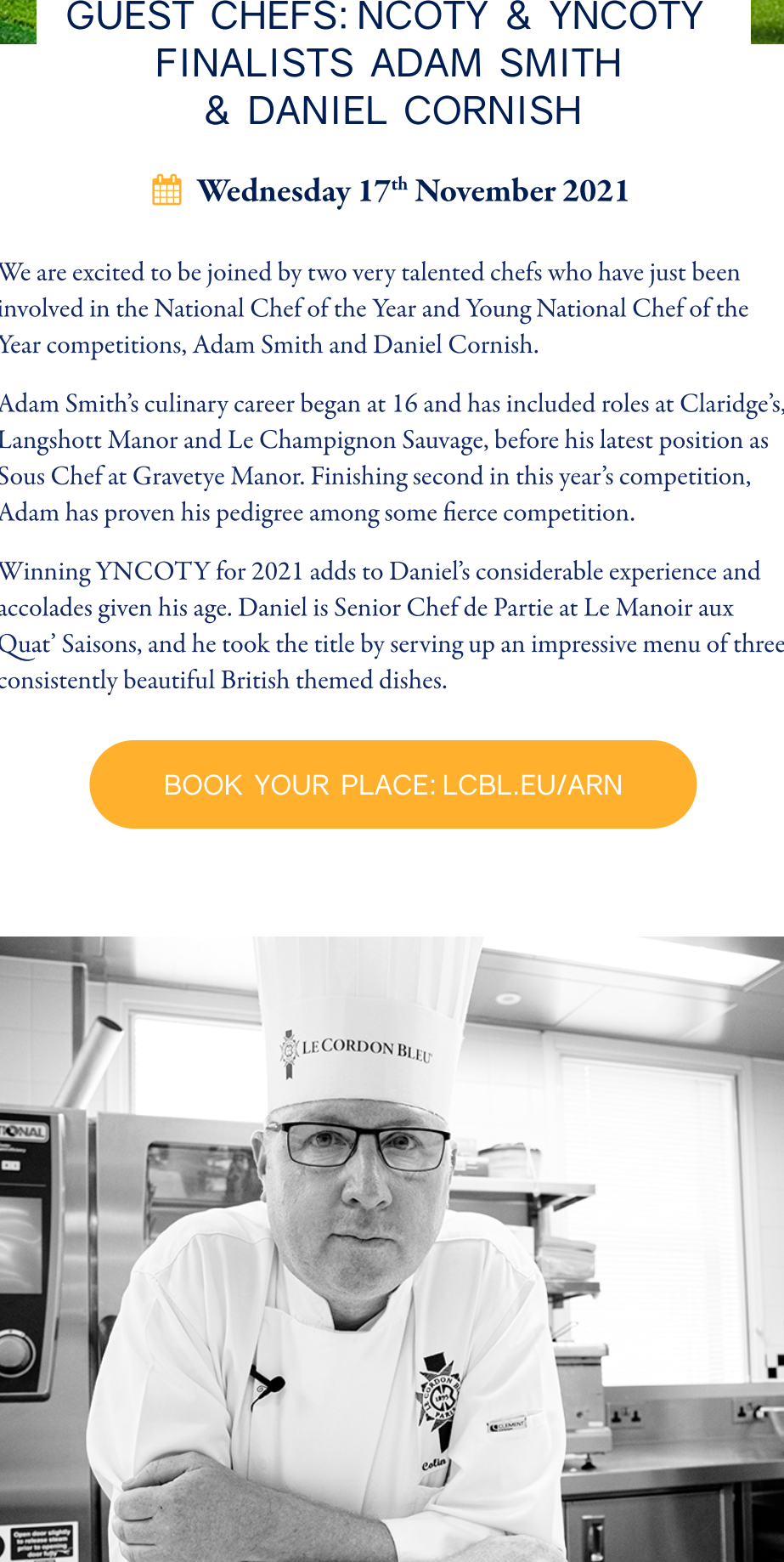


Le Petit Journal

Le Cordon Bleu London Student Newsletter • November 2021 edition

Coming up this month



GUEST CHEFS: NCOTY & YNCOTY FINALISTS ADAM SMITH & DANIEL CORNISH

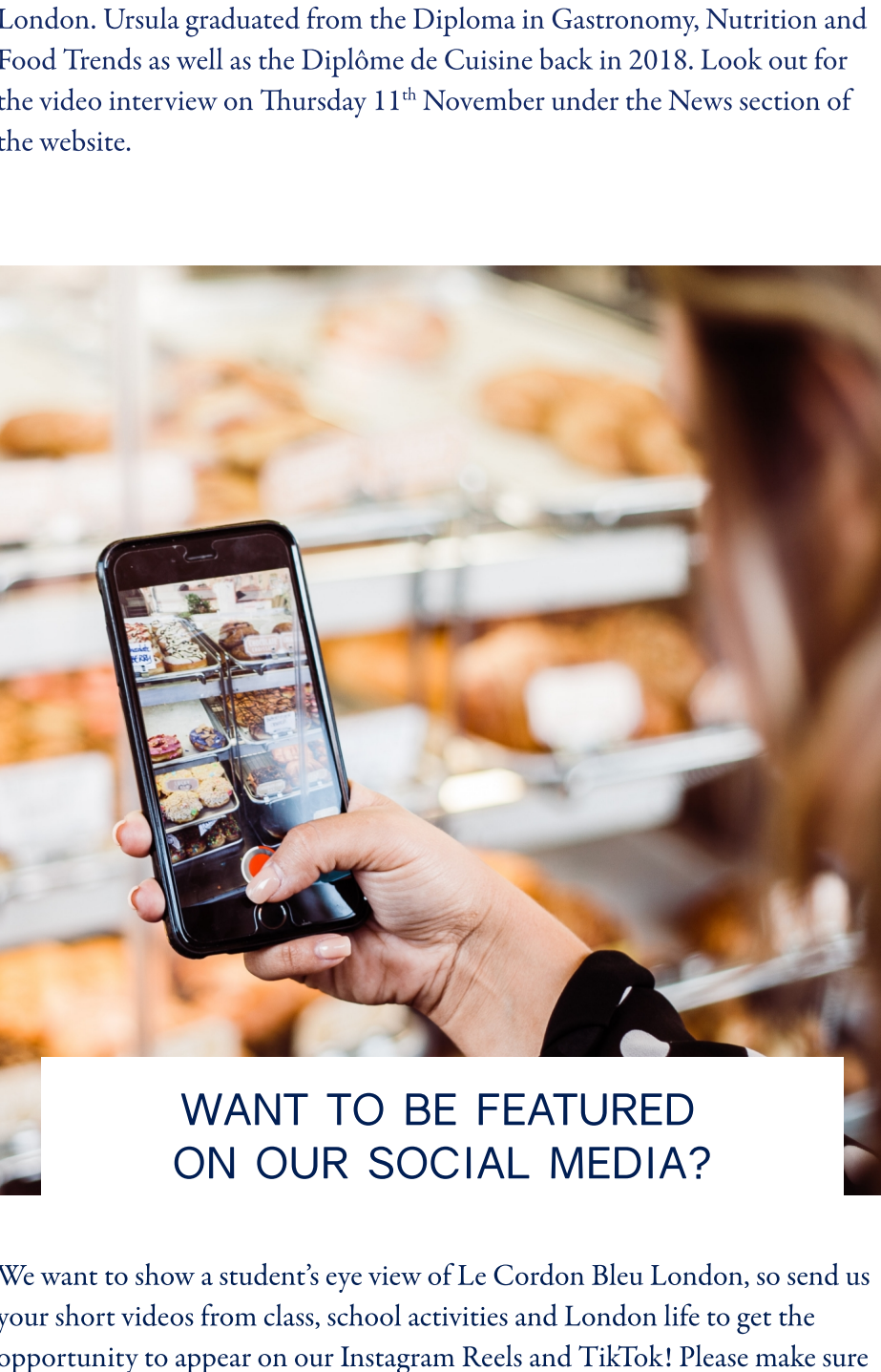
Wednesday 17th November 2021

We are excited to be joined by two very talented chefs who have just been involved in the National Chef of the Year and Young National Chef of the Year competitions, Adam Smith and Daniel Cornish.

