LE CORDON BLEU®
LONDON

Le Petit Journal

Le Cordon Bleu London Student Newsletter • August 2021 edition

Coming up this month

WANT TO BE FEATURED ON OUR SOCIAL MEDIA?

We want to show a student's eye view of Le Cordon Bleu London, so send us your short videos from class, school activities and London life to get the opportunity to appear on our Instagram Reels and TikTok! Please make sure clips are no longer than 30 seconds, and edit before sending to make sure you're happy with the final post. Tag us #LCBLreels #LCBLtiktok

Email press@cordonbleu.edu with your videos and for more information

A CAFÉ WITH ALUMNI: SEBASTIAN RAST

Tuesday 17th August 2021

Join us for a chat with Grand Diplôme® alumnus, Sebastian Rast, former Head Chef at Schwitzer's Brasserie & Lounge. Sebastian sits down for a coffee with Ana from Le Cordon Bleu London's team, to discuss what it's like to study the Grand Diplôme®. This will be live on our website from the 17th August.

Café
LE CORDON BLEU®

STUDENT CAFÉ CREATION COMPETITION

Our Café Creation Competition is underway, and we can't wait to see what you've been creating in your kitchen at home. If you haven't entered yet, there's still time! The competition is open until 22nd August 2021 at 12:00pm BTS.

Download the guidelines and enter: lcbl.eu/a94

CAKE DECORATING

Aug 23, 2021 - Sep 3, 2021

If you are interested in taking your cake baking skills to the next level and learning how to make cakes that not only taste great, but also look great, then the cake decorating course is perfect for you.

Book your place now lcbl.eu/gl57u

Online courses

ONLINE COURSES

Le Cordon Bleu's online courses are designed to expand your knowledge, enhance your skills and encourage new ways of thinking and understanding. Below are courses available for August:

- **The Art of Fermentation**
  4 weeks • starts 2nd August

- **Food Photography**

10 weeks • starts 2nd August

- **Gastronomic Tourism**

  10 weeks • starts 2nd August

Discover all our online courses: lcbl.eu/gl46f

New treats from the Café!

There are some delicious new items available at Café Le Cordon Bleu this summer, such as:

- Lemon and cheesecake turnover
- Crayfish baguette
- Roasted pepper and feta cheese croissant
- Nutella latte

DID YOU KNOW?

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

Dates for your diary

August 2021

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					

03-15 **Afternoon Tea Week**

17 **A Café with Alumni | *Grand Diplôme*®**

25 **A Café with Alumni | *Dilpoma in Wine, Gastronomy and Management***

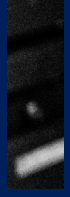
Last month's highlights

GRADUATION

Last month London we celebrated term 2 graduation, which took place in three small socially distanced ceremonies throughout the day, with only graduating students and teaching chefs present. Family and friends of the students could share this important occasion with their loved ones via a live stream of the event online.

Academic Director Chef Loic Malfait led the proceedings, with graduating Grand Diplôme student speaker, Thomas Taylor, delivering an amusing and inspiring speech to his fellow graduates at each ceremony. To offer their congratulations and words of advice for the graduates, students received special messages via video from experienced chef Matthew Zubrod, Culinary Director of The Little Nell in Aspen, USA and Le Cordon Bleu London alumnus, Chef Hugo John Herbert. The graduates were also able to enjoy a small socially distant reception following the ceremony, with champagne and canapes.

View the galleries here lcbl.eu/gl57r



GUEST CHEF DEMONSTRATION WITH EMILY ROUX

Recently Le Cordon Bleu London were delighted to be joined for a special online Guest Chef Event featuring Emily Roux, Director of Caractère.

For this demonstration, Chef Emily prepared two dishes from the menu at Caractère - an acquerello risotto with a port reduction, black crumble and hazelnut praline and a molten chocolate tart with a pecan praline and salted caramel.

Throughout the event, Chef Emily took questions from the audience on a range of topics including what inspires her menu at Caractère, how she chooses her ingredients and what it's like to come from such a renowned culinary background.

