

Le Petit Journal

Le Cordon Bleu London Student Newsletter • August 2020 edition

Coming up this month



VIRTUAL GUEST CHEF DEMONSTRATION WITH CHEF HIMANSHU TANEJA

📅 Thursday 20th August

Join us on Thursday 20th August for a virtual guest chef demonstration. The event will be hosted by chef Himanshu Taneja, Culinary Director for South Asia at Marriott International. Having more than 20 years experience in the hospitality industry, Himanshu excels in competitive, challenging and culturally diverse environments. He will be presenting a demonstration titled Luxury Gastronomy - Asia's Evolving Culinary Scene.

[Apply today at lcbi.eu/glguestchef](https://lcbi.eu/glguestchef)



SHORT COURSES

INDIAN COOKING COURSE TASTES OF ASIA

📅 Saturday 22nd August

Using the finest produce you will cook your way around India, discovering new ingredients and exciting flavour combinations. Our Indian cooking classes are designed for food lovers who want to explore local Indian specialities in a dedicated cookery course. Under the guidance of one of our chefs you will discover the skills of balancing flavours whilst also learning fundamental Indian cooking techniques.

[Apply today at lcbi.eu/9xx](https://lcbi.eu/9xx)

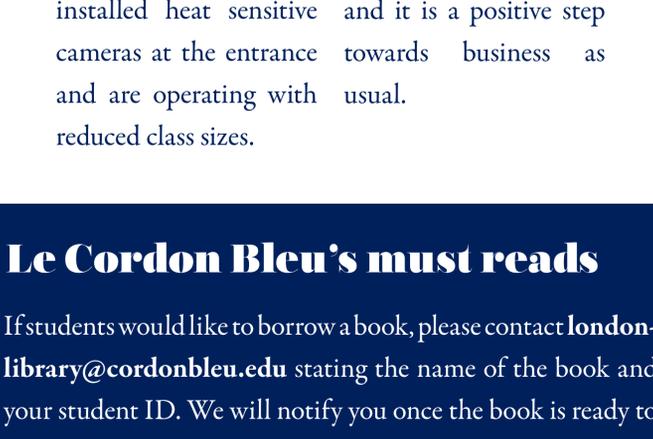
Dates for your diary

August 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						

📅 Virtual guest chef demonstration with chef Himanshu Taneja

Last Month's Highlights



LE CORDON BLEU LONDON REOPENING

We were delighted to reopen the doors of our institute last month and welcome back students, chefs and staff.

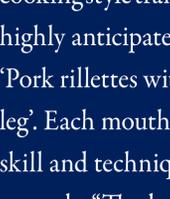
Everyone is adjusting to the 'new normal', with extra measures in place to ensure that everyone using the building feels safe and stays healthy. We have increased our cleaning schedule, installed heat sensitive cameras at the entrance and are operating with reduced class sizes.

We wanted to find out exactly what it's been like to be back in school, so we borrowed Grand Diplôme® students, Carter King and Sashya Karunanayake, from one of their classes to hear it in their own words. You can see their interview

[here]. Although it may feel strange, with all of these actions, we have been able to allow many students to continue their culinary journey, and it is a positive step towards business as usual.

Le Cordon Bleu's must reads

If students would like to borrow a book, please contact london-library@cordobleu.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.



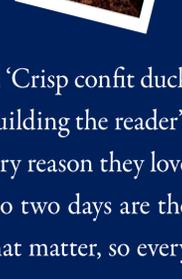
Mastering the Art of French Cooking: volume one - By Julia Child, Louisette Berthole and Simon Beck

Mastering the Art of French Cooking is the classic guide to French culinary techniques, written by three accomplished authors, one of which being Le Cordon Bleu's highly regarded alumna, Julia Child. These authentic recipes provide an in-depth step by step guide for those who love to cook. In fact, when reading each recipe, you feel as though Julia Child, Louisette Berthole and Simon Beck are standing in the kitchen right beside you, guiding you through each exquisite chapter. "The recipes are detailed as we felt they should be so that the reader knows exactly what is involved and how to go about it".

Mastering the Art of French Cooking has been labelled as one of the most instructive books there is on French cuisine, with recipes such as 'Boeuf Bourguignon' and 'Oeufs en cocotte'. So... Bon appetit!

Galvin: A Cookbook de Luxe - By Chris Galvin and Jeff Galvin

Two of Britain's most highly regarded chefs Chris and Jeff Galvin showcase their popular French cuisine recipes in their first cookbook, *Galvin, a Cookbook de Luxe*. Their instinctive cooking style transcends into the pages of their highly anticipated book, with recipes such as 'Pork rillettes with toasted country bread' and 'Crisp confit duck leg'. Each mouth-watering recipe focuses on building the reader's skill and technique, while honing in on the very reason they love to cook. "The beauty of being a chef is that no two days are the same, and no two ingredients are either for that matter, so every day in the kitchen is a new day."



New treats from the Café!



Café LE CORDON BLEU®

If you're after a refreshing pick me up between classes, Café Le Cordon Bleu has released its new collection of delicious chilled summer drinks. The range features: Black forest iced coffee cremino, iced peach tea, mocha frappe and virgin mojito.

DID YOU KNOW?

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

Get Social

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