Adam Smith's culinary career began at 16 and has included roles at Claridge's, Langshot Manor and Le Châpignon Sauvage, before his latest position as Sous Chef at Gravetye Manor. Finishing second in this year's competition, Adam has proven his pedigree among some fierce competition.

Winning YNCOTY for 2021 adds to Daniel's considerable experience and accolades given his age. Daniel is Senior Chef de Partie at Le Manoir aux Quat' Saisons, and he took the title by serving up an impressive menu of three consistently beautiful British themed dishes.

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

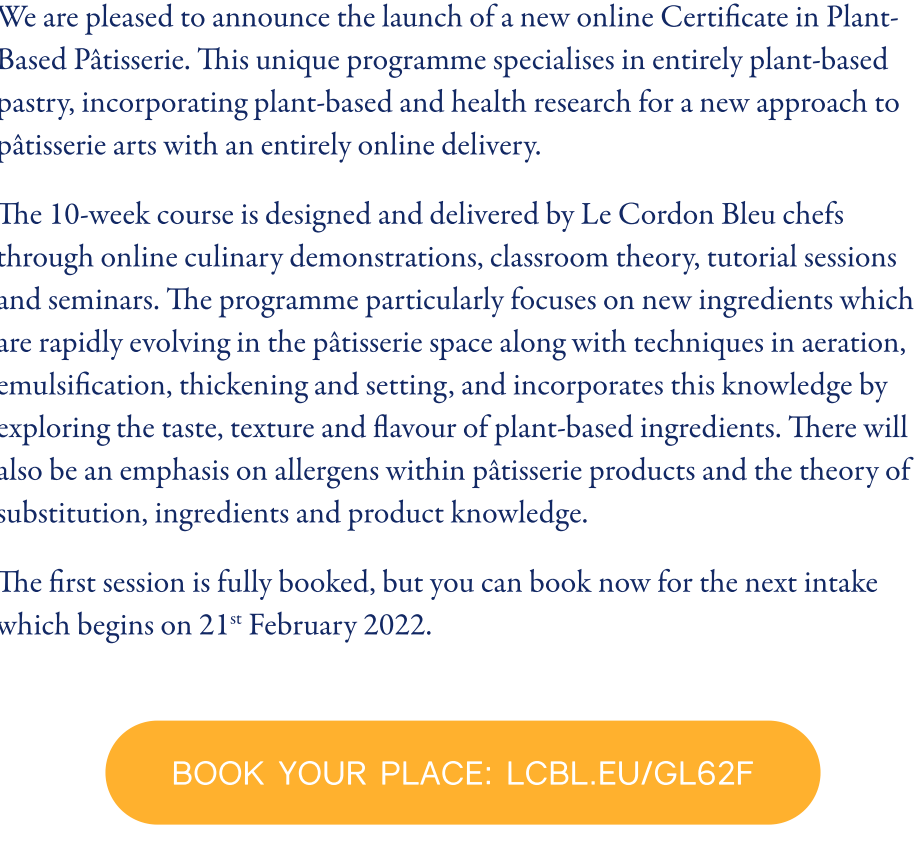


PLANT-BASED CULINARY ARTS OPEN HOUSE

Wednesday 17th November 2021 | 11am

In place of our usual open house events, we are offering a virtual open house, accessible via webinar. This represents a fantastic chance to get answers to any questions you may have regarding the programmes and courses offered by Le Cordon Bleu, as well as providing a great insight into the life of a Le Cordon Bleu London student. November's focus is Plant-Based Culinary Arts.

BOOK YOUR PLACE: [LCBL.EU/GL62E](https://lcbl.eu/GL62E)



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

Online courses



NEW ONLINE CERTIFICATE IN PLANT-BASED PÂTISSERIE

Monday 21st February 2022

We are pleased to announce the launch of a new online Certificate in Plant-Based Pâtisserie. This unique programme specialises in entirely plant-based pastry, incorporating plant-based and health research for a new approach to pâtisserie arts with an entirely online delivery.

