



Le Petit Journal

Le Cordon Bleu London Student Newsletter • June 2021 edition

Coming up this month

THE GREAT REOPENING: HOW PREPARED IS HOSPITALITY?

INDUSTRY FORUM

📅 Wednesday 9th June

4:30pm (UTC+1) | Online webinar

Le Cordon Bleu London & Hosco are partnering to bring a group of industry experts together to discuss the latest data on how the hospitality industry is bouncing back from the Covid-19 crisis.

Hosted by Le Cordon Bleu London's Nitin Radhakrishnan and Hosco's Zandra Fuentes Ayakla, guest speakers include: Ragnar Fridriksson – Managing Director for WorldChef; Dusti Guzman – Global HR Director for Zuma Oblix Roka; Zahra AlYousef – Talent Acquisition Manager for Jumeirah Group.

Register here: lubl.eu/aii

New courses

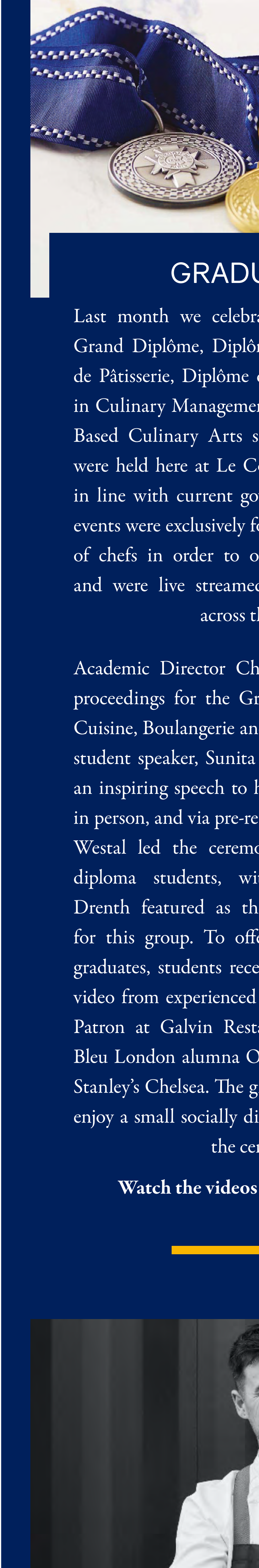
SET SAIL ON A CULINARY VOYAGE

We are pleased to invite you to celebrate the incredible diversity of the culinary world this summer. We are setting sail on a culinary voyage; a tour of five countries famous for their gastronomy. No passport or experience is required, as this tour will take place in the kitchens at Le Cordon Bleu London!

Five new international short courses are set to take place this summer. Participants will embark on a journey to discover some of the most reputed cuisines of the world, including Spain, Lebanon, Turkey, Peru, and Brazil. These countries have been selected for their rich culinary history, distinctive flavours and cooking styles.

Discover our new courses: lubl.eu/aih

New treats from the Café!



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

Cinnamon croissant

Cardamom bun

Coronation chicken

Slow-roasted Angus beef baguette with rocket, sun-dried tomatoes and horseradish

DID YOU KNOW?

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

Dates for your diary

June 2021

M T W T F S S 09 Industry Forum

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

Last month's highlights



GRADUATION

Last month we celebrated graduation for our Grand Diplôme, Diplôme de Cuisine, Diplôme de Pâtisserie, Diplôme de Boulangerie, Diploma in Culinary Management and Diploma in Plant-Based Culinary Arts students. The ceremonies were held here at Le Cordon Bleu London and, in line with current government guidelines, the events were exclusively for students and a handful of chefs in order to observe social distancing, and were live streamed to friends and family across the world.

Academic Director Chef Loic Malfait led the proceedings for the Grand Diplôme, Pâtisserie, Cuisine, Boulangerie and DCM, with graduating student speaker, Sunita Ashwin Patel, delivering an inspiring speech to her fellow graduates both in person, and via pre-recorded video. Chef Colin Westal led the ceremony for the Plant-Based diploma students, with Alexandra Florence Drenth featured as the guest student speaker for this group. To offer their support for the graduates, students received special messages via video from experienced chef Chris Galvin, Chef Patron at Galvin Restaurants and Le Cordon Bleu London alumna Olivia Burt, Head Chef at Stanley's Chelsea. The graduates were also able to enjoy a small socially distant reception following the ceremony.

