAM OTTAWA JAPAN USA AUSTRALIA PERU KOREA LIBAN MEXICO THAILAND



the perfect marriage
between savoir-faire
and culinary art

Adhering to the philosophy of achieving excellence, Le Cordon Bleu chefs have selected a range of the best quality culinary products such as gourmet food, professional equipment, cooking utensils, culinary gifts and books.

GOURMET FOOD

Le Cordon Bleu offers a complete array of refined food products presented in elegant packaging. Traditionally manufactured, these products will delight the gourmet 'connaisseurs' and they can also be used to prepare many recipes. Our products have received recognition and awards for their excellence, such as from the National Association of the Specialty Foods Trade (USA). Le Cordon Bleu mustards were awarded the gold medal at the Napa Valley Worldwide Mustard Competition in 2008 and 2009.

CULINARY ART

Le Cordon Bleu proposes a range of professional equipment for those who love to cook: professional forged knives, kitchen utensils, accessories, and linens.

An elegant line of original gifts has also been developed around the art of living as well as table settings, home accessories, etc.

CULINARY PUBLICATIONS

Le Cordon Bleu supports continuous learning with its large collection of international culinary publications for amateurs and professionals. Many of these books have received widespread acclaim.

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more than 100 years of culinary experience



The origin of the expression "Cordon Bleu" comes from the 1578 foundation of the Order of Knights of the Holy Spirit, whose spectacular banquets were legendary and whose members wore a medal suspended from a blue ribbon. Today, "Cordon Bleu" is used in the French language to designate an outstanding Chef.

Many great Chefs have passed through the doors of Le Cordon Bleu. Most notable was Henri-Paul Pellaprat, author of *L'Art Culinaire Moderne*. Chef Pellaprat taught at the school for 32 years and contributed to codifying French culinary art as it is known and respected today.

Le Cordon Bleu has now become one of the worldwide leaders in culinary and hospitality education.

Our philosophy of achieving excellence through constant practice and refinement remains the same, even as we grow to meet the needs of the contemporary culinary and hospitality industry.

Le Cordon Bleu's faculty includes more than 80 professional Chefs from a variety of backgrounds, all dedicated to preserving and passing on the mastery and appreciation of the culinary arts. Some come from Michelin-starred restaurants and hotels, catering establishments, others have earned numerous awards and distinctions including the highest French National title, "Meilleur Ouvrier de France" (Best Craftsman in France). They enrich our curriculum with their own regional and professional culinary traditions and experiences.



sucré

PRESERVES

HONEY

FRUITS IN SYRUP

BUTTER COOKIES

TEAS

TEA & HERBAL TEA BAGS

HERBAL TEAS





confitures preserves

Carefully selected at the peak of ripeness, the fruits are guaranteed to produce the best aroma, texture and natural flavor. Fruits are gently cooked with pure cane sugar in traditional copper pans, to allow a subtle unfolding of flavors. Made in the same manner, but without sugar or sweeteners of any kind, the "Confipius", no added sugar preserves, will give you the very best of the fruit.

These delicious preserves can be savored at breakfast or tea time, on bread, croissants, pancakes or in Swiss rolls.

PRESERVES

Ingredients: Fruit, cane sugar, fruit pectin, citric acid.

APRICOT 250G	70100501
BLACKCURRANT 250G	70100506
BLACKCHERRY 250G	70100507
STRAWBERRY 250G	70100502
RASPBERRY 250G	70100503
BLACKBERRY 250G	70100508
BLUEBERRY 250G	70100504
SWEET ORANGE 250G	70100505
PEACH 250G	70100509
4 RED FRUITS 250G	70100510
ROSE PETALS 250G	70100511
BLACK FIG 250G	70100513
CHESTNUT CREAM 250G	70100514
ORANGES IN SLICES 250G	70100515

NO ADDED SUGAR PRESERVES

Ingredients: Fruit, apple concentrate, fruit pectin, citric acid.

APRICOT 230G	70100301
BLUEBERRY 230G	70100304
ORANGE 230G	70100305
RASPBERRY 230G	70100303
STRAWBERRY 230G	70100302

Packed by 6

Shelf life: 4 years for preserves

Shelf life: 3 years for no added sugar preserves



miel honey

Being one of the products bearing the largest mythological tradition, honey is as old as written history: it is mentioned in the Sumerian and Babylonian cuneiform writings and in the sacred writings of India and Egypt, but it is presumably even older than that...

Honey was the first and most widespread sweetener used by man. Le Cordon Bleu honeys will give you both the flavor and the goodness of this amazing natural product.