The 10-week course is designed and delivered by Le Cordon Bleu chefs through online culinary demonstrations, classroom theory, tutorial sessions and seminars. The programme particularly focuses on new ingredients which are rapidly evolving in the pâtisserie space along with techniques in aeration, emulsification, thickening and setting, and incorporates this knowledge by exploring the taste, texture and flavour of plant-based ingredients. There will also be an emphasis on allergens within pâtisserie products and the theory of substitution, ingredients and product knowledge.

The first session is fully booked, but you can book now for the next intake which begins on 21st February 2022.

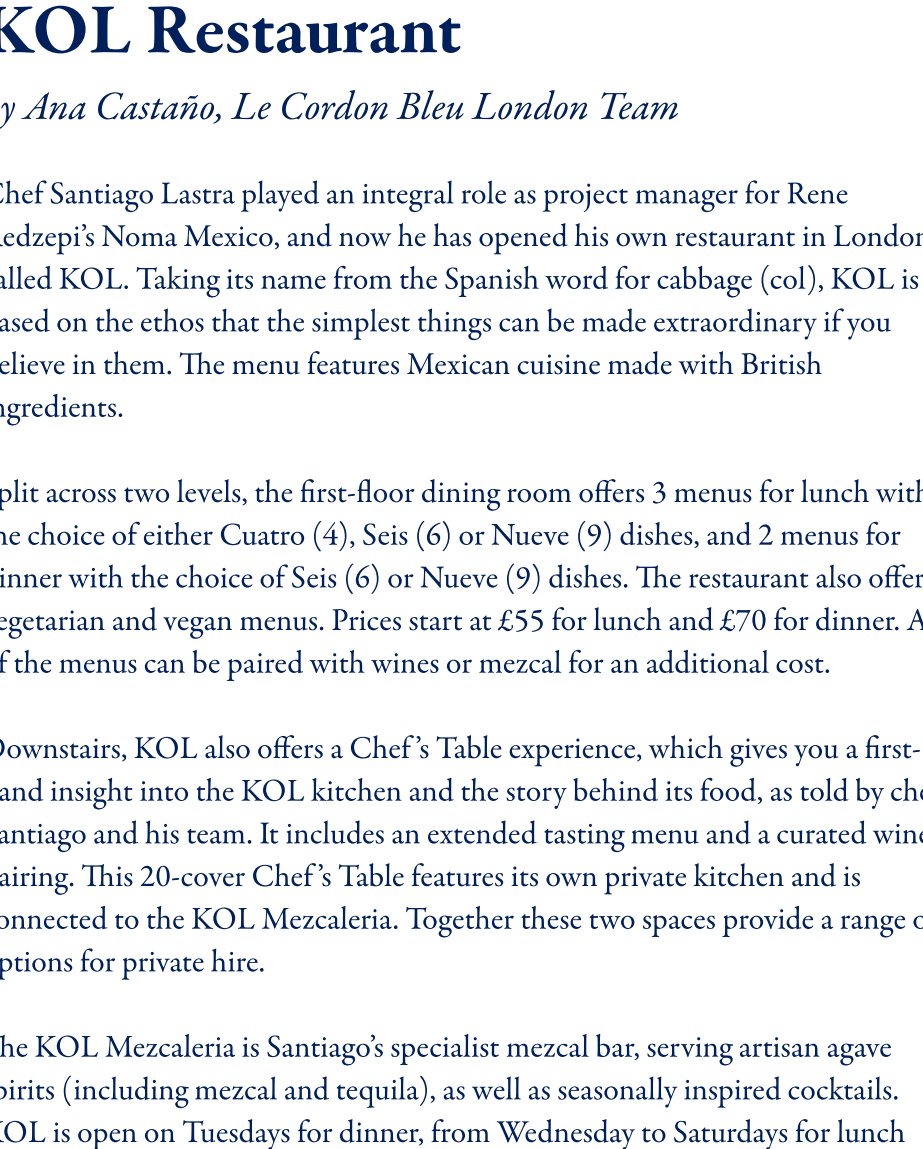
BOOK YOUR PLACE: [LCBL.EU/GL62F](https://lcbl.eu/GL62F)

Café LE CORDON BLEU®

Treats from the Café



- Vegan Tropical Baton
- Sesame Chocolate Crescent
- Apple Crumble Tart
- Pistachio Rose and Raspberry Éclair
- Apricot and Dulcey Choux



- Coronation Chicken Salad with White Quinoa, Braised Pear and Coriander
- Vegan Bowl: Mint and Cashew Quinoa, Kale, Red Pepper, Cucumber and Avocado with Pomegranate Vinaigrette
- Salmon Caesar Salad

DID YOU KNOW?

