

Michel Roux Jr.

Fine Dining With the Masterchef

David Galetti

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from Le Gavroche Cellar

Cactus Kitchens

Home of Michel Roux Jr's Cooking School

Michel Test Drives the New Rolls Royce Wraith

5 Recipes from "The French Kitchen"

Michel's New Book Exploring
the Heritage of French Cuisine

Cobblers Cove

Michel in Residence at
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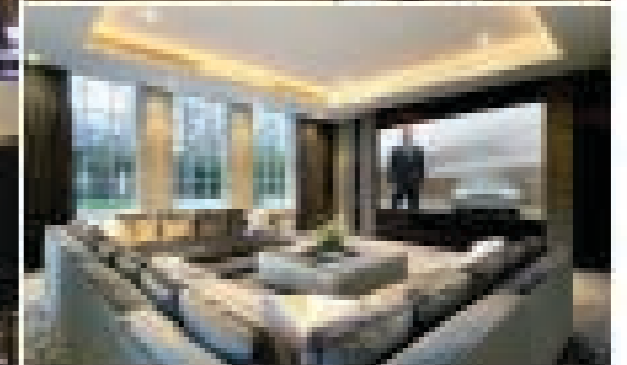
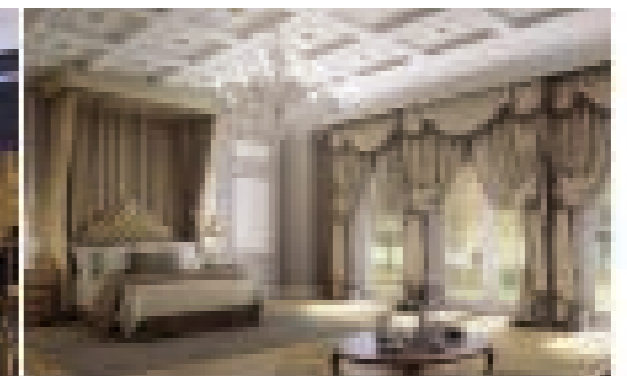
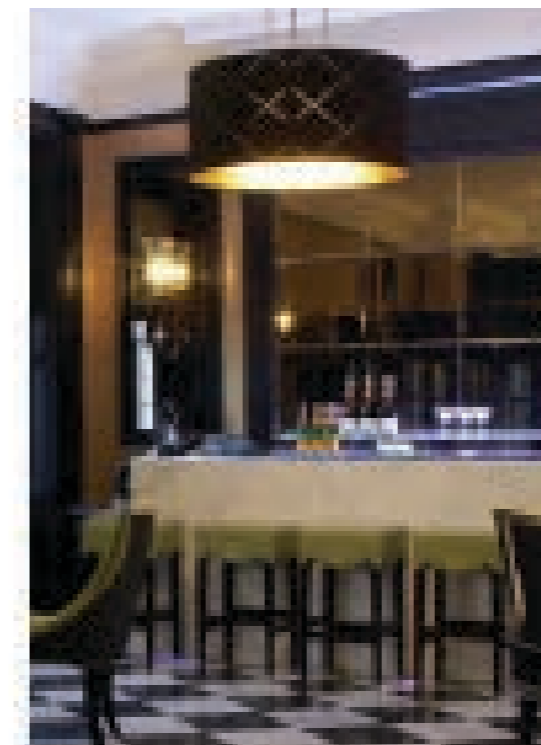
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Michel Roux Jr.

My aim at Le Gavroche is to achieve the highest possible quality, not just with the food for which we are renowned, but in every aspect of the dining experience.



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Welcome



I am delighted to share with you my new magazine. This issue is packed full of Roux news and updates, as well as some delicious recipes for you to indulge in during the cooler months, these include a few personal favourites from my latest book, *The French Kitchen*, and some dishes that are popular at my restaurant, *Le Gavroche*.

I always get excited about a change in the seasons, because with it comes a whole host of new ingredients and flavours. Being part of such a foodie family, I love any excuse to indulge, especially during winter when you need full flavours and hearty dishes to sustain you.

But make sure you focus on quality not quantity, many people don't when the temperatures drop, and it is such a shame as rich winter ingredients really should be savoured. As far as I'm concerned there is nothing nicer than a tasty family dinner enjoyed in front of a roaring fire. Perfection.

Our wonderful Head Sommelier David Galetti has also recommended some wines from our extensive *Le Gavroche* cellar for you to try at home, you can also read up on what is happening at Roux at Parliament Square and Roux at The Landau, as well as *Cactus Kitchens*, my cookery school launched last year with Amanda Ross Managing Director of *Cactus TV*.

I hope you enjoy reading.
All the best,

CLIVE





I HOPE TO SHARE
WITH YOU MY
PASSION AND
LOVE FOR WHAT IS
AFTER ALL JUST A
FAMILY AFFAIR.



BIOGRAPHY

The story of Michel Roux Jr and Le Gavroche

Michel Roux Jr was born in 1960 in Pembury, Kent, where his father Albert Roux worked as a private chef for the Cazalet family. Michel's earliest food memories are the smells of the Fairlawne kitchen – pastry, sugar caramelising and stews – where he played under the table while his father and mother Monique prepared the meals.

He left school at 16 to follow in his father's footsteps as a chef, taking on the first of several challenging apprenticeships at Maitre Patisier Hellegouarche, in Paris from 1976 to 1979.

He was then Commis de Cuisine at Alain Chapel's signature restaurant at Mionay near Lyon. His military service was spent in the kitchens at the Elysée Palace at the time of Presidents Giscard d'Estaing and Francois Mitterrand.

He also spent time at Boucherie Lamartine and charcuterie Mothu in Paris, and the Gavvers Restaurant in London. After a stint at the Mandarin Hotel in Hong Kong he returned to London and worked at La Tante Claire before joining the family business.





By Appointment to
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STEWART PARVIN
LONDON



He took over running Le Gavroche in 1991, gradually changing the style of cooking to his own – classic French with a lighter, modern twist. Michel opened Roux at Parliament Square in May 2010 with Restaurant Associates, part of the Compass Group, and the following November he opened Roux at the Landau at London's prestigious luxury hotel, The Langham.

Michel is a judge and presenter on the BBC's popular prime time show, MasterChef: The Professionals, and has presented on 'Great British Food Revival'. Michel also presents BBC2's Food and Drink programme, which is shortly going into its second season, and he has presented a documentary on Escoffier, whose revolutionary approach to fine cuisine has inspired Michel and many others.

He is involved with the Roux Experience courses at the Cactus Kitchens cookery school, with the Executive Producer of Saturday Kitchen, Amanda Ross. Michel has published several cookery books including A Life in the Kitchen, Cooking with the Master Chef, Marathon Chef and his latest - The French Kitchen. Michel is a keen sportsman and he ran his nineteenth marathon in 2013, raising funds for VICTA a charity supporting visually impaired children. He is also an honorary member of the Harlequins rugby club.

FRACTIONAL OWNERSHIP

Park Excellence

47 Park Street - Grand Residences by Marriott offers all the comforts of home and more besides in the exclusive heart of Mayfair, Laura Henderson reports.

Laura Henderson is the editor of the luxury property magazine Abode2.



Not many London residences have a Michelin - starred trick up their sleeve - but 47 Park Street can justifiably make that claim. Step down a softly lit corridor in this upmarket Mayfair address, through a secret connecting door and you unexpectedly find yourself in one of London's finest five - star dining establishments, *Le Gavroche*. Owned and managed by award - winning chef Michel Roux Jr; the restaurant has garnered a reputation as *the* ultimate dining spot for



discreet *gourmands*, not to mention a coterie of limelight-shunning celebrities. Its exquisite ambience and decor is a fitting match with the dapper elegance of its neighbour. Better still, members at "London's foremost residence members' club," can sample the full Roux experience from the comfort of their own apartment, with a dedicated *Gavroche* room-service menu available.

