



LE CORDON BLEU®
LONDON

Le Petit Journal

Le Cordon Bleu London Student Newsletter • December 2021 edition

Coming up this month



REGISTER HERE [LCBL.EU/ATK](https://lcbl.eu/atk)



GUEST CHEF: KEMAL DEMIRASAL

📅 **Wednesday 8th December 2021 | 6.30PM**

We are excited to be joined by Chef Kemal Demirasal for a Guest Chef event in partnership with Yunus Emre Institute in London.

Kemal Demirasal is a self-taught and award-winning chef who is known for creating product-driven, authentic menus. He is chef-founder and/or manager in various prestigious brands in London, Alacati, and Istanbul.

Chef Kemal's demonstration is titled *From Roots to Contemporary Anatolian Cuisine* and will be a fascinating exploration of Turkish cuisine.

BOOK YOUR PLACE: [LCBL.EU/ASZ](https://lcbl.eu/asz)



GRADUATION

📅 **Thursday 23rd December 2021**
The Hurlingham Club

Graduation will take place at The Hurlingham Club on Thursday 23rd December. Students graduating from the Grand Diplôme®, Diplôme de Cuisine, Diplôme de Pâtisserie, Diplôme de Boulangerie, Diploma in Culinary Management, Diploma in Gastronomy, Nutrition and Food Trends and Diploma in Patisserie Innovation, and Wellness are invited to attend this ceremony in the luxurious surroundings of the club in Fulham, west London, to receive their diplomas and enjoy a food and drink reception with the chefs afterwards.



A CAFÉ WITH ALUMNI: ALWYN LEE

📅 **Thursday 2nd December 2021**

Continuing our Café with Alumni series, we were most recently joined by Alwyn Lee, who has experience working in the kitchens of restaurants such as the Savoy Grill, The Botanist and Bardo. Alwyn graduated from the Grand Diplôme with Culinary Management in 2020, and we chat to him about his experience of the Diploma in Culinary Management. Look out for the video interview on Thursday 2nd December under the News section of our website.



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 fperryman@cordobleu.edu with your videos and for more information



LE CORDON BLEU®
LA BOUTIQUE

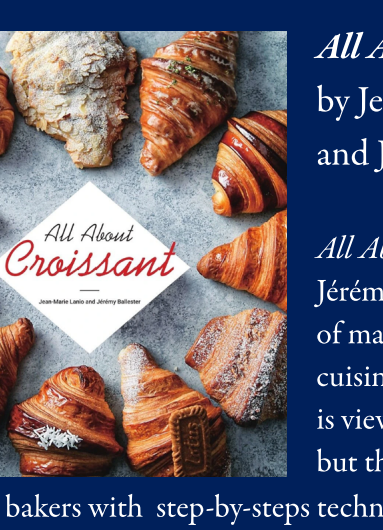
Christmas Gift Ideas

Are you looking for some unique gift ideas for the fellow foodies in your life? Look no further than La Boutique!

From cookery books and aprons to tasty treats and, of course, our loveable mascot Béchamel, there's sure to be something to delight your friends and family this Christmas. Don't forget that students receive a 10% discount on all items at La Boutique as well!