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

Dates for your diary

NOVEMBER 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					

- 11** A Café with Alumni: Ursula Oldenburg
- 17** Guest Chef Demonstration with Adam Smith & Daniel Cornish
- 17** Plant-Based Culinary Arts Online Open House

Last month's highlights

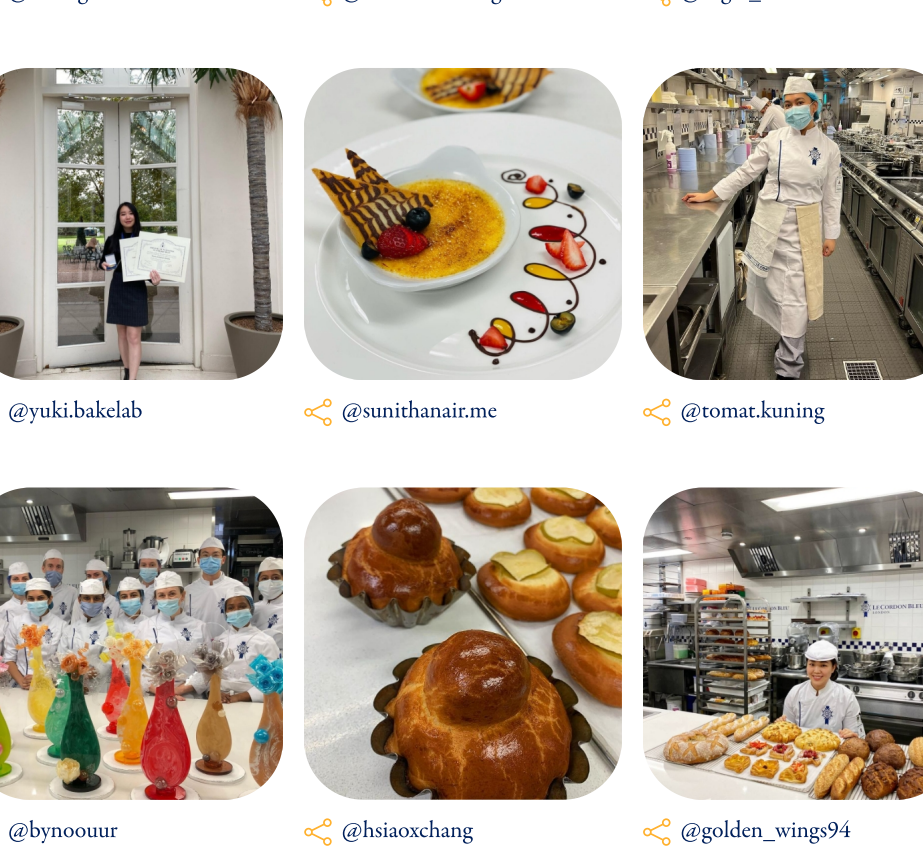


A CAFÉ WITH ALUMNI: DEE MEHTA

Continuing our A Café with Alumni interview series, we caught up with former Le Cordon Bleu London student Dee Mehta, who graduated with our Diploma in Plant-Based Culinary Arts.

This series gives 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/ARO](https://lcbl.eu/ARO)



GRADUATION

We hosted two graduations in October, and we were pleased to welcome graduating students and their guests.

The first took place at the Hurlingham Club on Thursday 7th October, for students who had completed the Grand Diplôme®, Diplôme de Cuisine, Diplôme de Pâtisserie, Diplôme de Boulangerie and Diploma in Culinary Pairing. The second took place on 15th October at Le Cordon Bleu for graduates of the Diploma in Plant-Based Culinary Arts.

