125 YEARS
LE CORDON BLEU®
1895-2020

Le Petit Journal

Le Cordon Bleu London Student Newsletter • December 2020 edition

Coming up this month

CALLING ALL STUDENTS GRADUATING IN DECEMBER

Tuesday 8th December 2020

We are excited to celebrate the achievements of our hardworking students this term at graduation. Celebrate with your fellow alumni and Le Cordon Bleu Master Chefs, and share the event digitally with family and friends.

PHOTO COMPETITION

Send us your favourite photo from your time at Le Cordon Bleu in **high-resolution**, along with **your full name and group**. The best picture will be awarded a special gift.

Competition closes **5pm on 4th December**. Send your photo to:
Kelly: kpelotte@cordonbleu.edu

GUEST CHEF

Friday 4th December 2020, 3PM

We are pleased to announce an exclusive guest chef conference with critically acclaimed chef, Magnus Nilsson, in conversation with Joe Warwick and Nitin Radhakrishnan, in partnership with Phaidon.

Magnus Nilsson is best known for his role as Head Chef at one of the worlds greatest restaurants; Fäviken in Sweden, which he closed at the peak of its success in 2019. It is therefore quite fitting that we are joined by food writer, Joe Warwick, who is also one of the founders of The World's 50 Best Restaurant Awards and a friend of Magnus'. The author of *Where Chefs Eat* will be joined by Le Cordon Bleu London's Nitin Radhakrishnan who completes the line-up as co-host. The event will also include a Q&A session, offering attendees the fantastic chance to have their culinary questions answered directly by both Magnus and Joe.

Celebrating the launch of his new book *Fäviken: 4015 Days, Beginning to End*, published by Phaidon, you can get a copy of the book at the exclusively discounted price of £31.50.

Register for free at lcbl.eu/a5z

WEDDING CAKE MAKING

Monday 14th to 18th December 2020

Duration: 30 hours | 5 sessions (usual timings: 9:00am - 3:00pm)

This full-time course has been designed to introduce the modern techniques required for making wedding cakes such as the decorating, design, and preparation, alongside useful insights into the business acumen required for a successful wedding cake making business.

Register today at lcbl.eu/a4u

New programme

DIPLOMA IN PÂTISSERIE INNOVATION AND WELLNESS

Starting September 2021

We are pleased to announce a new advanced pastry course available in London. The Diploma in Pâtisserie Innovation and Wellness has been designed for experienced pastry chefs and students to further improve their skills and knowledge, with a focus on health and wellness.

Find out more at lcbl.eu/a6m

Dates for your diary

December 2020

M	T	W	T	F	S	S
	01	02	03	04	05	06
07	08	09	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

- 4 Guest Chef
- 8 Graduation
- 24 Christmas Eve
- 25 Christmas Day
- 26 Boxing Day
- 31 New Year's Eve