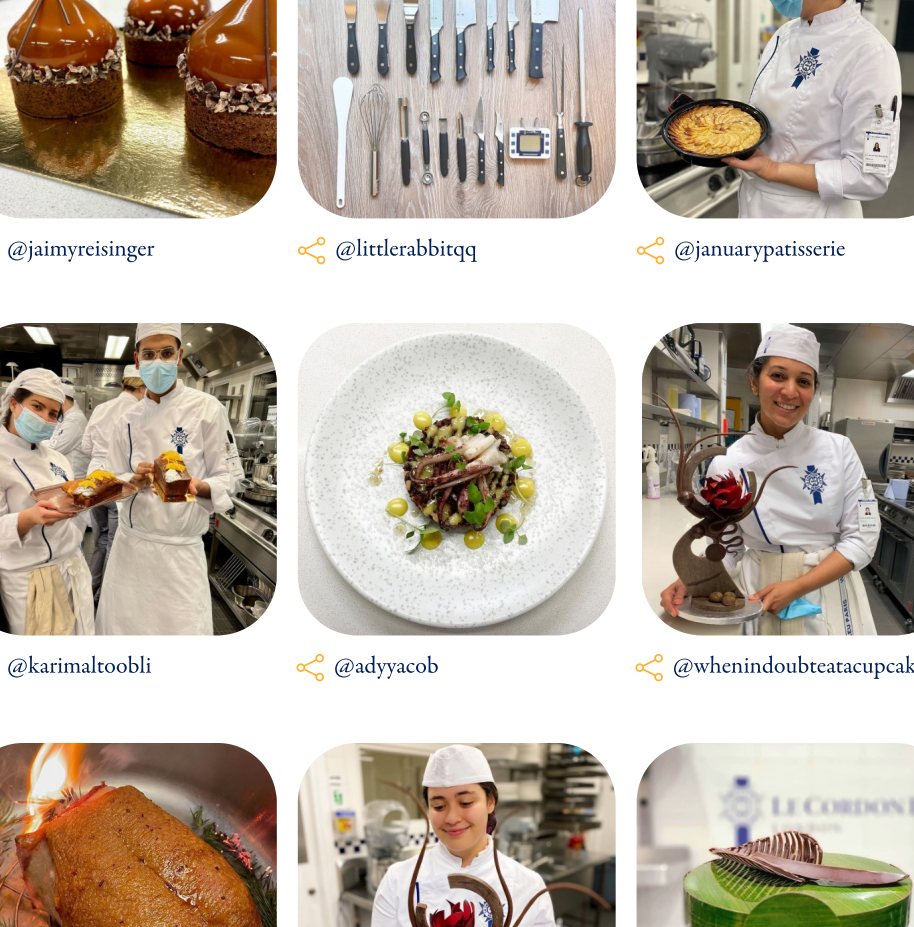
DID YOU KNOW?
Le Cordon Bleu Students enjoy a 10% discount.
Just present your student badge when paying.



LE CORDON BLEU®
Cafe

Treats from the Café

Pumpkin hazel, treat yourself to one of our new pies - Beef Cheek or Spiced Pumpkin Hazelnut, or warm up with a Cinnamon Latte.



DID YOU KNOW?
Le Cordon Bleu Students enjoy a 15% discount.
Just present your student badge when paying.

Dates for your diary

DECEMBER 2021

M	T	W	T	F	S	S	
			01	02	03	04	05
06	07	08	09	10	11	12	08 Guest Chef: Kemal Demirasal
13	14	15	16	17	18	19	23 Graduation
20	21	22	23	24	25	26	24 Christmas Eve
27	28	29	30	31			24 Christmas Day
							31 New Year's Eve

Last month's highlights

CRAFT GUILD OF CHEFS

GUEST CHEF EVENT WITH ADAM SMITH AND DANIEL CORNISH

Last month we were joined by two very talented chefs who competed in the National Chef of the Year (NCOTY) and Young National Chef of the Year (YNCOTY) competitions. Adam Smith who finished second in NCOTY and Daniel Cornish who won YNCOTY.

Each chef prepared their starter from the competition. Daniel prepared his Scotch Broth, Spelt Bread and Celerair Puree, and Adam demonstrated his Future 50 Salad, which featured Twenty-one of the ingredients from the Future 50 list. Both dishes demonstrated a sustainable approach to cooking and were beautifully presented by the chefs.

A CAFÉ WITH ALUMNI: URSULA OLDENBURG

We caught up with former Le Cordon Bleu London student Ursula Oldenburg, who graduated with our Diplôme de Cuisine. Ursula is a career changer, and now works as chef de partie in the production kitchen at Le Cordon Bleu London.

This series of short video interviews give a real insight into what it's like to study on the various courses provided at our institute, and first-hand experience of being a Le Cordon Bleu student.

WATCH THE VIDEO: [LCBL.EU/GL63T](https://lcbl.eu/gl63t)

STUDENT FIELD TRIPS

Last month, Diploma in Culinary Management students enjoyed a field trip to The Berkeley Hotel in Belgravia. Students met with Executive Chef Shaun Watling and Head Pastry Chef Mourad Khatib, who shared their insight into operations and management of their newly refurbished kitchens.

Diploma in Wine, Gastronomy and Management students also enjoyed a trip to experience the scenes look at the industry last month. They visited Sambrook's Brewery in Wandsworth to tour the inner workings of the brewery, and Hayman's Distillery in Balham to find out how they craft their award-winning gin, along with a tutored tasting of three gins with different awards.

CAREERS FAIR

Superior students recently enjoyed the opportunity to speak with some of our industry partners at our career fair. After a career lecture from Le Cordon Bleu pâtisserie and cuisine chefs, students mingled with representatives from L'Oscar, St Pancras Hotel Group, Rosewood London, Fortnum & Mason, Wonderlands (Park Row), COYA, Big Mama Group, Ivy Restaurants and Incarta.