Honey may be enjoyed at breakfast or tea time and to sweeten hot drinks. It is used in many culinary recipes to achieve subtle "sweet and sour" flavors, and in desserts. Also, numerous exotic recipes combine the acid flavors of fine vinegars, with the sweetness of honey and the warmth of spices.

ACACIA HONEY: Clear, liquid and very smooth, acacia honey has the sweet flavor of the white acacia flower. This honey is particularly useful for sweetening hot drinks, teas and tisanes for example. Its delicate fine flavor is ideal to complement sophisticated recipes, such as Duck with Vinegar and Acacia Honey, Frozen Nougat with Honey, Honey Ice Cream, ...

PROVENCE HONEY: Amber coloured, the Provence honey is creamy and unctuous. Its aromatic flavor combines all the aromas of the Provence region: lavender, Mediterranean, pine trees, olive trees, ... This aromatic honey will accompany fine and delicate recipes such as Apricot Gratin with Honey, Peach Crumble with Provence Honey, ...

ACACIA HONEY 250G
PROVENCE HONEY 250G

70201501
70201502

Packed by 6
Shelf life: 2 years



fruits au sirop fruits in syrup

These fruits are harvested at optimal maturity to guarantee an incomparable flavor. The manual processing of the fruits (sorting, washing, cleaning, peeling, making the syrup) gives the product an exclusive quality. The glass jar conserves most of the natural nutritional values, and sugar maximises the taste.

These fruits can be served with ice-cream, sorbet or on soft white cheese. They can be used to make a fruit salad, to decorate dishes or desserts. They can be simply savoured at the end of the meal, cut in dices, on wooden toothpicks.

FRUITS IN SYRUP

Ingredients: Fruit, water, sugar
(cinnamon 0,1% in the Apricots' syrup)

MINI PEARS IN SYRUP 150G	72200502
RASPBERRIES IN SYRUP 150G	72200503
APRICOTS IN SYRUP AND CINNAMON 150G	72200504

GASCON MIX

Ingredients: Apricots, prunes, figs, grapes, white wine, sugar, cinnamon.
Alcohol: max. 4.5% of the volume.

GASCON MIX 130G	72200501
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Packed by 12
Shelf life: 3 years



biscuits butter cookies

Le Cordon Bleu has selected a variety of biscuits from Brittany prepared according to the traditional recipes, using high-quality ingredients.

The "Galette", one of the most traditional biscuits of France, is a thin crisp butter biscuit.

The "Palet" is slightly thicker and is known as the "king of biscuits". Its high butter content (30%) gives it a unique taste and a texture which is crunchy, yet smooth at the same time.

These biscuits will soon become your uncontested favorite for breakfast, tea or coffee time. They can also accompany many desserts, such as compote, ice cream, seasonal fruit salad, chantilly cream with fruit coulis...

Ingredients: wheat flour, butter, chocolate/earl grey, sugar, eggs, salt.

	GALETTES	PALETS	CHOCOLATE CHIP PALETS	PALETS/GALETTES ASSORTMENT	EARL GREY GALETTES	CHOCOLATE GALETTES
PAPERBOX 100G	71100401	not available	not available	not available	71100402	71100403
TIN GIFTBOX 150G	71100601	71100602	71100603	not available	71100604	71100605
TIN GIFTBOX 350G	71100801	71100802*	71100803**	71100804	71100806	71100805

* 360G
** 330G

Paperboxes: packed by 12
Tin giftboxes: packed by 6
Shelf life: 1 year



thés teas

From the most renowned tea producing areas of the Far East, Le Cordon Bleu offers an extensive range of exceptional teas to please all tea lovers: pure origins (Darjeeling, Ceylon,...), blended teas (Breakfast, Classic Blend,..) and flavoured teas (4 red Fruits, Rose, Mango,...).

To prepare the best tea, Le Cordon Bleu recommends the following:

- . Rinse out the teapot with boiling water (use a china or earthenware teapot).
- . For each cup of tea, place one teaspoon of tea, plus "one for the pot" directly into the teapot.
- . Heat cold water to boiling point and pour over the tea in the teapot.
- . Allow the tea to infuse for 5 minutes.
- . Before serving, gently stir the tea.