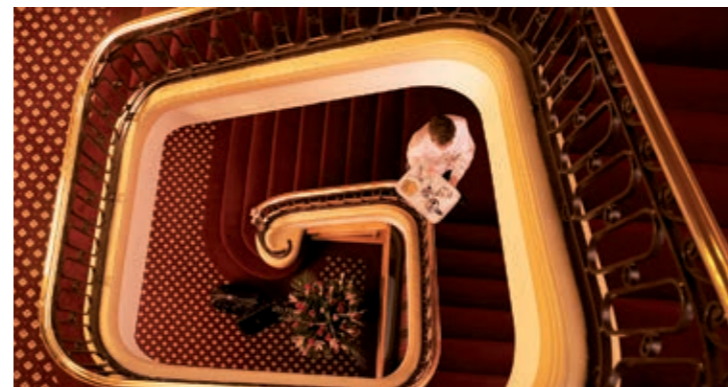
It's this unrivalled attention to detail that makes 47 Park Street stand out from the 'place to stay' crowd. Opened in 2001, the Residences' Georgian townhouse location comes with an enviable pedigree. Purchased by flamboyant shipping magnate and racehorse owner the 1st Baron Milford in 1927 as a *pied-a-terre* for entertaining during his many sojourns to London, it's fitting that the vintage building has once again been commissioned as a luxury home-from-home for globe trotters and weekend escapees.

The 47 Park Street Membership template is a user-friendly one. Tailored to the amount of time individuals spend in London each year, the fractional ownership

model delivers flexible access in a variety of ways. The apartments are available in 1/13th fractions and can be used for a night, two nights, a week or longer on each visit, with the property managed and maintained by the Grand Residences by Marriott Group. Members, who are unable to use their full allocation, can also rent any remaining nights out via the GR rental pool; a service, which is managed by Park Street's dedicated member services team. Membership shares are also fully transferable and can be incorporated into a company via a corporate purchase.

In addition to the haute-cuisine highlights at *Le Gavroche*, a comprehensive portfolio of membership benefits ensure that all city-living needs are catered for. Privileged access to the exclusive Pasley-Tyler Berkeley Square Club enables business travellers to arrange in-town meetings, with executive administration services on tap to take the stress out of the diary-coordinating process. A top-to-toe pampering experience can be sampled at the nearby luxury Spa Illuminata with complimentary treatments and preferred pricing to members. Keen golfers meanwhile, can secure coveted tee times at the Jack Nicklaus-designed International Course at the London Golf Club in Kent. Special arrangements with the Royal Opera House in Covent Garden also give members first refusal for top opera and ballet tickets along with the chance for exclusive behind-the-scenes tours and events.

What really sets 47 Park Street apart, however, is the quintessentially English ambience and touch-point personal service: think 24-hour concierge and five-star attentiveness all rolled into one, set within the confines of a serene, Edwardian-inspired hideaway. Each of the spacious one and two-bedroom apartments is



impeccably appointed: plush furnishings, crystal chandelier fittings and gilt mirrors, fresh flowers adorning the lounge tables, while beds sport Belgian cotton sheets. Groceries can be delivered or you can simply dial reception to take advantage of 24-hour room service.

Member Daniela De Simone eloquently sums it up: "47 Park Street offers the best of both worlds: a stunning bolthole in the heart of the capital with five-star services and amenities thrown in. The butler service is discreet and attentive. When I arrive I even find the pictures of my sons in their frames on the wall. If there's anything I need, I just have to ask."



A PIED-À-TERRE WITH ALL THE TRIMMINGS

- Membership confers a flexible usage per 1/13th fractional interest of a luxury furnished apartment, at an entry-level of £117,000 for a one-bedroom executive apartment rising to £270,000 for a two-bedroom deluxe apartment.
- Members, who wish to add to their allocation, can book an apartment, as well as swap unused Park Street nights for time at other Marriott-owned hotels and residences worldwide.
- Members who are unable to use their full allocation, can also rent any remaining nights out via the rental pool; a service, which is managed by the Marriott Grand Residences services team.

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Mayfair - London
GRAND RESIDENCES BY MARRIOTT

Since it was opened in 1967 by Albert and Michel Roux, Le Gavroche has set the standards of cooking and service by which others are judged. It was the first UK restaurant to be awarded one, two and then three Michelin stars.



Michel Roux Jr, Albert's son, took over the reins from his father in 1991, and Le Gavroche continues to maintain the highest of reputations amongst both diners and critics, a testament to the brilliance of the food created by the exceptional chefs in the kitchen, and the service provided by the consummate front of house team lead by Emmanuel Landre.



At Le Gavroche, no detail is overlooked, and there is a sense of unremitting concentration and effortless attention to the needs of every client. Over the last 46 years, during which many great restaurants have come and gone, the experience of dining at Le Gavroche has remained synonymous with a timeless excellence.



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BBC Food & Drink has a brand new series

In the Christmas edition Michel Roux Jnr and award winning drinks expert Kate Goodman are joined by the doyenne of British baking, Mary Berry and Michelin starred chef Glynn Purnell, to create the perfect Yuletide feast.

They're making the ultimate roast goose with festive stuffing, easy speedy canapés, a spectacular sausage roll and a sensational quick chocolate torte - all accompanied by a foolproof guide to the best Christmas drinks.

With hints and tips for a stress free day from the country's favourite foodies and a visit to London's Ritz Hotel to see how the fanciest Christmas lunch is prepared, this is the Food & Drink guide to the perfect Christmas.

In the brand new ten part series, each programme is themed around subjects that reflect eating and drinking in 21st century Britain; sharing, seasonal eating, cheap feasts and convenience to name but a few.

The series features top chefs and cooks like Mary Berry, Ken Hom and Tom Kerridge who show Michel their favourite mouth-watering dishes that reflect the theme of their featured episode.

Drinks advice is on hand from the series' drinks expert Kate Goodman and there's lively debate on the hot food and drink issues of the day.

We throw £640 million pounds worth of bread in the bin every year.



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In *Every Last Crumb*, Mary Berry surprises Michel with an ingenious use of stale bread to create fish pie topping, which he admits he'd never have thought of himself. Mary's keen to share her stories of her days as 'freezer correspondent' for a weekly magazine when this new-fangled bit of kitchen kit was introduced to the UK in the sixties!

Kate does a tasting of the ultimate in 'waste not want not' drinks: grappa – made from the waste product of wine making. Kate warns Mary that the drink is a "face changer" and Mary's face when she tastes it, is indeed a picture!

In *Fast Food*, the man responsible for introducing the wok to Britain, Ken Hom - joins Michel in the kitchen to share his secret to making the perfect rice. Together, they create the speediest of fast food – a chicken and lemon stir fry and Michel reminisces about his days cheffing in Hong Kong. And journalist Julie Burchill puts forward a case in support of the supermarket giants which gets a lively debate going in the kitchen!

Globally, our consumption of meat is unsustainable and the trend towards giving vegetables equal billing is being reflected by high profile chefs and amongst consumers. In *Veg Stars*, Gregg Wallace shares his passion for putting vegetables centre stage.

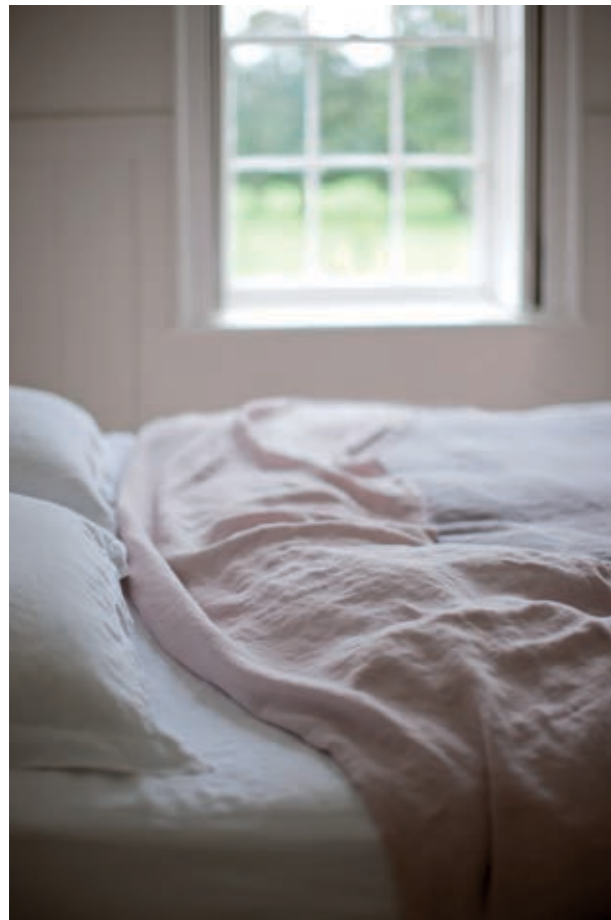
Michel creates a delicious broccoli pesto with pan fried gnocchi and Gregg locks horns with journalist and meat lover Tim Hayward. Tom Kerridge joins Michel in the kitchen for *Cheap Feasts* and creates a mouth-watering meal for just £2 a head. The cost of our food is going up - rising more than three times faster than the average worker's wage.