Restaurant of the month

Benares

by Ana Castaño, Le Cordon Bleu London Team

Benares Restaurant and Bar is ranked among the best Indian Restaurants in London. It is situated in the heart of Mayfair, in Berkeley Square. Named after India's holy city, Benares marries tradition with daring modernity, and features hand-crafted furniture, water features, and an elegant, exotic interior. The restaurant, which had held a Michelin star since 2007, lost it when Atul Kochhar left, and earned it once more in the 2021 Michelin Guide for Great Britain and Ireland.

Benares is fully Halal certified and it has a unique talent for changing the way people perceive and experience Indian cuisine. They combine the finest quality, impeccably sourced British ingredients to create a unique and innovative modern Indian menu. As part of the menu development process at Benares, Executive Chef Sameer Taneja asks every chef to bring in some of their home cooking once a week for inspiration.

Throughout the year, except December when the prices are higher, the restaurant offers an A La Carte menu and a Tasting Menu priced at £109pp with wine pairings at an additional cost, with captivating wines for £65pp and prestigious wines at £95pp. The Set Menu features two courses at £29 or three courses for £35. This menu can be paired with a duo of wines for £18 and additional dessert pairing wine for £8. This menu is available for a maximum of 6 guests. The restaurant is vegetarian friendly and offers vegan and gluten free options.

About Chef Sameer Taneja

In Benares, they offer Michelin-starred modern Indian cuisine led by Executive Chef Sameer Taneja. Until 2011, Sameer Taneja had never cooked Indian food in a professional kitchen. Ten years later, he had won a Michelin star as executive chef of Benares. In 2015, Sameer cooked for the Queen as part of her birthday celebrations.

He grew up in Delhi and he never considered a career as a chef. He has mentioned in a few interviews that his parents were not into good food and wanted him to be either a doctor or an engineer, but he was not academic.

Sameer saw that the hotel management career was up and coming, so he studied a degree in hotel management at Mangalore University in Karnataka, where he started to acquire a real interest in food and realised he had a natural talent in the kitchen. When he started, chefs were not regarded as important people in India, however, he was taught about Michel Roux and Alain Ducasse, and he realised it was a profession to be proud of. After that, he knew he wanted to come to Europe and cook in a Michelin-starred restaurant.

Sameer came to London and worked in One-O-One restaurant under chef Pascal Brayeret, Alain Roux's three-Michelin-starred restaurant The Waterside Inn, Brasserie Joel under the instruction of Chef Joel Antunes but the biggest turning point in his career came when he started working for his hero, Pierre Koffmann.

Explore more from Sameer Taneja

In 2016, Sameer helped launch a new Indian restaurant on Shaftesbury Avenue in Soho called Talli Joe, where he stayed for two years. Despite opening to critical acclaim, it closed in 2019.

Benares@Home: During the COVID-19 pandemic, Sameer helped deliver hundreds of meals to frontline NHS workers. With every order they received, they donated a freshly cooked, hot Indian meal to NHS workers in their local area. Since they started the initiative on 23rd March 2020, they have donated more than 15,000 hot meals to five hospitals and four clinics including St Mary's in Paddington, Chelsea & Westminster, and Hammersmith, to name a few.

Le Cordon Bleu's must reads

by Olivia Oultron, Le Cordon Bleu London Team

Don't forget you can still borrow books from the library! You are now able to come into the library room (room 101) and choose your selected books in person. Our new opening hours of 9 am - 5 pm means you are able to borrow books in between your classes (please note we will close between 1 pm - 2 pm). You also still have the opportunity to email london-library@cordobleu.edu and pick your books up from the library.

All About Croissant
by Jean-Marie Lanio and Jérémy Ballester

All About Croissant by Jean-Marie Lanio and Jérémy Ballester is an exploration into the art of making croissants. A symbol of French cuisine and in fact France itself, the croissant is viewed as a slightly daunting undertaking, but thankfully Lanio and Ballester guide beginner bakers with step-by-steps techniques. Alongside the step-by-steps, Lanio and Ballester offer 15 delicious and innovative croissant recipes such as coconut and lime, chocolate praline and sausage and mustard. These informative and mouth-watering recipes and techniques are essential for the home and advanced baker looking to explore the wonderful world of croissants.

Get Social

@lcordonbleulondon

Tag us on Instagram and get featured in Le Petit Journal

@ceccc.arbake @psporbah @tomat.kuning

@sandykbake @theaugredition @sanithanairam

@jaimyresinger @litterabibiq @januypatisserie

@karimatoobi @adyjacob @whenindoubtreatacupcake

@milkpac @eachefinprogress @golden_wing94