



# Le Petit Journal

Le Cordon Bleu London Student Newsletter • January 2020 edition

## Coming up this month

### WELCOME

A very warm welcome to all new and returning students! Hopefully you all had a great festive break and are looking forward to what this New Year will bring here at Le Cordon Bleu London!



### MARCIA ÖCHSNER BOOK SIGNING & CULINARY DEMONSTRATION

📅 Wednesday 15<sup>th</sup> January 2020

On 15<sup>th</sup> January Le Cordon Bleu London will be joined by Chef Marcia Öchsner, for a cuisine demonstration featuring recipes from her book, *Cooking in the South of France*. She will also be signing copies of her book.

Register today at <http://lcbl.eu/gl21a>



### GHILLIE BASAN BOOK SIGNING & CULINARY DEMONSTRATION

📅 Thursday 23<sup>rd</sup> January 2020

On the 23<sup>rd</sup> January Le Cordon Bleu London are pleased to announce we will be joined by food writer, broadcaster and Le Cordon Bleu alumna, Ghillie Basan. Ghillie will be signing copies of her latest book, *Spirit & Spice*, and delivering a talk on the value of food and the people and stories behind it.

Register today at <http://lcbl.eu/gl21f>

## Dates for your diary

January 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		

01 New Year's Day

06 King's Day (Epiphany)

15 Marcia Öchsner: Culinary Demonstration

23 Ghillie Basan: Culinary Demonstration

📅 Drop-in sessions February 2020

> Tuesday 4<sup>th</sup> February

> Thursday 6<sup>th</sup> February

## Campus news

### Café LE CORDON BLEU®

START THE YEAR OFF WITH IRRESISTIBLE FOOD FROM OUR CAFÉ!

To commemorate the famous French holiday, King's Day, the café will sell galette des rois between 6<sup>th</sup> and 15<sup>th</sup> January.

**Did you know?**

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



## Last Month's Highlights



### INTERNSHIP TRIP

On Tuesday 10<sup>th</sup> December, students who are on the Internship Pathway programme spent the day visiting some of our internship partners in central London. The day included tours of Sketch, The Dorchester, Claridge's, The Arts Club and a fantastic lunch at Roka. It was a great opportunity to see behind the scenes and speak to respected industry figures.

### INDEPENDENT HIGHER EDUCATION AWARDS 2019



Le Cordon Bleu London is delighted to have won the award for Breakthrough Course: Innovation in Design or Delivery at the Independent Higher Education Awards 2019.

The accolade was awarded for Le Cordon Bleu's Culinary Industry Management BBA and the newly launched MSc Culinary Innovation Management programmes, both delivered in partnership with Birkbeck, University of London.



### GRADUATION

On Friday 13<sup>th</sup> December 2019, Le Cordon Bleu London welcomed graduates to a ceremony held in the luxurious surroundings of The Hurlingham Club, in Fulham, West London. After the awards ceremony all those in attendance had the opportunity to indulge in an assortment of live food stations.

## Get Social

Tag us on Instagram and get featured on Le Petit Journal

[@lecordonbleulondon](https://www.instagram.com/lecordonbleulondon)



[@lilianmachado74](https://www.instagram.com/lilianmachado74)



[@la\\_frenchette](https://www.instagram.com/la_frenchette)



[@queerascake](https://www.instagram.com/queerascake)



[@eugeniafood\\_](https://www.instagram.com/eugeniafood_)



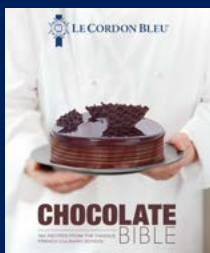
[@salshaindradjaja](https://www.instagram.com/salshaindradjaja)

# Explore

## NEW TO THE LE CORDON BLEU LONDON LIBRARY

### Chocolate Bible by Le Cordon Bleu

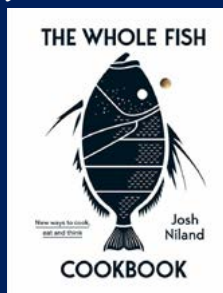
Chocolate, by Le Cordon Bleu compiles a collection of tempting classics as well as a selection of original creations. Le Cordon Bleu is famed for showcasing culinary expertise and this book is no exception to the cooking with the fundamental sweet cooking component.



The recipes are divided into under chapters like “Tarts to die for” and “Chocolate decorations” so whatever your goals are, you can navigate your way around chocolate with ease. Each page takes you through tempering, coating, cakes, truffles alongside chocolate soufflés and nougat. The dishes are clear and expanded upon so that its reader is guided step by step through these delectable recipes, making this book one for the home chef and professional alike.

### The Whole Fish Cookbook: New ways to cook, eat and think

Josh Niland’s is the owner of Saint Peter, a restaurant that opened in Sydney and gained widespread critical acclaim. The Wholefish cookbook is his first book and presents his fascination with the endless opportunities presented by fish. The recipes are accompanied by beautiful yet honest images of fish and the preparation before cooking with their meat. Niland often deconstructs parts of the fish to show how each section of fish can taste distinctively different.