Tom and Michel are determined to demonstrate that you can spend less and eat well without sacrificing flavour. Rachel Khoo sings the praises of fat in *Guilty Pleasures*. She eschews low fat-high sugar substitutes for a little bit of the real thing when she finds out how dairy ice cream is made and why fat is so vital to the taste and flavour of our food.

The tone of *Food & Drink* series 2 is aspirational, sophisticated and dynamic. The food is sumptuous, the dynamic is engaging and fun, each episode is surprising, entertaining and content rich. *Food & Drink* is the place to talk about food.

BBC *Food & Drink* is broadcast on BBC2

Executive Producer: Robi Dutta
Series Producer: Hannah Corneck



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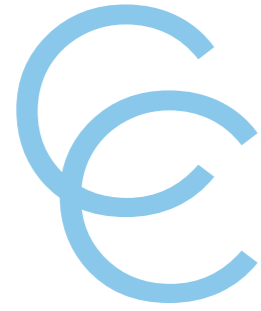
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MICHEL ROUX JR IN RESIDENCE AT COBBLERS COVE, BARBADOS

Michel Roux Jr will be in residence at Cobblers Cove in Barbados between 9 and 18 January 2014. Michel will be cooking a series of lunches and dinners as well as doing cookery demonstrations and book signings.

Cobblers Cove, situated on the beach on the West Coast of Barbados, is one of the Caribbean's best-loved hotels, combining the elegance and charm of an English Country House hotel with the tropical style and luxurious gardens of Barbados. The hotel has just 40 suites and is the only member of Relais and Chateaux on the island.

The Executive Chef of Cobblers Cove, Michael Harrison, was born and raised on the island before training under Michel Roux Jr at Le Gavroche. Chef Michael started cooking at the age of 12, while his mother went to work as a cane cutter in the sugar cane industry. He studied at culinary college in Barbados and had his very first

job as a waiter at Cobblers Cove, because there were no vacancies in the kitchen. He returned to the hotel as Executive Chef last year.

Whilst at Cobblers Cove, Chef Michel will visit the vegetable and fish markets and Chef Michael's favourite street food stalls and will create menus using local seasonal items such as eddoes, yams, breadfruit, mangos, sweet potatoes, mahi mahi, snapper, kingfish and lobster.

“THE HOTEL HAS JUST 40 SUITES AND IS THE ONLY MEMBER OF RELAIS AND CHATEAUX ON THE ISLAND.”

Michel Roux Jr will cook lunch on 9, 15, 16, 17 January and dinner on Saturday 11 January. Chef Michel and Chef Michael will collaborate on two food and wine

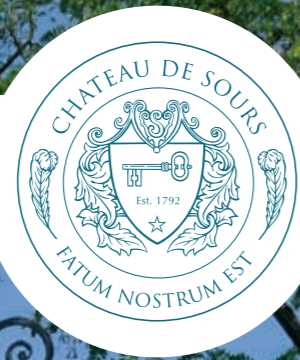
pairing dinners, lunch on Sunday 12 January and a dinner on Saturday 18 January. All are open to non-guests.

Cobblers Cove has also recently introduced some gourmet experiences for guests, which include visits to the markets; visits to local street food stalls where guests get a chance to sample souse – a local dish made from pickled pork and breadfruit; fishing with the hotel's fisherman Barker and learning to cook their catch the Bajan way during an informal cooking lesson by the pool overlooking the sea.

British Airways offer seven nights at Cobblers Cove in Barbados from £2,449 per person, based two adults sharing in January. The price includes return flights from Gatwick and accommodation with breakfast. For reservations visit ba.com/barbados or call 0844 493 0758. A two course lunch at Cobblers Cove costs around 100 Barbados Dollars per person (£30).

FOR MORE INFORMATION VISIT WWW.COBBLESCOVE.COM.

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Michel Roux Jnr test drives the new Rolls Royce Wraith

“One is so accustomed to seeing Rolls-Royces slipping silently through Mayfair or purring down to Ascot in a 30 mph traffic stream that one is apt to forget that these cars are just about the fastest non-sporting proposition of their time.”

- The Earl of Cardigan writing in Britannia & Eve, May 1930



Vehicle Supplied by Rolls Royce Motorcars Sunningdale

For further information, contact Tel: 01344 871200



There is something just right about the sight of a Rolls-Royce silently stalking the streets of London's Mayfair. Both display a quiet grandeur whilst being the preserve of the well-heeled and discerning. However, these most British of institutions have evolved and prospered; as Mayfair's gentry made way for brass-plaque fronted hedge fund houses, so Rolls-Royce has grown up from its position as genteel conveyance of choice of the aristocracy.



Patron of one of another great Mayfair institution Michel Roux Jr took it for a spin. "This is a car that defies expectations, in fact, on first glance you wouldn't immediately recognise Wraith as a Rolls-Royce, however, once you open the doors you see that characteristic finish, quality and class. For me this would be the perfect car to take for a weekends' driving in France – an experience I'm sure will be one of pure pleasure, comfort and style."



In town, it is every inch a Rolls-Royce; whisper-quiet with supreme ride and light handling that bellies its generous proportions. However, ease it beyond the confines of the city, bury your right foot into the sumptuous lambs-wool and Wraith's character alters entirely. The nose pitches and the world it so adeptly cocoons you from relentlessly passes by - an alluring sensation soundtracked by a visceral and most satisfying growl from the 6.6 l twin-turbo V12.

Wraith urges you to go far beyond Cardigan's stream to Ascot, it is the car in which to cross continents; a beguiling machine built in the finest traditions of the Grand Tourers of the 1930s. Mile-upon-mile is consumed with consummate ease; an experience augmented by a spectacular array of discreet technological aids. Satellite Aided Transmission for example, utilises GPS navigation data to ensure the car's 8-speed ZF gearbox is always in the perfect gear when negotiating turns, roundabout and motorway entrances and exits.

On the inside, the gentlemen's club setting of past Rolls-Royce's is eschewed; presenting an exquisitely appointed space clad in a highly tactile, thoroughly modern new wood treatment, Canadel Panelling. On gazing upwards you'll see one of the marque's most popular and intricately crafted Bespoke features 'Starlight Headliner, with occupants presented with thousands of fibre-optic lights, hand-woven into the leather headlining, bathing the cabin in a warm celestial glow.





À la Supercar Menu

Hors d'oeuvres

Range Rover Vogue Supercharged, Ferrari 430 Spider, Aston Martin V8 Vantage Roadster, Audi R8 Spyder, Jaguar F-Type V8S Convertible.

Entrées

Ferrari 458 Italia Spider, McLaren MP4-12C, Ferrari California, Aston Martin Rapide, Lamborghini Murcielago, Bentley Continental GT Speed Convertible, Mercedes-Benz SLS AMG, Maserati GranTurismo M-C Shift.

Dessert

Lamborghini Aventador, Rolls Royce Phantom, Ferrari F12.



The Supercar Club

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Cue the arrival of Wraith, the third Rolls-Royce model family to emerge from the marque's new home in a state-of-the-art facility on the Goodwood Estate in West Sussex. Beyond the car's rakish fastback design, muscular stance and inset jet air-intake grille, the observant will notice the absence of a once essential accoutrement for any Rolls-Royce owning Mayfair resident; the chauffer – for this is a Rolls-Royce that presents the most involving, dynamic driving experience in the company's storied history.

The unobtrusive placement of the car's cutting-edge technological features is a hallmark of modern Rolls-Royce design. The multimedia and telephone functions for example are marshalled by the digital equivalent of a well-trained valet - simply push the 'call button' and instruct the car to 'navigate to Casino Square Monaco' and you'll be quaffing Krug at the Hotel de Paris in no time.