	25G	125G
BREAKFAST	70600209	70600609
CEYLON	70600211	70600611
DARJEELING	70600201	70600601
EARL GREY	70600202	70600602
CLASSIC BLEND	70600203	70600603
APPLE	70600204	70600604
ROSE	70600212	70600612

	25G	125G
4 RED FRUITS	70600206	70600606
MANGO	70600213	70600613
VANILLA	70600214	70600614
JASMINE	70600215	70600615
CHINA GREEN TEA	70600207	70600607
MINT GREEN TEA	70600208	70600608
CHRISTMAS TEA	70600216	70600616

Teas 25G: packed by 45
Teas 125G: packed by 12
Shelf life: 2 years



thés & tisanes en sachets tea & herbal tea bags

To combine the pleasure of taste with the practicality of the tea bag, a selection of teas and herbal teas are proposed in "silk" tea bags that allow the leaves to open and fully release their subtle flavors.

These exceptional teas and herbal teas can be enjoyed at any time of the day: breakfast, tea time and after dinner.

TEA BAGS

EARL GREY 50G	70600402
APPLE 50G	70600404
4 RED FRUITS 50G	70600406
BREAKFAST 50G	70600409

HERBAL TEA BAGS

LINDEN 50G	71600401
VERBENA 50G	71600402

Packed by 6
Shelf life: 2 years



herbal *tisanes* teas



Carefully selected, the Le Cordon Bleu herbal teas allow you to enjoy both the taste and sensation of well being due to their delicate flavors and recognised medicinal properties.

To release the full flavor of the infusion and profit fully from the benefits of the herbs put a large pinch of leaves in a teapot, add enough boiling water to cover and leave to infuse for 8-10 minutes.

LINDEN 25G	71600601
VERBENA 25G	71600602
LEMON GRASS 45G	71600603
ORANGE FLOWERS 50G	71600605
PEPPERMINT 25G	71600606
ROSE BUDS 60G	71600607
HIBISCUS FLOWERS 55G	71600608



OILS & VINEGARS
HERBS & SPICES
MUSTARDS
SALTS & PEPPERS
OLIVES, PASTA
& PROVENÇAL SAUCES

salé





huile & vinaigres oil & vinegars

Along with mustards, oil and vinegars are an indispensable element of French cuisine to create an endless variety of condiments and sauces and elaborate the best seasonings and dishes.

Extra virgin olive oil: This high quality first cold pressing oil is perfect in salad dressings, on pizza, with baked fish, raw fish marinated in lime juice, fish soups, tomato puree and in all Provençal recipes.

Raspberry vinegar: Flavours all salads, poultry, pork, veal and beef roasts. Recommended for deglazing liver.
Ingredients: Red wine vinegar, natural raspberry flavor, preservative: sodium bisulphite. (6°)

Sherry wine vinegar from Jerez (Spain): The aroma of this wine vinegar, typical of Spain, flavours all salads, especially endives with walnuts and Swiss cheese, as well as salads served with apples. It can also be used to deglaze sauces.
Ingredients: Sherry wine vinegar, preservative: sodium bisulphite. (7°)

Balsamic vinegar from Modena (Italy): It can be used in cooking or as a salad dressing. This fruity vinegar is often used as a replacement for cooking wines because it provides similar flavoring. It is commonly cooked with chicken or sautéed vegetables. Ingredients: Red wine vinegar, cooked and concentrated grapemust, caramel, preservative: sodium bisulphite. (6°)

Provençal red wine vinegar: This vinegar will add a delicious Provençal flavor to salads, dressings, mayonnaise and cold fish. Ingredients: Red wine vinegar, Provence herbs natural extract, preservative: sulphites (6°)

OLIVE OIL 250ML	70300403
RASPBERRY VINEGAR 250ML	70300407
SHERRY WINE VINEGAR 250ML	70300408
BALSAMIC VINEGAR 250ML	70300409
PROVENÇAL RED WINE VINEGAR 250ML	70300406

Packed by 6
Shelf life: 18 months for olive oil
No shelf life for Vinegars



herbes & épices herbs & spices

Because there is no great dish without herbs and spices, Le Cordon Bleu, faithful to its vocation of promoting culinary excellence, has selected the "must" of spices and herbs, for you to successfully make your favorite gourmet recipes.

Use your family's recipes, as well as the thousands of recipes published in Le Cordon Bleu cookbooks to integrate these herbs and spices into your cookery. Learn to create new taste combinations to give your guests a treat!

