



Le Petit Journal

Le Cordon Bleu London Student Newsletter • February 2020 edition

Coming up this month



GUEST CHEF JONAS PLANGGER

Tuesday 4th February

On 4th February Le Cordon Bleu London will be joined by 1 Michelin-starred, 4 AA Rosette Coworth Park's Head Pastry Chef Jonas Plangger. He will be demonstrating traditional desserts with an individual twist and a modern flare.

Register today at lcbi.eu/gl25z

GUEST CHEF ANNA KRASOVSKAIA

Thursday 20th February

On 20th February we are delighted to be welcoming Le Cordon Bleu alumna and pastry chef, Anna Krasovskia. Anna has her own patisserie business in St Petersburg, where she crafts artistic cakes. Anna will be demonstrating a cake from her recent Alice in Wonderland inspired collection.

Register today at lcbi.eu/gl26e



OPEN EVENING

Wednesday 19th February

Your opportunity to visit our school and its state-of-the-art facilities. Meet our team, discuss programme details, ask any questions you have about studying in London and take part in a competition to win a culinary themed goody bag!

Register today at lcbi.eu/openevent

DROP-IN SESSIONS

Tuesday 4th February

Thursday 6th February

Open to all students, the drop-in sessions will give you the opportunity to discuss your next steps after graduation.



Dates for your diary

February 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						

04 - 06 Drop-in sessions

04 Chef Jonas Plangger: Culinary Demo

11 Afternoon Tea

13 Student Social Event

14 Valentine's Day

17 Careers Fair

19 Open Evening

20 Chef Anna Krasovskaia: Culinary Demo

27 Pop Up Wine Tasting

Campus news

Café LE CORDON BLEU®

NEW TREATS FROM THE CAFÉ!

Our café is now serving delicious plant-based croissants, freshly baked every day. Made using a blend of shea butter and other plant oils to create the light, crispy shell and moist, buttery centre that you would expect from any traditional croissant. The plant-based croissants are available from the café every day, but make sure you grab one early before they run out!

Did you know?

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



Last Month's Highlights



GUEST CHEF ALUMNA MARCIA ÖCHSNER

Le Cordon Bleu Alumna Chef Marcia joined us to demonstrate several dishes from her debut recipe book - Cooking in the South of France. She prepared a flammkuchen, cucumber salad and chocolate mousse. Guests enjoyed Marcia's demonstration of good, simple food inspired by her love of France, and chatting with the chef afterwards as she signed copies of her book.

INTERNSHIP TRIP

Students from the Internship Pathway programme spent the day on 14th January



visiting some of the partners they could be placed with in the internship portion of their studies. Students have the opportunity to chat to industry professionals, tour back of house and get a sense of what the different working environments are like. The group visited Oblix, the Oxo Tower Restaurant & Brasserie, Rhubarb catering at The Royal Albert Hall and Brown's Hotel.

GUEST CHEF ALUMNA GHILLIE BASAN

Food writer Ghillie Basan joined Le Cordon Bleu for a talk about her career and experiences with food and travel, followed

by a whisky and food pairing session. Ghillie paired The Glenlivet's Captain's Reserve with a selection of Turkish and middle-eastern inspired canapés.



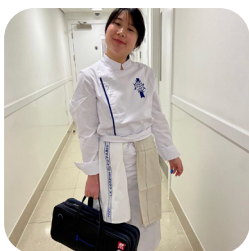
WINE TRIP

On 24th January, students on the Wine, Gastronomy and Management Diploma programme visited two wineries and vineyards. They enjoyed a tour and tasting of the wines at Gusbourne Estate in Kent and Oxney Organic Estate in Sussex, with the opportunity to gain inside knowledge from the winemakers.

Get Social

Tag us on Instagram and get featured on Le Petit Journal

@lecordonbleulondon



 @pigiiepreow



 @alwynhkleee



 @queerascake



 @sugarbyblonde

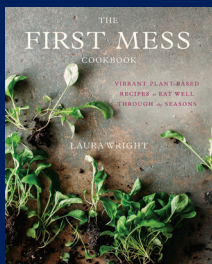


 @hidetoshi.nemoto

Explore

NEW TO THE LE CORDON BLEU LONDON LIBRARY

The First Mess Cookbook: Vibrant plant-based recipes to eat well through the seasons by Laura Wright



Laura Wright's debut cookbook, *The First Mess*, is a collection of visually stunning recipes that lead you through the seasons by showcasing produce that can be used to create plant-based recipes that are fresh and accessible.