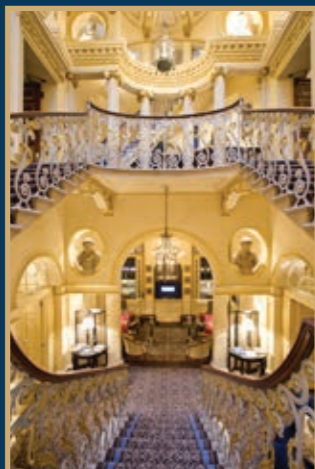
The Clermont Club

The house with its Georgian facade overlooking Berkeley Square and magnificent Palladian interior was designed by William Kent for Lady Isabella Finch in 1742.

She was a lady-in-waiting at the court of George II.

The Club owes its name to the second owner of the house, the first Earl of Clermont, who bought the house in 1771 after Lady Isabella's death.

He was a friend of the Prince Regent who soon became a constant visitor at Berkeley Square, at the time a newly built residential area on the edge of 'town'.



The Earl and his wife were Francophiles. They spent much of their time at Versailles and were often visited in England by the French aristocracy.

The premises opened as a casino in 1962.

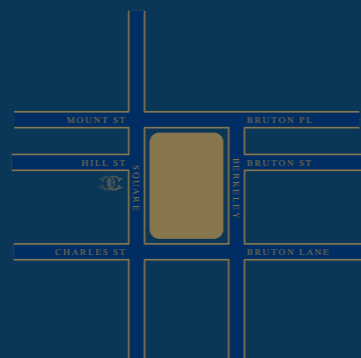
The club was created as a venue for the rich celebrity clientele and titled UK aristocracy.

In its original form the Clermont Club was an almost exclusively English gambling club.

In addition to well known luminaries the Clermont counted among its members five dukes, eight viscounts and 17 earls.

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Taste of Christmas, held in London in November, described as the season's hottest festival, was a great opportunity for the country to see some of its most popular chefs, including Michel Roux Jr and Monica Galetti.

Live cookery demonstrations were a big focus for visitors to the event, and Michel's drew record crowds, who then happily queued for a signed copy of his latest cookbook The French Kitchen.



The oldest Wine House in Champagne: A.J. 1584

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David Galetti, Head Sommelier at Le Gavroche, has selected some of his favourite wines from the Le Gavroche cellar to recommend to you. David has hand-picked nine fantastic wines, comprising of three red, three white and three sparkling.

So whether you are looking to celebrate, or for a wine to serve with your evening meal, David's choices will make for very enjoyable drinking, and there is something for every occasion.

David became Le Gavroche's Head Sommelier in June 2008, having first started his career with the restaurant in 2001 as an assistant to the sommelier. This year he was awarded a Master of Culinary Arts, the UK hospitality industry's most prestigious award, for Restaurant Management and Service. He is married to the restaurant's Senior Sous Chef Monica Galetti, with whom he has a daughter.



Hand Picked Wine Selection
David Galetti



WHEN THE DELICACY OF CHABLIS GRAND CRU MEETS THE VIRTUOSITY OF LAROCHE...

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- Taste...as the most important lies in emotion.



Chablis Saint Martin

Chablis Saint Martin comes from the best plots of Chablis vineyard of Domaine Laroche and is based on the selection of the best grapes at harvest time. Winemaking is organized in order to reveal these characteristics.

Elegance and minerality are always part of its style, as Chablis Saint Martin is the finest expression from the Domaine Laroche vineyard.

The name of this wine carries a tribute to the history of the Obédiencerie, where the relics of St Martin were kept for a decade at the end of the IXth century.



L'Obédiencerie, Chablis

La Réserve de l'Obédience

The origin of La Réserve de l'Obédience is the search for a great wine wines from the grand cru Blanchots. Ever since its first vintage in 1991, the initial aim has been kept.

Blending takes place in June every year. The best samples of grand cru Blanchots are tasted and selected in order to achieve the perfect wine if any. Finesse, elegance and intensity must be impeccable. 3000 bottles only are released every year.



The place where the blending session is made L'Obédiencerie in Chablis



L A R O C H E

Fine Red Wine

Morgon "Cote du Py"

– Domaine Foillard 2010

This wine has put Beaujolais back in the race, with its pungent aromas of redcurrant, black raspberry, dried rose and mineral with a smoky finish, the Morgon "Cote du Py" is a serious wine. Charcuterie, cured meat and black pudding pair very nicely.

Fixin "Clos Napoleon"

– Domaine Pierre Gelin 2007

This almost unknown appellation from Burgundy made from 100% Pinot Noir needs to be highlighted for its stunning quality. This red has an intense nose of black fruit with some floral notes of rose and violet. The very pleasant mouth is both generous and firm, and is a great partner to game birds, duck and red meat.

Chateau de Fonsalette

– Cotes du Rhone – Emmanuel Reynaud 2007

This medium to full bodied wine is a delicious Blend of Grenache, Cinsault and Syrah grape. It has Provencal character, large quantities of kirsch, lavender, liquorice, roasted herbs and some pepper and meatiness, making it a perfect pairing to lovely wintry dishes like grilled rib eye steak and venison with cranberry sauce.



A Fine Selection To
Accompany Your Meal



Fine White Wine

Sancerre "Le Gavroche"

– Domaine Alain Girard 2012

This is a crisp and clean Sauvignon Blanc, with gooseberry flavours and good intensity through to the finish. The Sancerre "Le Gavroche" is a perfect start to a meal as an aperitif, and works well with seafood, grilled or steamed fish and poultry.

Pouilly Fuisse "Autour de Fuisse"

– Domaine Ferret 2010

This is a benchmark Pouilly Fuisse; 100% Chardonnay, with powerful and aromatic flavours. There is an intense nose of citrus, exotic fruits, honey, vanilla and toast, leading to a palate of rich and bold honey, acacia and spice. This wine is beautifully versatile, and can be paired with anything from rich intense dishes to light grilled fish.

Hermitage Blanc Chante Alouett

– Domaine Chapoutier 2008

This French wine is 100% Marsanne Grape; full, dense and broad, with stone fruits, minerals and some oak, as well as oxidative nuances. This is an elegant and fresh wine, delicious with white meat, turbot, white butter based sauces and white truffle dishes.



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for that is the true way to understand art better."
VINCENT VAN GOGH

monochrome grand siècle par Daniel Fournier



Fine Sparkling

Edouard Brun & Cie

– Brut Rose

A stunning discovery from a small grower, this Rosé Champagne is 50% Pinot Noir and 50% Chardonnay, with delicious flavours of crushed red berries balanced with a vibrant acidity. The perfect wine to start a festive meal or to serve with a fruit based dessert.

Philipponnat

“Royale Reserve”

– Non Dose

This Champagne is a beautiful deep yellowy gold, with delicate toasty and herby notes. The superb acidity of citrus and grapefruit flavours is balanced with a delicate honeyed finish, and perhaps surprisingly this Champagne has no dosage (sugar) added. It will make a fantastic pairing to a seafood platter or enjoyed as an aperitif.

Taittinger

“Comtes de Champagne”

– Blanc de Blancs 1998

This 100% Chardonnay Taittinger Champagne is exceptionally fine. The nose is reminiscent of mineral aromas, with a delicate fragrance of white blossom, and overtones of fresh almonds and vanilla. The “Comtes de Champagne” is delicious as an aperitif or paired with fish or poultry with creamy sauce.



Located in the heart of Westminster, within a Grade II listed building, Roux at Parliament Square offers a comprehensive and unique culinary experience with a contemporary restaurant, newly designed bar and exclusive private dining Library, perfect for confidential meetings, corporate entertainment or celebrations with friends and family.

Inspired by Michelin-starred chef Michel Roux Jr and Restaurant Associates, Roux at Parliament Square provides a relaxed and personal gastronomic setting, using modern European cooking styles and sourcing seasonal produce of the highest quality.

Since its launch in 2010, Roux at Parliament Square has become established as one of the leading restaurants in London, with three AA Rosettes, offering a food inspired by modern European cooking styles and capturing the best of the season's produce.

The restaurant offers an extensive seasonal a la carte menu, tasting menu and set lunch menu with impressive current dishes including Ravioli of Cornish Brown Crab, étuvée of Leek, Avruga and Champagne Velouté, Brown Butter Poached Lemon Sole, Crispy Chicken Wing, Artichokes, Capers and Raisins and Apple and Blackberry Crumble Soufflé with Calvados Ice Cream.