FIVE PEPPERCORNS 40G	Black, white, pink and green peppercorns, coriander seeds	71501501
PROVENCE HERBS 20G	Thyme, rosemary, marjoram, savory	71500502
MIXED HERBS FOR GRILLED MEAT 20G	Thyme, rosemary, marjoram, oregano, fennel	71501503
MIXED HERBS FOR GRILLED FISH 20G	Thyme, basil, marjoram, caraway, savory	71501504
PARISIAN MIX 20G	Onion, parsley, chives, tarragon, ground coriander	71500505
LE CORDON BLEU MIX 20G	Ground garlic, coriander, nutmeg, white pepper, parsley	71500506
CINNAMON WITH VANILLA 50G	Cinnamon, vanilla (3%)	71501509
CURRY FROM MADRAS 55G	Curry	71501510
PAPRIKA 60G	Paprika	71501511
MIXED HERBS FOR PASTA 25G	Oregano, marjoram, onion, tarragon	71501512
VEGETABLES FOR COURT-BOUILLON 30G	Dehydrated onions, carrots, leeks, tomatoes and mushroom	71501513
DRIED CEPES MUSHROOMS 25G	Cep mushrooms (Boletus Edulis), dried onions and parsley	71501514

Packed by 6
Shelf life: 3 years



moutardes mustards

Along with salt and pepper, mustard is an essential ingredient of French cuisine. Traditional or flavored, mustards accompany meats and fish and exquisitely enrich the flavor of seasonings and many recipes.



Extra Strong Dijon Mustard: This mustard was awarded a **Gold Medal at the Napa Valley Festival 2009** worldwide Mustard Competition. From the 'mustard capital', Dijon, this mustard is renowned for its high quality. It goes very well with all meats, poultry, fish, salad dressings and mayonnaises. Ingredients: Water, mustard seeds, vinegar, salt / preservative: sodium bisulphite.

Wholegrain Mustard: For those who love traditional flavors, this mustard will accompany grilled meats, escalopes and pork chops. It can be used to prepare salad dressings and mayonnaises. Ingredients: Water, mustard seeds, vinegar, salt.

Provence Herbs Mustard: This mustard was awarded a **Gold Medal at the Napa Valley Festival 2008** worldwide Mustard Competition. The delicate flavor of this mustard livens up grilled foods and salad dressings. Ingredients: Mustard seeds, water, vinegar, sugar, Provence Herbs / preservative: sodium bisulphite.

Reims Champagne Mustard: To add a fine and subtle taste to your cooking, use this refined mustard to accompany red and white meats, served hot or cold. Ingredients: Water, mustard seeds, wine, wine vinegar, salt, sugar / preservative: sodium bisulphite, spices / antioxidant: citric acid / thickening agent: xanthan gum.

EXTRA STRONG DIJON MUSTARD 200G	70500501
WHOLEGRAIN MUSTARD 200G	70500502
PROVENCE HERBS MUSTARD 200G	70500503
REIMS CHAMPAGNE MUSTARD 200G	70500504

Packed by 6
Shelf life: 2 years



sels & poivres salts & peppers

A range of refined salts and peppers from the best origins to delicately flavor all your dishes.

"Fleur de Sel" from Guérande: Literally meaning 'salt flower', this finest variety of sea salt is harvested from the surface of the water in the salt marches of Guérande, south of Brittany. The fine crystals born of the sun, forged by the wind, naturally rich in magnesium can be sprinkled, after cooking, over all your dishes.

Salt from Guérande for Grilled Fish: The garlic aroma of this special sea salt will flavor all your grilled fish, seafood dishes and court-bouillons. Le Cordon Bleu's chefs also suggest it for grilled white meat.

Salt from Guérande for Grilled Meat: This sea salt is flavored with Provençal herbs and a selection of spices. Le Cordon Bleu's chefs recommend this salt to enhance all grilled meats and authentic gastronomic dishes.

Salt from Guérande flavoured with four Seaweeds: Flavored with nori, dulse, fucus and sea lettuce, the iodised perfume of this salt will add a subtle flavor to your court-bouillons (lobsters, crabs and spider crabs).

Szechuan Pepper: Harvested in the Chinese Szechuan region, this aromatic pepper has a slightly hot and citric flavor. It exquisitely enhances duck meat. Grind and use as a rub for smoked meats. Deliciously enhances desserts such as chocolate mousse or strawberries.

Penja White Peppercorns: Harvested in Cameroun (Africa) at the peak of ripeness, white peppercorns are particularly refined. Their unique aroma is not only hot but slightly musky. A tasteful choice for white sauces, cream soups, stocks and salad dressings.