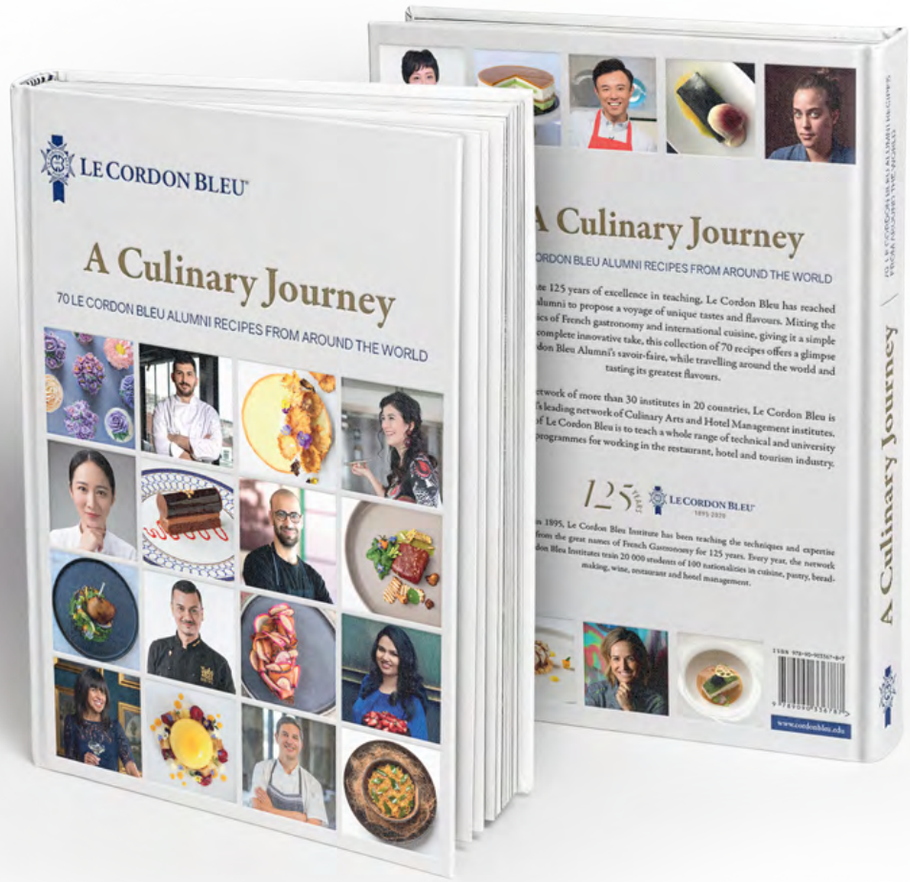
New treats from the Café!

Indulge in some of the delicious new seasonal treats from the cafe this December, such as an all-spice croissant, stollen, turkey baguette, beef and chestnut pie or pumpkin and sage crumble pie.

DID YOU KNOW?

Le Cordon Bleu students enjoy a 15% discount. Just present your student badge when paying.

Last Month's Highlights



A CULINARY JOURNEY

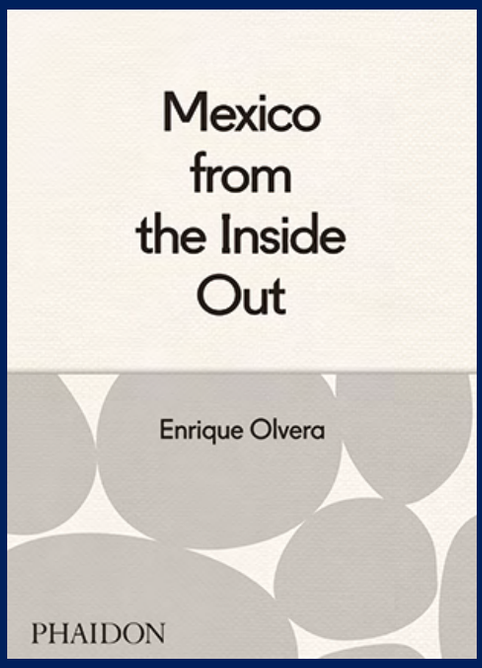
70 Le Cordon Bleu Alumni recipes around the world

To celebrate 125 years of excellence in teaching, Le Cordon Bleu has launched a book full of unique tastes and flavours from our alumni. Mixing the great classics of French gastronomy and international cuisine, giving it a simple twist or a complete innovative take, this collection of 70 recipes offers a glimpse of Le Cordon Bleu alumni's savoir-faire, while travelling around the world and tasting its greatest flavours.

Available at La Boutique: lcbl.eu/gl43x

Le Cordon Bleu's must reads

If students would like to borrow a book, please contact **london-library@cordonbleu.edu** stating the name of the book and your student ID. We will notify you once the book is ready to collect from Customer Services.



Mexico from the Inside Out

by Enrique Olvera

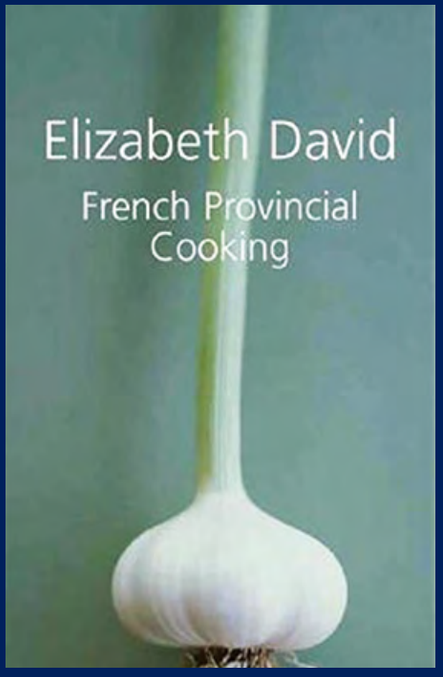
Enrique Olvera is the most celebrated chef working in Mexico today, his restaurant Pujol was named by Wall Street Journal as the best in Mexico City and ranks 20th in the World's 50 Best Restaurants.