Watch the videos here: lubl.eu/gl55f



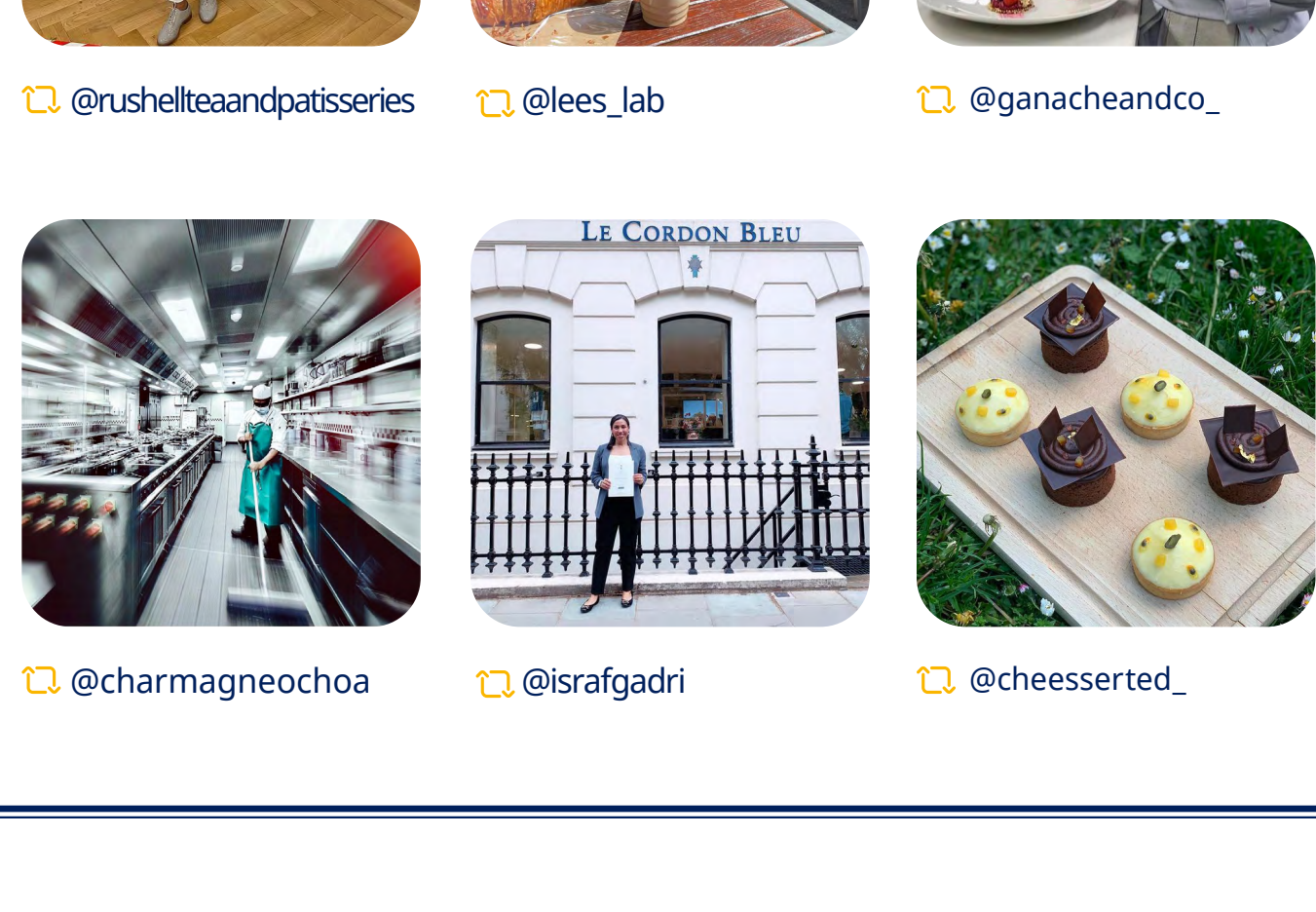
GUEST CHEF DEMONSTRATION WITH NEIL CAMPBELL

We also enjoyed a Guest Chef demonstration last month from Rovi's Head Chef, Neil Campbell. Rovi is the newest restaurant from Le Cordon Bleu alumnus Yotam Ottolenghi. The restaurant serves a menu which focusses on vegetables, with a fresh focus on fermentation and cooking over fire.