"FLEUR DE SEL" 250G	71700511
SALT FOR GRILLED FISH 250G	71700512
SALT GRILLED MEAT 250G	71700513
SALT W/4 SEAWEEDS 250G	71700514

Packed by 12
"Fleur de Sel" shelf life: 30 months
Flavored salts shelf life: 4 years

WHITE PEPPERCORNS 80G	71700301
SZECHUAN PEPPER 30G	71700303

Packed by 12
Shelf life: 5 years



olives, pâtes & sauces provençales olives, pasta & provençal sauces

Olives and Provençal spreads are delicious for aperitifs. Olives can be used in salads and many Provençal recipes. Olive spreads add another dimension to salads, hot and cold meats. Enjoy the delicious combination of the Le Cordon Bleu pasta and Provençal tomato sauces!

Green olives "Picholines du Gard"

Ingredients: Green Picholines olives, water, salt, citric acid.

Black olives with Provence herbs

Ingredients: Black olives, vegetable oil, Provence herbs, garlic, salt, lactic acid.

Bell Pepper (Pimento) spread with Lemon

Ingredients: Red bell peppers, lemons, onions, pimentos, olive oil, salt, spices.

Black Olive spread

Ingredients: Black olives, capers, water, olive oil, salt, spices, concentrated lemon juice.

Green Olive spread with Fennel

Ingredients: Green olives 80%, capers, fennel 0,3%, water, olive oil, salt, spices, concentrated lemon juice.

GREEN OLIVES 'PICHOLINES' 250G	72100501
BLACK OLIVES W/ PROVENCE HERBS 250G	72100702
BLACK OLIVE SPREAD 180G	72100601
GREEN OLIVE SPREAD WITH FENNEL 180G	72100602
BELL PEPPER SPREAD WITH LEMON 180G	72100603

Olives: packed by 6 - Spreads: packed by 8 - Shelf life: 3 years

Pasta "Tagliatelles"

Ingredients: Durum wheat flour, eggs (24%)

PASTA "TAGLIATELLES" 250G

71900502

Packed by 8 - Shelf life: 3 years

Provençal tomato sauce

Ingredients: Tomatoes, water, tomato concentrate, sunflower oil, onions, thyme, sugar, salt, carrots, parsley, basil, rosemary, marjoram, savory, bayleaf, pepper, concentrated lemon juice.

Provençal tomato sauce with basil

Ingredients: Tomatoes, water, tomato concentrate, basil (3,4%), sunflower oil, onions, sugar, salt, carrots, mixed herbs, garlic, parsley, thyme, concentrated lemon juice, bayleaf, pepper.

PROVENÇAL TOMATO SAUCE 300G

72600501

PROVENÇAL TOMATO SAUCE WITH BASIL 300G

72600502

Packed by 6 - Shelf life: 4 years



LE CORDON BLEU
ACADEMIE D'ART CULINAIRE DE PARIS • 1895

PETIT LAROUSSE
du
CHOCOLAT



- LINENS
- CUTLERY & UTENSILS
- CULINARY GIFTS
- WINE ESSENTIALS
- COOKBOOKS
- SOUVENIRS FROM
LE CORDON BLEU PARIS

comme un
chef





textile linens

For those who love to cook, Le Cordon Bleu offers a range of professional linens made from the best quality fabrics.

Our kitchen apron is a must for the serious cook. This extra-long bibbed apron provides cover from the chest to below the knees and features two front pockets. The Le Cordon Bleu logo is embroidered on the center of the bib.

Our classic, multi-purpose white tea towel is made of 100% cotton. "Le Cordon Bleu Paris" is woven lengthwise on both sides of the towel. This item is used daily by thousands of our students and gourmets worldwide.

Elegant, the tea towel that features traditional pastry molds, is woven of 100% absorbent cotton. It exists in blue, red and yellow. These towels, also available in a set of three, will make an original gift.

Our oven mitts and pot holders will keep your hands safe from burns. These products have an insulating central layer covered with a durable blue canvas bordered with a darker blue trim.

APRON (WHITE)	79400100
TEA TOWEL (WHITE)	79400000
PATTERNED TEA TOWEL (BLUE)	79400001
PATTERNED TEA TOWEL (RED)	79400010
PATTERNED TEA TOWEL (YELLOW)	79400011
SET OF 3 PATTERNED TEA TOWELS (BLUE, YELLOW, RED)	79400012
POT HOLDER	79400005
OVEN MITT	79400004



couteaux & ustensiles cutlery & utensils

The combined expertise of Le Cordon Bleu and Wüsthof has resulted in the design and production of the "Le Cordon Bleu Collection by Wüsthof": high-performance cutting tools created to meet and exceed the culinary standards of the world's great chefs.