Read more about Chef Emily here lcbl.eu/gl57s

Restaurant of the month

LIMA LONDON

by Ana Castaño, Le Cordon Bleu London Team

Peru comes to London with **LIMA**, a restaurant concept presenting Peruvian cuisine in a contemporary style with branches in London and Dubai. It opened in Fitzrovia in 2012 and was the first Peruvian restaurant to win an acclaimed Michelin star in 2014.

It is open for lunch on Friday and Saturday from 12pm to 3pm and for dinner from Tuesday to Saturday, 5pm to 10.30pm. The restaurant is closed on Sunday and Monday.

Menus offered include a la carte and a set menu for lunch every day and early evenings, excluding Friday and Saturday. The set menu is a reasonable 2 courses for £20 and 3 courses for £25. Highly recommended dishes include the seabream ceviche, lamb seco and grilled Piña Colada. LIMA's drinks menu offers a delicious range of cocktails and mocktails, and we recommend ordering a classic Peruvian Pisco Sour.

You can also enjoy the delights of Peruvian cuisine at home with LIMA BOX — The finest Peruvian experience. Each box contains 4 courses and is designed for sharing between 2 or 4 people. Visit the LIMA website for options and prices.

They offer different options for private hire in LIMA and Floral by LIMA.

ABOUT THE OWNER

Virgilio Martínez Véliz is a Peruvian chef and restaurateur. He is considered one of the new generation of Peruvian chefs promoting the spread of Peruvian cuisine. Born in Peru, Virgilio Martinez has taken London's culinary scene by storm as Executive Chef at LIMA. He studied in Le Cordon Bleu Ottawa and Le Cordon Bleu London in 1998.

Upon returning to Lima, he opened his own restaurant, Central, inspired by the Peruvian Andes, the abundant Amazon, and the trends of the Pacific coastline. The restaurant made its way up the list of The World's 50 Best Restaurants and is currently number 3 in Latin

America's 50 Best, and number 6 in the world according to the World's 50 Best Restaurant Awards 2019. He also made a lasting impression following his appearance on Chef's Table by Netflix.

EXPLORE MORE FROM VIRGILIO MARTÍNEZ VÉLIZ

Floral by Lima's kitchen is led by Head Chef Adrián Sánchez. In addition to the restaurant, the venue holds The Lost Alpaca, a fun and lively Latin American bar.

ICHU Peru opened in Hong Kong's Central district. The Head Chef José Manuel Sabrera is an alumnus from Le Cordon Bleu Lima.

MAYO is an urban space, a casual bar and bistro serving homemade cocktails, distillates and fermentations & a selection of dishes created

by Virgilio Martínez and his team.

MIL is a multidisciplinary interpretation centre where art, science, investigation, experimentation, innovation, and cuisine are intertwined to create a unique experience via a tasting menu focused on high altitude ecosystems.

MAZ is Virgilio Martínez' next venture opening in Tokyo in 2021.

KJOLLE After three years topping the Latin America's 50 Best Restaurants list with her husband and co-owner Virgilio Martínez at Central, Pía León decided to branch out with her own restaurant.

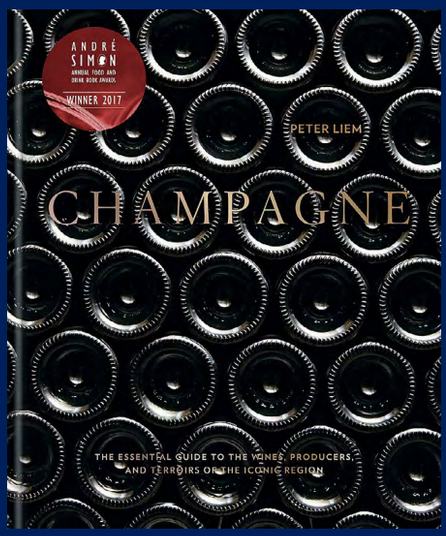
Besides restaurants, Virgilio also formed "**Mater Iniciativa**", a research centre with several researchers to document Peru's bountiful produce and experiments with nature's gifts to find out possible uses with his restaurants' cuisine.