The restaurant is contemporary and luxurious, combining period features and modern furnishings, set in a period building designed

by Alfred Waterhouse, the architect responsible for London's iconic Natural History Museum.

At Roux at Parliament Square you will find inspired classic dishes 're-visited' using modern techniques and stylish presentation. Current dishes include The restaurant at Roux at Parliament Square seats fifty six covers and there is a private dining room which holds up to ten people for an intimate lunch or dinner.

Situated above Roux at Parliament Square is The Pembury Bar, named in recognition of Michel Roux Jr's birthplace, Pembury in Kent. Roux at the Pembury provides the ideal setting to relax with colleagues and friends in informal and welcoming surrounds and is also available for private cocktail parties and events for up to 70 guests.

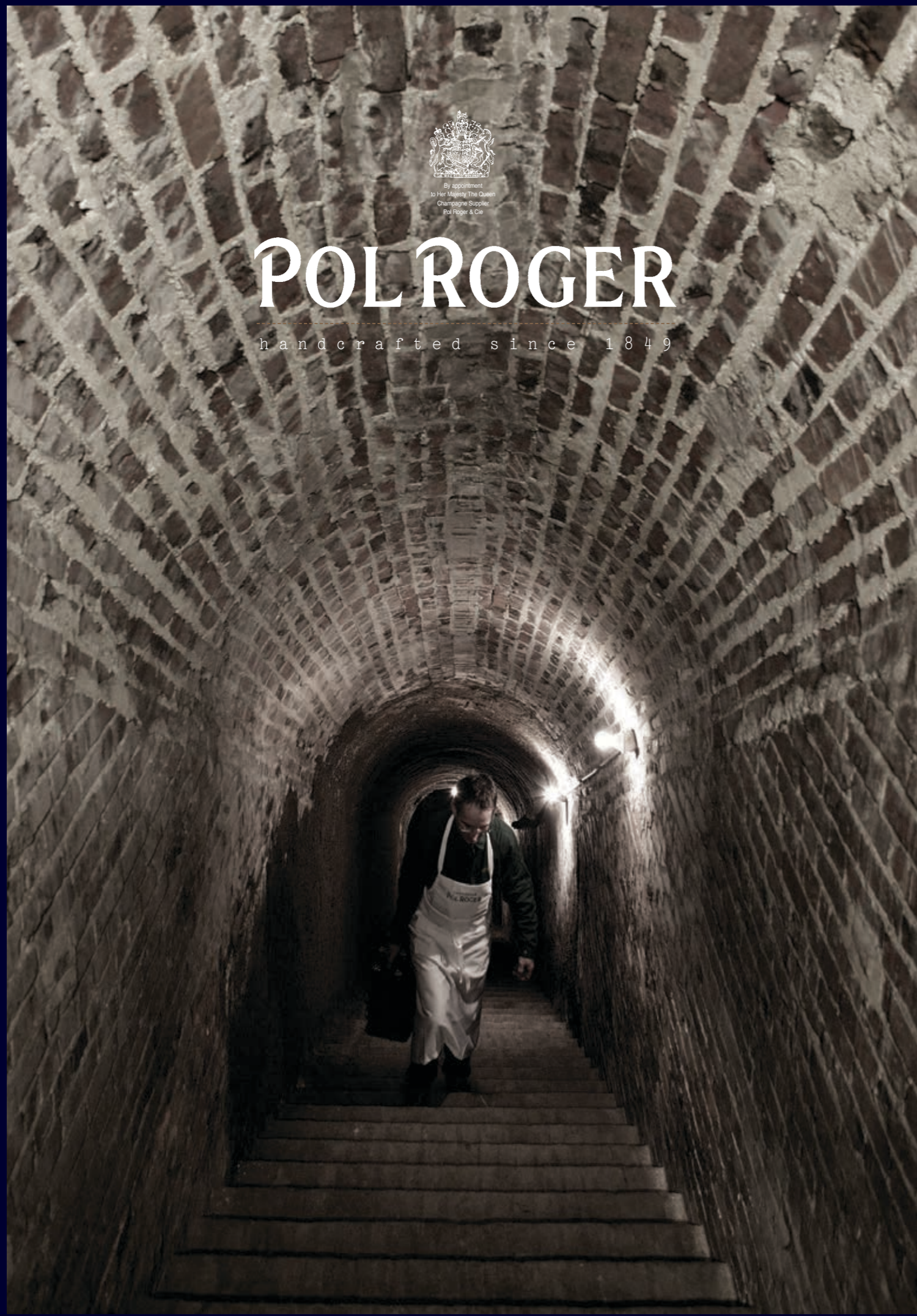
Head Chef, Steve Groves, joined Roux at Parliament Square in 2010 as Sous Chef after becoming the winner of the BBC's TV series, MasterChef: The Professionals. He stepped up to become Head Chef in January 2013 and the restaurant has gone from strength to strength.



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“Head Chef, Steve Groves, joined Roux at Parliament Square in 2010 as Sous Chef after becoming the winner of the BBC’s TV series, MasterChef: The Professionals.”

Steve grew up in Essex and attended the Colchester institute from 1997 – 2000 where he took a course in Professional Craft Catering.

Steve’s career as a chef has since included positions at Branksome Beach Restaurant in Poole, The Inn at Perry cabin in Maryland USA, the Michelin-starred restaurant Launceston Place in London and Noma in Copenhagen.

In addition, Steve has cooked on some impressive stages on the London scene including Le Gavroche, Buckingham Palace, The Ledbury and The Greenhouse.

In September 2013, the contestants of the BBC’s Celebrity MasterChef came to Roux at Parliament Square and Steve Groves designed a technically challenging menu for the three final contestants, including Janet Street Porter, Les Dennis and Ade Edmondson, to prepare for an awe-inspiring chef’s table.





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“The restaurant is contemporary and luxurious, combining period features and modern furnishings, set in a period building designed by Alfred Waterhouse, the architect responsible for London's iconic Natural History Museum.”



Ade Edmondson prepared the langoustine starter, while Janet Street Porter prepared the lamb main course and Les Dennis delivered the valrhona chocolate dessert. The exquisite three course menu was constructed under the guidance of Head Chef Steve Groves.

Roux at parliament Square is open Monday to Friday (excluding Bank Holidays)

for lunch from 12noon – 2pm
and for dinner from 6.30pm – 10pm.

The Pembury Bar is open Monday to Friday (excluding Bank Holidays) from 12noon – 11pm.

For further information regarding Roux at Parliament Square, The Pembury Bar and Private Dining please visit our website at

www.rouxaps.co.uk

For reservations please call 020 7334 3737
or email roux@rics.org
Follow us on twitter @RouxAPS

Roux at Parliament Square
11 Great George Street,
London
SW1P 3AD



ROUX AT THE LANDAU

With its own dedicated entrance on Portland Place opposite BBC Broadcasting House, Roux at The Landau is the stunning David Collins designed signature restaurant at Langham Hotels' flagship property - The Langham, London.

The launch of Roux at The Landau saw Albert and Michel Roux Jr working together for the first time in 20 years, jointly operating the restaurant. The initial three year partnership between father, son and the luxury hotel has now been extended for a further four years, consolidating the Roux's legendary culinary expertise and creativity in the restaurant.

Roux protégé Chris King continues as Chef de Cuisine building on his experience gained at the Michelin-starred kitchens of Le Gavroche and Thomas Keller's Per Se in New York. Acclaimed industry veteran Franco Becci, Restaurant Manager, continues to lead the front of house team with his engaging charm and consummate service.

Chris King's menus reflect the Roux trademark style of classically-constructed French dishes and a modern approach to combining seasonal ingredients with a contemporary style of presentation. Bespoke menus are available in the restaurant's stylish private room, Postillion, popular for breakfasts, lunches and dinners, with its unique atmosphere and view. Chris will also be preparing a sumptuous feast for hotel guests and restaurant diners this festive season.

Christmas Day lunch includes festive favourites roast Appeldore Farm turkey with honey poached cranberries and marjoram stuffing with traditional garnishes of brown butter brussel sprouts, roast parsnips, glazed carrots and goose fat potatoes for the table.