KNIVES

COOK'S KNIFE 16CM	78100008
COOK'S KNIFE 20CM	78100006
COOK'S KNIFE 20CM - ALVEOLATED BLADE	78100007
COOK'S KNIFE 23CM	78100005
COOK'S KNIFE 26CM	78100004
JAPANESE COOK'S KNIFE 17CM	78100009
PARING KNIFE 9CM	78100010
PARING KNIFE 12CM	78100011
SERRATED PARING KNIFE 14CM	78100019
MEAT SLICER 16CM	78100015
MEAT SLICER 20CM	78100014
MEAT SLICER 23CM	78100013
MEAT SLICER 26CM	78100012
PASTRY SLICER 26CM	78100016
MEAT FORK 18CM	78100200
FILETING KNIFE 18CM	78100201
BONING KNIFE 14CM	78100202
TURNING KNIFE 7CM	78100203
CLEAVER 16CM	78100204
SHARPENING STEEL 26CM	78100205
FLAT ICING SPATULA 25CM	78100206
BENT ICING SPATULA 25CM	78100207

SANDWICH KNIFE (OFFSET HANDLE)	78100017
BREAD KNIFE 23CM	78100018
SET OF 2 KNIVES (COOK'S KNIFE 20 / PARING KNIFE 9)	78100002
SET OF 2 KNIVES (JAPANESE COOK'S KNIFE / PARING KNIFE 9)	78100001
SET OF 3 KNIVES (COOK'S KNIFE 20 / PARING KNIFE 9 / MEAT SLICER 20)	78100003
FULL KNIFE CASE 40 PIECES	78100100
WOODEN BLOCK OF 9 KNIVES	78100221
WOODEN CARVING BOARD	78100220
EMPTY KNIFE WALLET	78100102

UTENSILS

SCISSORS	78100208
VEGETABLE PEELER	78100210
CHANNELING KNIFE	78100211
ZESTER	78100212
2 SIDED MELON BALLER	78100213
APPLE CORER	78100214
STAINLESS STEEL WHISK 27CM	78200082
MINI MANDOLINE	78200083
WOODEN SPOON	78200010



cadeaux culinary gifts

Le Cordon Bleu whose name is synonymous with culinary excellence and refinement, has selected an exclusive collection of gifts that will appeal to those who practise the culinary arts in their everyday life. For an authentic touch and to share in the "art de vivre", our selection includes porcelain from Limoges, Laguiole knives, pewter champagne bucket, as well as home fragrances and candles with subtle aromas.

LIMOGES PORCELAIN

LE CORDON BLEU PRESENTATION PLATE 30CM	77000001
SOUP PLATE 22CM	77000010
DINNER PLATE 26.5CM	77000009
DESSERT PLATE 22CM	77000008
TEAPOT 35CL	77000013
TEAPOT 75CL	77000018
COFFEE POT 35CL	77000014
COFFEE POT 65CL	77000019
TEA CUP/SAUCER 18CL	77000012
COFFEE CUP/SAUCER 10CL	77000011
CREAMER 12CL	77000007
SUGAR BOWL	77000015
BREAKFAST CUP/SAUCER 25CL	77000017
BOUILLON CUP/SAUCER 33CL	77000016
MUG	77000002
SALT SHAKER	77000003
PEPPER SHAKER	77000004
MUSTARD JAR 33CL	77000006

CULINARY GIFTS

CHEF'S HAT CHAMPAGNE BUCKET	76900011
PEWTER MINI TOQUE	76900013
SALT MILL WITH CRANK	76800002
PEPPER MILL WITH CRANK	76800003
WOODEN GIFTBOX OF 6 LAGUIOLE KNIVES	77000080
PLAYING CARDS (SILVER COVER)	76600017
PLAYING CARDS (GOLD COVER)	76600018
BOOK GIFTBOX FOR 2 PLAYING CARDS	76600019
SCENTED CERAMIC	76600003
ALMOND SCENTED CANDLE	76600006
PEWTER COVERED JAR	76900012

Le Cordon Bleu has also a sister company, **Pierre Deux**, an eminent purveyor of elegant French Country home décor in the United States and in Japan.

For more information, please visit:
www.pierredeux.com.



autour du vin wine essentials

Discover the fantastic world of wine with Le Cordon Bleu selected items and become a real "connoisseur". These are the ideal gifts for "gourmet" and wine collectors or anyone who appreciates the art of good living. Take your knowledge and enjoyment of wine to the next level!