Le Cordon Bleu's must reads

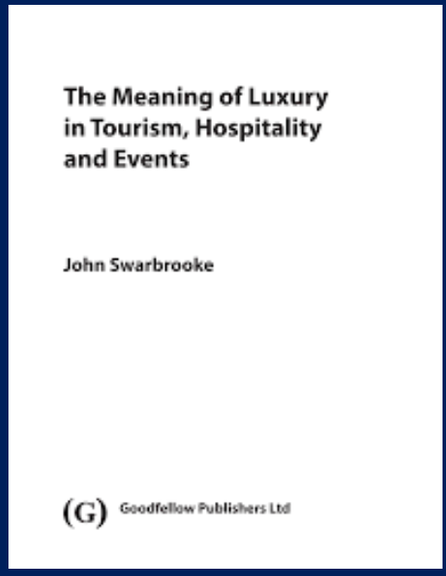
by Olivia Oulton, Le Cordon Bleu London Team

Don't forget you can still borrow books from the library! Simply email **london-library@cordonbleu.edu**

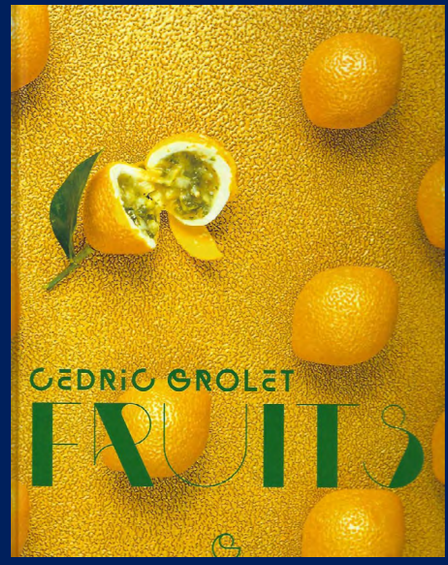
Our library includes a variety of books, such as:



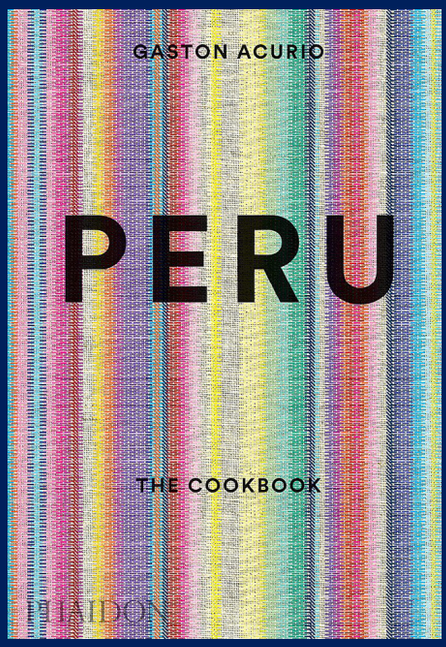
CHAMPAGNE: The Essential Guide To The Wines, Producers And Terriors Of The Iconic Region by Peter Liem



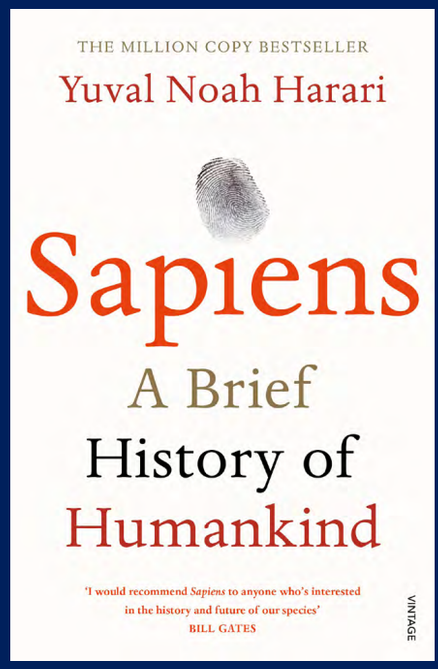
The Meaning of Luxury in Tourism, Hospitality and Events by John Swarbrooke



Fruit: The Art of Pastry by Cedric Grolet



Peru by Gaston Acurio



Sapiens: A Brief History of Humankind by Yuval Noah Harari

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