“ We are pleased to have contributed to a significant improvement not only in the restaurant's overall performance but along with our rising star Chef Chris, have also now firmly established Roux at The Landau as one of the capital's leading destination restaurants with many returning customers. ”

- Albert Roux OBE:

Dessert includes Albert Roux's traditional Christmas pudding with brandy sauce. The eight course Christmas Day lunch is priced at £325 (inclusive of wine chosen by Roux at The Landau's sommelier to accompany each course).



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Photographed at The Langham, London



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“ We have enjoyed a very fruitful collaboration with the formidable talents of Albert and Michel Roux Jr. Now we can continue to build on the restaurant's acknowledged standards of elegance for seamless service and exceptional food, nurturing our regular clientele and providing memorable experiences for diners.” ”

- Duncan Palmer, Regional Vice President for Langham Hotels and Managing Director of The Langham, London

Guests wishing to bring in the New Year at Roux at The Landau can experience an exquisite eight course tasting menu including squab pigeon with parsnips, sour cherries and roast pistachios, butter-roast fillet of Scotch beef with glazed salsify and smoked onion soubise.

Followed by Vacherin Mont d'Or with toasted walnut crumble and muscatel syrup. Enjoyed with music from renowned jazz duo, Nigel Price and Miles Danso. Roux at The Landau's New Year's Eve dinner is priced at £345 (Inclusive of wine chosen by the sommelier to accompany each course).

Rather than making the journey home, guests can treat themselves to one of the hotel's luxurious guest rooms, sleep soundly in the Langham Blissful Bed, and awake to a traditional English breakfast. The Festive Break package is priced from £280 per night based on two people sharing.

Chris King's team also create the food for Postillion, the discreet and enchanting private dining room, which is available for dining for up to 18 persons.



CACTUS KITCHENS



“Heading up the kitchen at one of the legendary Roux restaurants is an incredible honour and I’m looking forward to sharing the tips, tricks and skills I’ve picked up through working with Michel Roux Jr at my forthcoming classes at Cactus Kitchens. Together we’ve designed a selection of recipes that are sure to wow all food lovers.”

Steve Groves, Head Chef at Roux at Parliament Square

THE PREMIER COOKING SCHOOL IN LONDON



Cactus Kitchens offers a variety of unique, premium cooking experiences, where guests cook hands on with the nation’s star chefs in an intimate, fun and relaxed environment. Keen cooks can learn new skills, tips and techniques as they cook with the masters in a state of the art deluxe kitchen.

CACTUS KITCHENS INTERVIEW WITH MICHEL ROUX JR

Tell us a bit about your cooking school, Cactus Kitchens?

I set up my cooking school, Cactus Kitchens, in partnership with Amanda Ross, the Managing Director of Cactus TV, about nine months ago and it continues to go from strength to strength. The school is all about giving people the opportunity to enjoy quality time with the nation’s top chefs and our classes give people the chance to cook with them side by side. All our classes are very intimate in size which ensures they have a relaxed, accessible feel and I love the fact we are helping to inspire both novices and keen cooks to build their recipe repertoires and confidence in the kitchen.

What’s the latest news from the school?

As well as my classes, which take place throughout the year, we’ve recently launched a new series of cooking classes called ‘Cooking the Roux Way’.

These are intensive six hour sessions, hosted by my talented team of Head

Chefs, Steve Groves, Chris King and Toby Stuart. The classes give people the opportunity to learn certain skills and techniques which I’ve passed onto my chefs over the years, and are themed on Roux favourites, so look out for classes on Shellfish, Baking Classics and Dinner Party dishes in the coming months.

We’re also starting knife skills classes as I’m a firm believer that keen cooks need to master the essential techniques to make cooking more enjoyable.

You mention the Cooking the Roux Way class, what other classes are on offer at the school?

Both myself and Monica Galetti host full day cooking classes where guests spend the day with us learning new recipes and cooking techniques. Monica has such an enthusiasm for food which really comes across when she teaches and both our classes are fun and informal.



For chocolate connoisseurs, our From Bean to Bar with Hotel Chocolat class is a must, whilst Saturday Kitchens fans will love A Taste of Saturday Kitchen.

Not only do they get the chance to watch and learn from the shows many inspirational chefs but they get to go behind the scenes at the show and can even try their luck at the famous omelette challenge!

Chris King, Chef de Cuisine at Roux at the Landau at the Langham London Hotel says, “I recently hosted my second ‘Cooking the Roux Way’ Experience at Cactus Kitchens, where I shared the secrets of how to cook my favourite Roux Shellfish recipes from crab to razor clams and scallop dishes with a class of twelve amateur cooks. We already have a fantastic schedule of classes for next year and believe the Experiences make a real treat for loved ones and unique gifts for those with a real passion for food.”



“ I was brought up on traditional French cooking and the recipes in this book are those that I've loved and prepared for years, at work and at home. These are classic dishes and – with a few adjustments here and there – they are as popular today as they have always been. I'm often asked to explain what makes a recipe a classic. The simple answer is that it is a dish that has stood the test of time. A classic can be anything from a pan of sautéed potatoes, redolent with garlic and herbs, to the most extravagant fish or meat dishes or beautiful pastries.”

- Michel Roux Jr

THE FRENCH KITCHEN



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MICHEL
ROUX JR


200 RECIPES FROM THE
MASTER OF FRENCH COOKING

THE FRENCH KITCHEN
BY MICHEL ROUX JR

French gastronomy is renowned for its classic recipes passed from generation to generation and traditional family cooking has always been at the heart of the French kitchen and lifestyle. With its delicious dishes and exquisite ingredients as diverse as the regions from which they come, heritage cooking and family values from provincial France have stood the test of time.

In his first book for three years, Michel Roux Jr explores the heritage of his native French cuisine - from the rustic to the haute. With 200 classic recipes using delicious ingredients, Michel Roux Jr brings provincial French cooking into our kitchens to recreate the 'je ne sais quoi' that only French cuisine can embody.

Credit: Published by Weidenfeld & Nicolson in hardback at £25 (eBook: £12.99)



"In a French home, the kitchen is the heart and soul of the house. Everything happens in the kitchen – it is at the centre of family life, the place where everybody cooks, eats and gets together for celebrations, and where friends congregate for a drink and snack. For our family, as for many in France, life has always revolved around food and I find that the tastes and smells of certain dishes evoke powerful memories of my childhood and of different times in my life like nothing else."

"Food in France has always been about much more than mere sustenance. More often than not it is part of family history, with favourite recipes handed down through many generations and remembered fondly at the table. Regionality in cooking is paramount and fiercely defended. The classics are loved and equally sacrosanct."

"I was brought up in a French household, albeit in England, and my family had that passion for good ingredients that you find only in France. My father reared rabbits, pigeons and chickens for the table and we gathered snails and caught crayfish. In summer we searched for wild strawberries in the hedgerows and in autumn we collected chestnuts in the woods. Fishing, hunting and foraging were the norm and part of everyday life for us, not simply a passing fad or a fashionable term on a restaurant menu."

"Our family ate traditional French food, of course, and both my parents were fantastic cooks. However busy my mother and father might have been, we sat down and shared a proper meal together as a family at the table, never in front of the television or as a rushed snack."

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Gabriele Cappelli, *Composition with blue figures*, mixed media on canvas, 180 x 160cm

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Boeuf Bourguignon

BRAISED BEEF IN BURGUNDIAN WINE

Some recipes suggest marinating the beef for 24 hours or more, but I find this makes for a gamey flavour that's not entirely true to the original. Like all braised dishes, this is best eaten a day or two after it's made – simmer gently to reheat and add the garnish just before serving so that it's bright and fresh. Boiled potatoes are the classic accompaniment but mash is more to my taste.

Pour the wine into a saucepan and boil until reduced by half. Trim the beef and cut it into 3cm cubes, then dust with flour. Heat a frying pan until very hot, add a dash of oil and brown the beef well on all sides. Do this in batches so you don't overcrowd the pan. Preheat the oven to 160°C/Fan 140°C/Gas 3.