The **Wine Essentials** book is a comprehensive and fully illustrated guide to buying, selling, storing, tasting and serving wine. Packed with all the practical techniques and tips you need to get the most from wine, plus expert advice from Le Cordon Bleu Chefs on matching wine with food.

An indispensable tool, one of our best-sellers, these pewter disks are functional as well as decorative. Matching wine to meals is nothing short of an art: the **Food and Wine Menu** disk will tell you what kind of wine should be served with the meal you are serving your guests. The **Best World Vintages** disk will help you identify at-a-glance the best years for most wines and allows you to explore various wines spanning the globe from France to California to Australia. Made of shiny finished pewter, the Le Cordon Bleu **tastevins** give an optimal mirror effect to help appreciate the colour, brightness and clarity of the wine. The handle logo tastevins feature a ring under the handle for hanging around the neck with a ribbon, as Sommeliers do.

This elegant black **sommelier apron**, with an embroidered logo "La Collection des Chefs" has a corkscrew pocket and two ample side pockets.

The **sommelier corkscrew** is one of reference with its double lever system which allows cork removal in 2 steps, without bending or breaking, with ease and comfort.

Printed with an 18th-century engraving of a French kitchen scene, issued from the "Encyclopedia of sciences, arts and crafts" of Diderot et D'Alembert, the **bistro tray**'s deep-sided shape helps hold glasses securely.

BOOK WINE ESSENTIALS	76003005
WINE & FOOD MENU DISK	76900007
WORLD'S BEST VINTAGES DISK	76900008
HANDLE LOGO TASTEVIN	76900001

CENTRAL LOGO TASTEVIN	76900002
SOMMELIER APRON	79400101
SOMMELIER CORKSCREW	76800014
BISTRO TRAY	76600005



livres de cuisine cookbooks

Since its creation in 1895, Le Cordon Bleu has published magazines, cookbooks and reference books for amateurs and professionals. Practice your culinary techniques with Le Cordon Bleu cookbooks and become a real "Cordon Bleu".

Petit Larousse du Chocolat: This French language cookbook launched in October 2008 contains 170 chocolate recipes based on classic French techniques that will suit all tastes ! Each recipe is accompanied with a colored photograph. The book contains a selection of step-by-step photographs at the beginning of each chapter. Recipes are written in simple and concise language making the most difficult techniques easy to understand.

Cooking Techniques: Fully illustrated reference for cooking with detailed descriptions and photos of kitchen tools in action, basic cooking techniques and ingredients from the everyday to the exotic. Available in French, American English, British English, Spanish and complex Chinese.

Dessert Techniques: Le Cordon Bleu reveals the secrets behind its most fabulous desserts. You will find all the recipes you could desire, from soufflés and tarts to crêpes and ice creams. The book also includes essential, specially shot step-by-step technique sequences which ensure readers can tackle any recipe with complete success. Available in American English, British English, Spanish, complex Chinese.

Kitchen Essentials: Our chefs advise you on everything you need to know to create wizardry: How to select and prepare both familiar and exotic ingredients, the tools and equipment you need and the essential techniques that ensure culinary success.

Wine Essentials: Twice awarded in 2001, it is probably the best, fully illustrated reference to buying, selling, storing, tasting and serving wine. It offers practical techniques, tips and expert advice from Le Cordon Bleu chefs for matching wine & food. Available in British English, Spanish, complex Chinese.

"Le Rêve de Sabrina" Collection: This series of books in Japanese received, in 2008, an Award at the Frankfurt Book Fair as "the best foreign books on French Cuisine for these last past years". "Sabrina's Dream" is the only general cookbook series published in Korean and Chinese.



The recipient of French and International awards, Le Cordon Bleu publications have been translated into 18 languages and distributed in 31 countries, with sales reaching over 8 million copies worldwide. All cook can benefit from this fabulous collection of Le Cordon Bleu recipes!