Chef Neil demonstrated two dishes from the menu at Rovi. First, he showcased the method of cooking directly over fire with slow roasted leeks, burnt butter and whey molasses dressing with walnut tarator and crispy sage. This was followed by a beautiful broth of butterbeans, parmesan skin and spring vegetables with a lovage and charred lemon pesto. Both recipes made use of often discarded ingredients and by-products of techniques which might otherwise go to waste, showing an excellent example of how you can reduce the amount of wastage that occurs when cooking.

Read more about the event here: lubl.eu/gl55g

Restaurant Review



ELYSTAN STREET

by Ana Castaño,
Le Cordon Bleu London Team

Ambience/Service: ★★★★★

Food: ★★★★★

Value for money: ★★★★★

Overall rating: ★★★★★

Phil Howard is one of London's great chefs, nicknamed "the chef's chef" by many. He opened The Square with Nigel Platts Martin in 1991 and lasted for 25 years, holding two Michelin stars for 17 of them.

His new restaurant, Elystan Street, located in Chelsea near South Kensington's tube station, has a different approach to The Square – the same remarkable standards of cooking, but a less formal dining experience – there is not a white tablecloth to be seen. The restaurant has a 64-seat dining room with near floor-to-ceiling windows lining two walls, mirrors, blue and soft salmon-coloured chairs, and teal leather banquettes. They also have a room for a private dining experience.

The food Phil Howard offers at Elystan Street can be characterised as modern British, with a seasonally changing menu offering the greatest ingredients on their best months of the year. The menu is simple but at the same time complete; it has a good selection. Simple means the quality and presentation is at its best. The set lunch menu offers a bargain at three courses for £30.

When we arrived, we were welcomed by the friendly and professional staff.

We decided to try the set menu. The meal started with the perfect bread, soft inside, served with creamy salted French butter.

We had the hand-cut strozzapreti with garlic leaf pesto to start, followed by the fillet of cod with sea kale, leek hearts, lemon zest and tarama and we finished with the buttermilk mousse with strawberry and mint. To drink, I ordered the citrus and rosemary gin fizz.

We had a great experience. All the courses were superb, flavourful, and cooked to perfection. It is hard to choose a favourite. The restaurant has a great environment, perfectly clean with plenty of space between tables. Definitely an exceptionally good value for a Michelin starred restaurant.

Le Cordon Bleu's must reads

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



The Middle Eastern Vegetarian Cookbook by Salma Hage

Discover the rich flavours of the Middle East in Salma Hage's *The Middle Eastern Vegetarian Cookbook*. Hage's book is filled with colourful and nutritious Middle Eastern dishes that are both easy to make and filled with flavour. *The Middle Eastern Vegetarian Cookbook* includes 140 recipes including both cotemporary classics and originals such as Lebanese vegan moussaka, strawberry rose sorbet and classic hummus.

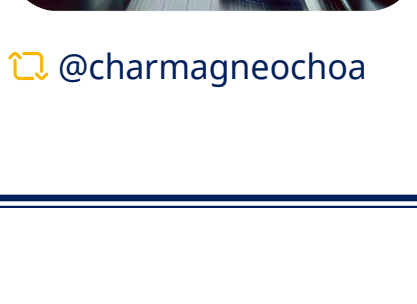
The Pie Room by Calum Franklin

The Pie Room restaurant is located just a stone's throw away from Le Cordon Bleu London within Holborn dining room. Calum Franklin's book is named after his successful restaurant *The Pie Room*. The book contains guidance on pastry dough and fillings, with a selection of fish, meat and vegetable pies in addition to desserts, side dishes and accompaniments. Guiding his reader through classic and new recipes, Franklin's aim is very evident throughout: "This book is here to remove some of the fear that surrounds pastry work, to build confidence with instructions that make sense in a home kitchen, and bring The Pie Room direct to you".

Get Social

Tag us on Instagram and get featured in Le Petit Journal

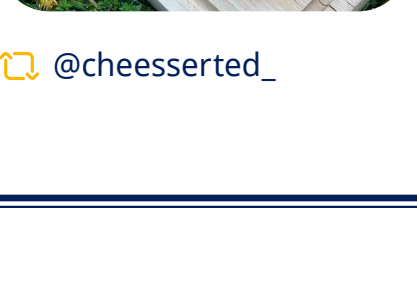
@lecordonsbleulondon



@epicurious.sir.peaches



@yuki.bakelab



@sneha_swea

@rushelleaandpatisseries

@lees_lab

@ganacheandco_

@charmagneochoa

@israfgadri

@cheesserted_