His working philosophy involves using traditional Mexican fare and reinventing it as molecular gastronomy, and the finished dish is always a beautiful interpretation of Mexico's rich culture and traditions.

In his first ever high-end chef cookbook in English on Mexican cuisine, you will find 65 recipes, each with a stunning photograph, from the dishes served at Pujol to casual recipes Enrique enjoys making at home for his family.

French Provincial Cooking

by Elizabeth David



Cooking which best describes Elizabeth David's approach to cooking is her opening statement on the omelette: "As everybody knows, there is only one infallible recipe for the perfect omelette: your own".

David's personal and opinionated, nevertheless always true and entertaining voice is weaved through chapters on cuisine by type of dish: Sauces, Hors-D'oeuvres and Salads, Soups, Eggs and Cheese, Pates and Terrines, Vegetables, Fish, Shellfish, Meat, Composite Meat Dishes, Poultry and Game, and Sweet dishes. French Provencial Cooking is regarded as one of David's best books and critics are adamant it should be on the shelves of everyone who loves to cook.

Restaurant Review

ISSHO-NI

by Ana Castano,
Le Cordon Bleu London Team

Ambience/Service: ★★★★☆
Food: ★★★★★
Value for money: ★★★★☆
Overall rating: ★★★★☆

In Japanese, 'Issho-Ni' means 'together with'. Running from the centre of Shoreditch in Bethnal Green Road, this 54-cover restaurant, styled in 1920s art deco, is split over two levels, featuring an open kitchen and counter dining table downstairs.

Issho-Ni has been included in the list of "16 of the best sushi restaurants in London that will have you reaching for the chopsticks" published by Elle magazine and "The 14 best Japanese restaurants in London" published by Conde Nast Traveller's magazine.

The Founder and Director Claire Su is passionate about food and drink, she has a pastry background and creates one-time limited desserts. Head chef Eduardo Aguiar has worked in several high-profile restaurants including Roka, Moshi Moshi and Chisou. Both share a passion for Japanese cuisine.

The concept of the restaurant is straightforward, they serve delightful sharing plates of Japanese food – all Izakaya style. Chef

Eduardo created the menu, and all the dishes are paired with the most refreshing cocktails.

We started with the Chuuka Seaweed, before digging into a selection of A la Carte Nigiri, Sashimi and Maki rolls, such as the Blue Fin Fattiest Tuna (O-Toro) or the Spider Maki roll. After that we ordered the "Sushi platter for 2 (34 pieces)". My favourite dish was the Butterfish (Abura Bozu) sashimi. I ordered the Shisorita cocktail – a twist on a classic margarita with ocho tequila, quiquiriqui mezcal, yuzu, agave, and shiso. It was amazing, I really enjoyed it.

Issho-Ni has an A la Carte Menu as well as a Tasting menu. If you don't have time to eat in the restaurant, they offer takeaway lunch bento boxes too. On Saturdays they offer a bottomless brunch, with unlimited sushi, sashimi and Bloody Geishas (a Bloody Mary with Japanese spices) perfect for any weekend!

Get Social

Tag us on Instagram and get featured in Le Petit Journal @lecordonbleulondon

@sugarbyblonde

@la_frenchette

@lechefzaza

@whiskybusiness.official

@harriet_pastry

@ruiyicc

@lespatisseriesbyalina

@cakewisper

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Seasons Greetings

From all of us at Le Cordon Bleu, we wish you a Merry Christmas and a Happy New Year.

Sign up to our newsletter to receive an exclusive Christmas treat.

Subscribe to our newsletter: lcbl.eu/a6n