FRENCH

MANUEL PRATIQUE DE CUISINE	76001003
PETIT LAROUSSE DU CHOCOLAT	76001008

AMERICAN ENGLISH

COOKING TECHNIQUES	76002001
DESSERT TECHNIQUES	76002003
LE CORDON BLEU AT HOME	76002002

BRITISH ENGLISH

COOK'S BIBLE	76003001
DESSERT TECHNIQUES	76003003
KITCHEN ESSENTIALS	76003007
WINE ESSENTIALS	76003005

SPANISH

TECNICAS CULINARIAS	76004002
TECNICAS CULINARIAS DE POSTRES	76004003
EL VINO	76004004
LAS TECNICAS DEL CHEF	76004005
1026 RECETAS DE COCINA	76004006

JAPANESE

SABRINA - CUISINE 1	76005001
SABRINA - CUISINE 2	76005004
SABRINA - PASTRY 1	76005002
SABRINA - PASTRY 2	76005005
SABRINA - BAKERY	76005003
THE CHOCOLATE	76005009
4 SAISONS - CUISINE DE MARCHÉ	76005010
1,2,3 LA CUISINE EN FRANCAIS	76005011
BASICS PASTRY	76005012
BASICS CUISINE	76005013
LES SOUFFLES	76005014

KOREAN

SABRINA - CUISINE 1	76006001
SABRINA - CUISINE 2	76006005
SABRINA - PASTRY 1	76006002
SABRINA - PASTRY 2	76006004
SABRINA - BAKERY	76006003

COMPLEX CHINESE

COOK'S BIBLE	76021001
DESSERT TECHNIQUES	76021011
WINE ESSENTIALS	76021012
BASICS CUISINE	76021002
BASICS PASTRY	76021003
CHOCOLATE	76021004
DE LA CUEILLETTE A LA RECETTE	76021005
SABRINA CUISINE 1	76021006
SABRINA CUISINE 2	76021007
SABRINA PASTRY 1	76021008
SABRINA PASTRY 2	76021009
SABRINA BAKERY	76021010

SIMPLIFIED CHINESE

SABRINA CUISINE 1	76022001
SABRINA PASTRY 1	76022002



Le Cordon Bleu Paris souvenirs

A wide range of products is available to make your visit to Le Cordon Bleu school unforgettable! From the most traditional souvenirs such as mugs, magnets, key chains, pens, caps and T-shirts, to elegant souvenirs like Le Cordon Bleu tie and cufflinks, without forgetting the cute Chef Teddy Bear and the "Petit Chef" baby bib!

BLUE GLASS MUG	76800008
WHITE PORCELAIN MUG	76800007
SET OF 3 MAGNETS	76600020
CHEF KEYCHAIN	76600026
WHISK KEYCHAIN	76600027
SAUCEPAN KEYCHAIN	76600030
GOLD-PLATED BOOKMARK	76600009
BALLPOINT PEN	76600007
PAPER PAD	76600029

CHEF TEDDY BEAR	76600034
"PETIT CHEF" BABY BIB	79400302
WHITE T-SHIRT S	79400201
WHITE T-SHIRT M	79400202
WHITE T-SHIRT L	79400203
WHITE T-SHIRT XL	79400204
ADJUSTABLE BLUE CAP	79400300
TIE	76400007
SILVER-PLATED CUFFLINKS	76600021

LE CORDON BLEU

excellence

in culinary education

Le Cordon Bleu is a leading international school dedicated to culinary and hospitality management education. Founded in Paris in 1895, Le Cordon Bleu today is present in 15 countries with 35 schools. Training more than 20 000 students of over 70 nationalities, Le Cordon Bleu is recognized by gastronomy professionals worldwide.



DIPLOMAS & CERTIFICATES

Le Cordon Bleu students learn to master classic French Cuisine and Pâtisserie techniques in a complete and systematic manner. Le Grand Diplôme, granted by the International Foundation of Le Cordon Bleu, is considered to be the most intensive program in cuisine and pâtisserie taught today. Advanced programs in cuisine and pastry are proposed to culinary professionals, Le Cordon Bleu Diploma graduates or graduates from other culinary schools, who would like to develop their skills.

In addition to world renowned culinary training, Le Cordon Bleu has launched a new innovative diploma in Sommellerie. This nine month program is composed of theoretical and practical classes and also includes internships and visits to the vineyards.

HOSPITALITY MANAGEMENT PROGRAMS

Le Cordon Bleu has developed programs in the areas of hospitality, tourism and restaurant industry. Today, these sectors of activities offer thousands of professional opportunities around the world.

The university training is composed of Bachelor and Master degrees. Le Cordon Bleu graduates work in areas such as management, sales and marketing, food and beverage departments, banqueting, restaurant business consultancy, finance and human resources on an international level.

CULINARY DISCOVERY PROGRAMS FOR AMATEURS

One day or longer programs with different culinary themes are proposed throughout the year in all Le Cordon Bleu schools. Culinary discovery programs are perfect for those with a passion for the culinary arts.

For more information: www.cordonbleu.edu



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