Once all the beef has been browned and set aside, discard the oil and add a tablespoon of clean oil, the sliced onion and crushed garlic. Cook until the onion is brown and caramelised, then put the meat back in the pan. Add the brandy, followed by the reduced wine, and simmer for 2–3 minutes. Pour everything into a cast-iron casserole dish, then season and add the bouquet garni and stock. Bring to a simmer, skim well to remove any surface scum and cover loosely with a lid or greaseproof paper. Place in the oven and cook until the meat is tender – this should take 1½–2 hours, depending on the cut.

Leave to cool, then take the meat out of the dish and set aside. Skim to remove any fat, then pass the liquid through a sieve into a pan. Boil until it thickens to a sauce, then add the meat. Cover and chill until needed. To prepare the garnish, melt a tablespoon of butter in a saucepan and add the onions, seasoning, 2 tablespoons of the sauce from the beef and 4 tablespoons of water. Braise the onions until they are shiny and cooked through. Put the carrots in a pan with just enough water to cover and most of the rest of the butter. Season and bring to a gentle boil, then cook until almost all the liquid has evaporated and the carrots are tender and shiny with butter. Brown the strips of bacon in a frying pan. Sweat the mushrooms in a little butter until cooked but still firm and add seasoning and lemon juice.

To serve, gently reheat the boeuf bourguignon on the hob while you prepare the garnish. Add a couple of knobs of cold butter to enrich and shine the sauce, then garnish with the onions, carrots, bacon and mushrooms. Take the dish to the table for everyone to admire, then serve in wide bowls.

Bouillon de veau

Preheat the oven to 220°C/Fan 200°C/Gas 7. Put the bones and calf's foot in a roasting pan with a little oil and roast them in the oven, turning occasionally until brown all over. Transfer them to a large saucepan. Put the onion, carrots and celery into the roasting pan and roast them in the oven until golden, turning frequently with a wooden spatula. Pour off any excess fat and put the vegetables into the saucepan with the bones. Place the roasting pan over a high heat and add 500ml of the water. Bring to the boil, scraping the bottom of the pan to loosen any caramelised bits, then pour everything into the saucepan with the bones. Add the remaining ingredients and the rest of the water and bring to the boil. Skim off the scum and fat, then turn down the heat and simmer gently for 3½ hours, skimming occasionally. Pass the stock through a fine sieve and leave to cool. The stock can be kept in the fridge for up to 7 days, or it can be frozen.

Serves 4

1 bottle of red Burgundy wine
700g braising beef
(chuck is good but cheek is best)
plain flour, for dusting
vegetable oil
1 onion, peeled and sliced
2 garlic cloves, peeled and crushed
60ml brandy
1 bouquet garni, made up of thyme, bay leaf & parsley stalks
400ml beef or veal stock
(see below)
2 tbsp cold unsalted butter
salt
black pepper

Garnish

3 tbsp unsalted butter
12 brown-skinned cocktail or button onions
(or small shallots), peeled
12 young carrots, peeled
120g smoked streaky bacon rashers or ventrèche,
cut into thin strips
12 button mushrooms, wiped
juice of ½ lemon

Veal Stock

Makes about 3.5 litres

1.5kg veal knuckle bones, chopped
1 calf's foot, split
olive oil
1 large onion, peeled and roughly chopped
2 large carrots, peeled and roughly chopped
1 celery stick, roughly chopped
5 litres water
2 garlic cloves, peeled
2 sprigs of thyme
½ tsp tomato purée



CAROL JOY

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Carol Joy London's complete skincare range can be purchased at both Spas, and also from Urban Retreat, 5th Floor, Harrods.

For an appointment at The Dorchester Spa please telephone 0207 319 7090.



www.caroljoylondon.com



Tarte tatin de légumes

ROAST VEGETABLE TART

This is a wonderful stand-alone starter or main course and also makes a good accompaniment to a plain roast. Apple tarte tatin is a classic dessert but this sweet savoury take on the original is just as enjoyable. It can be made in a suitably sized ovenproof frying pan or in individual pans if you prefer. Vary the vegetables according to your taste and what's in season.

Preheat the oven to 220°C/Fan 200°C/Gas 7. Cut the vegetables into 3-4cm pieces and spread them on a baking sheet. Season and drizzle them with olive oil, then roast in the hot oven for 8-10 minutes. The vegetables should be partly cooked and have a little colour. Leave the oven on.

Melt the butter in an ovenproof pan, then sprinkle on the sugar. Put the cooked vegetables, sliced chilli (deseeded if you like) and thyme leaves on top, making sure to pack the vegetables tightly.

Roll out the pastry to about 3mm thick and place it over the vegetables, taking care to tuck it under them around the edges. Make a few holes in the pastry with the point of a knife, then bake the tart in the oven - still at 220°C/Fan 200°C/Gas 7 - for 20 minutes. Leave the tart to cool a little before turning out and serving.

Serves 4

- 2 Belgian endives, trimmed
- 1 carrot, peeled
- 1 small parsnip, peeled
- 1 medium turnip, peeled
- 1 large onion, peeled
- 2 tbsp olive oil
- 2 tbsp unsalted butter
- 2 tbsp caster sugar
- 1 red chilli, sliced
- leaves from 1 sprig of thyme
- 200g all-butter puff pastry
- salt
- black pepper

Recipe from THE FRENCH KITCHEN by Michel Roux Jr, published by Weidenfeld & Nicolson, hardback £25.



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Velouté de châtaignes

CHESTNUT AND APPLE SOUP

A great winter warmer, this soup is a speciality of the Cévennes region of France where chestnut trees grow in abundance. They also make a version in Corsica where they have a thriving chestnut industry. The soup is best made with dried chestnuts, which are sold peeled and ready to reconstitute in water before being cooked.

Soak the chestnuts in water for 3-4 hours until reconstituted, then drain them and rinse. Put the chestnuts in a large saucepan with the thyme, bay leaves, onion and vegetable stock. Roughly chop half the red and half the green apple and add them to the pan.

Bring the soup to the boil, then simmer gently for about 40 minutes or until the chestnuts are tender and cooked. Take out some cooked chestnuts to use as a garnish, remove the thyme and bay leaves, then blitz the soup in a blender or food processor until smooth. Season with salt and pepper to taste.

Using a melon baller, scoop out little balls of apple from the remaining halves. Melt the butter in a small pan, add the apple balls and sprinkle them with the sugar. Toss briefly until lightly glazed.

To serve, put a few cooked chestnuts and apple balls in each bowl, pour in some soup, then drizzle with a little olive oil, if you like.
Bouillon de légumes

VEGETABLE STOCK

Makes 2 litres

- 1 carrot
- 2 shallots
- 1 small onion
- 2 celery sticks
- 1 leek (green top part only)
- 2.5 litres water
- 1 bay leaf
- 1 bunch of thyme
- a handful of parsley stalks

Peel or trim and roughly chop all the vegetables and put them in a large saucepan with the cold water. Add the herbs and bring the water to the boil. Simmer for about 35 minutes, then strain the stock before using. It can be kept in the fridge for up to 5 days.

Serves 4

- 180g dried chestnuts
- 1 sprig of thyme
- 2 bay leaves
- 1 white onion, peeled and chopped
- 800ml vegetable stock (see below)
- 1 red apple
- 1 green apple
- 1 tbsp unsalted butter
- ½ tsp caster sugar
- olive oil (optional)
- salt
- black pepper



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Tom Martin, 'Red', 125 x 115 cm, Acrylic on aluminium panel



Tom Martin, 'Breakfast in the 21st Century', 120 x 120 cm, Acrylic on aluminium panel

Bouillabaisse Marseillaise

FISH STEW

The name comes from bouilli and baisse – meaning to boil, then turn down – because the fish is put into the pot when boiling and is then slowly poached. As with many well-loved dishes, there are 101 versions and no consensus as to which is the ultimate. Traditionally, whole fish is cooked in the broth and brought to the table to be filleted and served with the piping hot soup. My version is a little more dainty, but still remains true to the original. The weights of the fish given are just a guide, as what you buy will depend on what's available on the day. Other fish that can be used are bass, pout, bream, garfish and grey mullet, but they should be from the Mediterranean for the recipe to remain authentic.

Scale, gut and fillet the fish – or ask your fishmonger to do this for you. Keep all the bones for the stock and also keep the mullet livers, if any, to add to the rouille (see below). Remove any pin bones from the fish and cut them all into generous portions, keeping any trimmings. Rinse the fish bones well, put them in a pan and cover with cold water. Bring to the boil, skim, then cook for 20 minutes to make a fish stock. Pass the stock through a fine sieve.