Following the ceremonies, graduates and their guests enjoyed a food and drink reception with the chefs.

VIEW PHOTOS FROM 7TH OCTOBER: [LCBL.EU/ARO](https://lcbl.eu/ARO)

VIEW PHOTOS FROM 15TH OCTOBER: [LCBL.EU/ARP](https://lcbl.eu/ARP)

GUEST CHEF: VIRGILIO MARTÍNEZ VÉLIZ

We were delighted to be joined by Le Cordon Bleu graduate, Virgilio Martínez Véliz for a guest speaker session in partnership with Phiadon. Chef Patron of the world renowned Central Restaurante (voted 4th in the World's 50 Best Restaurants), Virgilio was joined by his sister Malena Martínez who is the driving force behind their research centre, Mater Iniciativa. The pair discussed their new book, *The Latin American Cookbook*, as well as his time at Le Cordon Bleu Ottawa and London.

Restaurant of the month

KOL Restaurant

by Ana Castaño, Le Cordon Bleu London Team

Chef Santiago Lastra played an integral role as project manager for Rene Redzepi's Noma Mexico, and now he has opened his own restaurant in London called KOL. Taking its name from the Spanish word for cabbage (col), KOL is based on the ethos that the simplest things can be made extraordinary if you believe in them. The menu features Mexican cuisine made with British ingredients.

Split across two levels, the first-floor dining room offers 3 menus for lunch with the choice of either Cuatro (4), Seis (6) or Nueve (9) dishes, and 2 menus for dinner with the choice of Seis (6) or Nueve (9) dishes. The restaurant also offers vegetarian and vegan menus. Prices start at £55 for lunch and £70 for dinner. All of the menus can be paired with wines or mezcal for an additional cost.

Downstairs, KOL also offers a Chef's Table: experience, which gives you a first-hand insight into the KOL kitchen and the story behind its food, as told by Chef Santiago and his team. It includes an extended tasting menu and a curated wine pairing. This 20-cover Chef's Table features its own private kitchen and is connected to the KOL Mezcaleria. Together these two spaces provide a range of options for private hire.

The KOL Mezcaleria is Santiago's specialist mezcal bar, serving artisan agave spirits (including mezcal and tequila), as well as seasonally inspired cocktails. KOL is open on Tuesdays for dinner, from Wednesday to Saturdays for lunch and dinner and on Sundays just for lunch. It is closed on Mondays.

About the owner

Santiago Lastra has been dubbed the 'Nomadic Chef'. He has been working in professional kitchens from the age of 15, coming up through global institutions such as Michelin-starred Mugaritz in San Sebastián. Over the past four years, Santiago has travelled the globe, accepting guest chef invitations at high profile establishments including hosting banquets at London's Tate Modern, the V&A and Hija de Sanchez in Copenhagen, before accepting an invitation to return to his homeland and launch Noma Mexico alongside Rene Redzepi, his pop-up restaurant in Tulum.

KOL as a concept was born on a beach in Tulum, shaped from a desire to be a part of the few who represent Mexico and its food culture in an authentic way; a cuisine rooted in tradition, but always evolving and adapting, the understanding of landscape, culture and people at its core.

Explore more from Santiago Lastra

KOL opened its doors in 2020 and has since won the Best New Restaurant in Europe at the prestigious La Liste Awards 2021. Santiago has been named the Best Chef of 2021 by British GQ Food & Drinks Awards 2021 and has appeared on BBC Two.

Santiago is already creating a clamour in the capital, wherever he chooses to appear. Prior to opening KOL, his stints at Carousel in Marylebone packed out the house and his month-long ticketed residency in Borough Market's MIMO sold out in three days.

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! 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.

Our library includes a variety of books, such as:

The Noma Guide to Fermentation
by Rene Redzepi and David Zilber

Native Grapes
by D'Agata

Patisserie
by Christophe Felder

On Food and Cooking
by Harold McGee

Get Social

@lecordobleulondon

Tag us on Instagram and get featured in Le Petit Journal

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@chefniku

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@eatwithdave

@chefmprogress

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@ridhimaasand

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