The first half of his recipe book is aimed at home and professional chefs alike while the second half builds on the insights offered with recipes and ideas for further creativity. Niland stresses that “The key to good fish cookery is, above all, confidence and understanding of the species you are cooking and the method you apply to get the best possible result.”

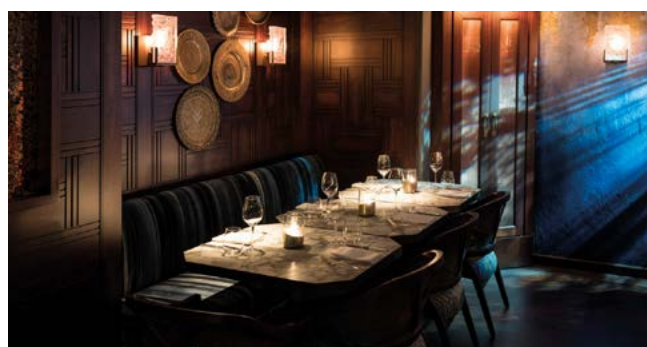
## TAMARIND KITCHEN

by Farah Al-Rawi, Intensive Diplôme de Pâtisserie alumna

An off shoot of Tamarind’s One Michelin-star Indian restaurant in Mayfair. Tamarind Kitchen is a more casual dining experience located on Wardour Street in Soho. We visited on a Tuesday evening without booking, and it was busy because of the after-work crowd. The décor is a confused mix of contemporary and ‘fancy,’ and it was so poorly lit that we struggled to read the menu.

To start we ordered Aloo Tikki Chaat. The potato cakes and chickpeas were coated with a yoghurt and tamarind sauce, adding a fruity zing to the dish. We ordered several dishes for the main course, starting with Pudina Chops - chargrilled spiced lamb cutlets with fresh mint. These were flavoursome but not as tender and succulent as I would have liked. The Dal Makhani was creamy, but the dish was let down by being poorly seasoned.

The Dum Gosht Biryani arrived covered in pastry and looked very authentic. Sadly, the pastry did not add anything to the dish and the pieces of lamb were verging on chewy. This was accompanied by a cooling yoghurt side dish of raita and a traditional gravy called Mirchi ka Salan.



The prices are quite high for food that was at best mediocre. Having enjoyed eating in Tamarind of Mayfair, I was excited to try their sister restaurant. If you visit Tamarind Kitchen, don’t expect the same quality as the Mayfair restaurant.

Farah had: Pudina Chops £12, Dal Makhani £7.50, Aloo Tikki Chaat £7.00, Biryani £16. Total £42.50

### Must try

For starters, we ordered the Aloo Tikki Chaat. The potato cakes and chickpeas were coated with a sweet yoghurt tamarind sauce which adds a fruity zing to the dish!

Ambience/Service: ★★★★★

Food: ★★★★★

Value for money: ★★★★★

Overall rating: ★★★★★

## Notices

### JOB FOCUS



THE LANESBOROUGH  
LONDON



#### The quintessence of graceful London living

Welcome to The Lanesborough, a vibrant and elegant London residence. Awarded No. 1 Hotel in London in the Travel + Leisure World's Best Awards, moments from Knightsbridge, Buckingham Palace and Hyde Park in a Regency landmark, The Lanesborough offers 93 beautiful rooms and suites in the heart of the capital, Michelin-starred dining in C eleste, one of the finest afternoon teas in London and a world renowned collection of cigars, single malts and Cognacs in The Garden Room.

#### INGREDIENTS FOR SUCCESS

We are calling for aspiring Pastry Chefs to join our Pastry Team under the lead of our Pastry Head Chef, Kevin Miller.

Kevin built the foundation of his career and found his passion for pastry in his home town of Johannesburg, South Africa, working in the pastry department of various hotels and lodges. After being a chocolatier for Lindt and Spr ungli, the lure of Michelin cuisine lead him to London where in his time here, he has worked and refined his skills and knowledge in highly acclaimed establishments such as Hibiscus, Restaurant Gordon Ramsay, Core by Clare Smyth and P etrus.

We are looking for motivated and passionate chefs at all levels. Join our Lanesborough Family and grow your career within our Oetker Collection.

Explore more online and find us on Instagram @the\_lanesborough

Send your cv to [recruitment@lanesborough.com](mailto:recruitment@lanesborough.com)

[www.oetkercollection.com/careers/](http://www.oetkercollection.com/careers/)

### NEW WINE & SPIRITS COURSES

Our short courses are the perfect way to learn an additional area of expertise, and for 2020 we have fantastic new programmes in wine and beverage studies.

New subjects include Sustainable Wine, Cheese & Wine Pairing, Food and Wine Pairing and Summer Wine Essentials.

The next intake for our comprehensive Certificate in Wine and Beverage Studies, running from March to June, is also open for applications.

Apply today at [cordonbleu.edu/london/](http://cordonbleu.edu/london/)



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 has 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](http://cordonbleu.edu)