Wright speaks from experience, having worked in her family's local food market in southern Ontario. Through this she gained an understanding of which seasonal produce

would create high quality recipes.

The collection of recipes are no fuss, simple and nourishing and include; fluffy wholegrain pancakes, vanilla corn cake with roasted strawberries and roasted eggplant and olive bolognese. With these delicious recipes, Wright transports the readers into the realms of effortless plant-based meals.

Plants Taste Better: Delicious plant-based recipes, from root to fruit by Richard Buckley



Plants Taste Better is a deep exploration of plant-based meals to create in your kitchen. Buckley looks to show the reader how much you are able to accomplish using vegetables and fruits.

The award-winning chef and owner of the acclaimed Acorn Restaurant, offers an extensive amount of

knowledge which enables the reader to understand the techniques required to make ingredients shine. The recipe book includes over 70 recipes such as confit tomato salad and burnt summer bean parcel ranging from simple to more advance for the professional and beginner chefs alike.

LINA STORES (KING'S CROSS) RESTAURANT REVIEW

by Paul Clayton, Le Cordon Bleu London Team

Newly opened as part of the expanding King's Cross development, Lina Stores' 2nd outpost keeps all of the charm found in its Soho restaurant and its 75-year-old deli, and more importantly still delivers fantastic Italian dishes. Restaurants serving fresh handmade pasta are very in at the moment, but Lina Stores has prided itself on making fresh pasta by hand since 1944 and this restaurant is no different, including a deli alongside the 100-seat restaurant.

We chose to sit at the bar right next to the pass so that we could see the chefs preparing the dishes and feel some of the heat from the kitchen on our faces; always good if the kitchen get an order wrong as you are first in line for a complementary extra! Starting with a cocktail, all are priced as expected with a Negroni setting you back £8 and the most expensive cocktail, Martinez, costing £10. Wine varies from £28 through to £295, but the reasonably priced Montepulciano D'Abruzzo organic wine (£39) went well with the food we ordered. For those abstaining, there is also



a very good selection of four non-alcoholic aperitivos created with Æcorn. The menu calls for around 3-4 plates between two, with the price certainly not expensive for the whole meal, but relatively premium for pasta. What you're paying for is the quality of the ingredients and the perfect cooking that comes with it.

The menu includes many of the original restaurant's must-try favourites like the rich 30 yolk pasta dish Tagliolini ai 30 Tuorli (£9) and the green ricotta

ravioli dish Agnolotti Verdi (£14), but the antipasti sees a more drastic change with the Capolina (Roasted Aubergine, Papacelle, Olives, Sultanas, Pinenuts) definitely worth the spend at £9.5. The biggest change is the inclusion of a Carne & Pesce section. The braised beef cheek in Barolo, ceps and polenta (£15) is cooked to perfection, the grilled prawns (£16) are as wonderful as you'd expect and the whole seabass to share between two (£29) all offer great alternatives to break through the pasta heavy meal.

Food price between two: £51.5. | Drinks price between two: £47. | Total price for two: £98.5 (plus service).

Ambience/Service: ★★★★★

Food: ★★★★★☆

Value for money: ★★★★★☆

Overall rating: ★★★★★☆

Notices



CHEF ASSISTANTS

We are looking for student assistants at intermediate level minimum to assist in internal and external events including food festivals and guest chef demonstrations.

Please note: due to UK Home Office restrictions, only students eligible to work in the UK may assist.

Please speak with your teaching Chefs.



SUGAR ART ESSENTIALS TECHNIQUES

Our short courses are the perfect way to learn an additional area of expertise.

Explore the techniques used to create themed showpieces. The course will cover advanced techniques such as casting, pulling, blowing, mould making, complimentary colour design schemes, floral arts, symmetry, presentation staging and storage.

This professional course is aimed at those looking to develop their artistic skills in a practical environment.

Apply today at lcbl.eu/gl26g

125 YEARS



LE CORDON BLEU®
1895-2020

CELEBRATING 125 YEARS OF EXCELLENCE

As Le Cordon Bleu will be blowing its 125 candles in 2020, the network of 35 institutes and universities have prepared an array of festivities celebrating the world of Le Cordon Bleu with an emphasis on all the cuisines of the world, the management of restaurants and hospitality businesses with its teaching team and alumni.

cordonbleu.edu