Heat a tablespoon of olive oil in a huge pan and gently cook the onions, leek, garlic and chilli until soft. Turn up the heat and add the fish trimmings and velvet crabs, crushing them down in the pan with a wooden spoon. Cook over a high heat for 5–6 minutes, then add the saffron, bay, thyme, orange peel, fennel and tomatoes and mix well. Pour on the pastis, white wine and enough of the fish stock to cover well, adding a little water if you need it. Season and simmer for 30 minutes.

Pass the soup through a mouli, then a sieve if necessary, and keep it warm. Pan-fry the fish in a drizzle of olive oil. Serve the fish with boiled, sliced potatoes in wide bowls and pour in some hot soup. Serve more soup on the side and some croutons and rouille.

Serves 10

- 1 x 600g John Dory
- 500g conger eel
- 2 x 600g gumard
- 2 x 400g rock cod (rascasse)
- 4 x 500g red mullet
- 2 x 400g weever
- 400g monkfish
- olive oil
- 3 onions, chopped
- white part of 1 leek, chopped
- 3 garlic cloves, chopped
- 1 fresh chilli, chopped
- 500g velvet crabs
- good pinch of saffron strands
- 2 bay leaves
- 1 sprig of thyme
- peel of 1 small orange
- 2 sprigs of dried fennel tops (or fresh fennel tops)
- 6 large ripe tomatoes, chopped
- 60ml pastis
- 500ml white wine
- waxy potatoes, boiled and sliced, for serving
- croutons (see below)
- salt and black pepper

ROUILLE

- 2 free-range egg yolks
- ½ tsp Dijon mustard
- 8 garlic cloves, peeled
- 6 salted anchovy fillets
- pinch of saffron, moistened with lemon juice
- 1 red chilli
- red mullet livers, pan fried (optional)
- 200ml strong olive oil

Put all the ingredients except the oil in a food processor and blitz to a purée. With the motor running, slowly add the oil.

CROUTONS

- Makes enough for 10
- 1 day-old baguette
- 1 tbsp olive oil
- 2 garlic cloves, bruised
- ground piment d'Espelette
- salt

Thinly slice the baguette. Heat the olive oil in a wide frying pan over a medium heat, add the garlic cloves and cook until they release their aroma. Add the sliced baguette, in batches, and fry gently until golden brown. Drain the croutons on kitchen paper and season with salt and piment d'Espelette.

For small fried croutons, cut some white bread into 5mm cubes or tear it into pieces for a more rustic garnish. Heat enough vegetable oil in a pan to shallow fry the bread. When the oil is hot and smoking, add the bread with a couple of bruised garlic cloves and a sprig of thyme. Cook until golden, then drain and season lightly with salt. In England, these little croutons are also known as sippets.



KASHKET & PARTNER

Tarte aux poires Bourdaloue

PEAR AND ALMOND TART - SERVES 8

Probably my favourite fruit tart, this is simply irresistible – especially when served warm. The name may come from a street in Paris, rue Bourdaloue where there was a famous pâtisserie, and the street in turn was named after Louis Bourdaloue, a 17th-century French Jesuit. Whatever the origins of its title, this confection of poached pears, almond cream and crisp pastry is an absolute delight.

Peel the pears, cut them in half and remove the cores. Pour about 300ml of water into a large pan and add the vanilla pod, cinnamon stick and sugar. Bring to the boil, then add the pears and simmer them for 20 minutes. Leave to cool. You can do all this the day before making the tart if you like.

To make the pastry, cut the butter into small pieces and leave it to soften at room temperature. Sift the flour and salt, place them on the work surface and make a well in the centre. Add the butter and sugar and gently work together with your fingertips. Add the egg yolk and gradually draw in the flour, adding drops of water as you go. When all the flour has been incorporated, shape the dough into a ball, but do not overwork it. Wrap the pastry in cling film and refrigerate for at least 2 hours before using. For the almond cream, whisk the butter and sugar until pale, then add the ground almonds. Whisk in the eggs, one at a time, and finally the rum.

Preheat the oven to 200°C/Fan 180°C/Gas 6. Roll out the pastry on a floured surface to a thickness of about 3mm and use it to line a greased 28cm flan tin. Prick the pastry base with a fork, line it with greaseproof paper and fill with baking beans, then bake blind for 20 minutes. Remove the paper and beans and put the pastry back into the oven for another 5 minutes or until the base has cooked but not taken on too much colour. Leave the oven on. Spoon the almond cream into the tart base, then arrange the sliced, drained pears on top, with the pointed ends towards the centre. Bake in the preheated oven for 40 minutes. When the tart is cooked, warm some apricot jam with a little water and brush it over the surface. Sprinkle the tart with toasted sliced almonds and serve warm.

POACHED PEARS

4 pears (Williams are good)
about 300ml water
1 vanilla pod, split
1 cinnamon stick
250g caster sugar

SWEET PASTRY

80g unsalted butter
130g plain flour, plus extra
for dusting
pinch of salt
30g sugar
1 free-range egg yolk
1 tbsp water

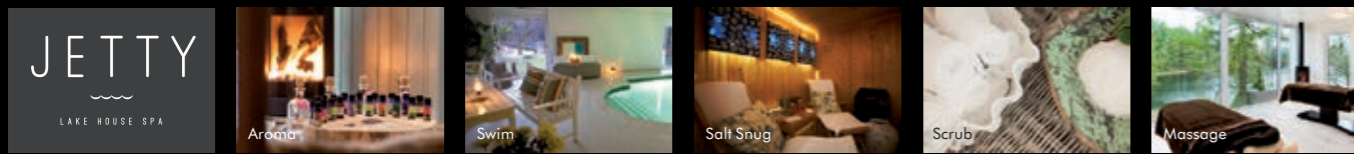
ALMOND CREAM

125g softened unsalted butter
125g caster sugar
125g ground almonds
3 medium free-range eggs
2 tbsp rum

TO FINISH

apricot jam warmed with a
little water
1 tbsp sliced almonds





Gilpin Lake House is, put simply, a sanctuary, where just 6 suites enjoy 100 acres of private grounds, private lake, swimming pool and the new 'Jetty' spa. Designed with couples in mind, the Jetty Spa Trail is an afternoon of indulgence for two - a truly unique experience, perfect for that special celebration when you really want to spoil each other, with the entire trail booked for each couple in complete privacy.

The Jetty Spa trail includes an aroma consultation... a private swim in the lakeside pool... fruit iced frappé in the salt snug... salt scrub shower... bespoke aromatherapy massage... snuggle up in heated throws in the boat house with speciality tea & appetisers... Champagne in the Japanese Ofura Tub with dead sea salt and stunning views down the valley... personally blended aromatherapy spa products to take home.



“This is a very tough competition, a competition where we expect the best.” Only brilliance can win the title of Professional MasterChef 2013.

- Michel Roux Jr

MASTERCHEF: THE PROFESSIONALS

The enormously popular, BAFTA-award winning competition for professional chefs returned to BBC Two in November for its sixth series. Across the six-week run the professional chefs are once again tested, challenged and pushed to the edge of their gastronomic limits, in the hunt for the next culinary superstar.

Double Michelin-starred chef Michel Roux Jr, and the formidable perfectionist, chef Monica Galetti, are joined by MasterChef's seasoned diner Gregg Wallace. Together they search for the chef who has the skills, commitment, palate and style to push them to the top of their demanding industry.



The Punch Bowl Inn & Restaurant, Crosthwaite is situated in the heart of the delightfully unspoilt Lyth Valley countryside next door to the Parish Church of St Mary's. It has been an Inn since 1829 when it was also used as a blacksmiths and Thomas Cannon was the earliest recorded landlord in 1881.

Today, The Punch Bowl Inn offers a unique blend of old and new with 5-star accommodation in the form of nine individually styled bedrooms – many with views over the surrounding countryside. Local real ales, an impressive wine selection, log fires and sumptuous sofas are to be enjoyed in our stunning rural location famed for its abundance of damsons, which bloom a glorious snow white flower in the springtime.

Our aim today is the same as it would have always been, to offer you friendly, attentive service and fine food whilst still retaining an English country pub feel. The Punch Bowl dining offers you a contemporary style formal restaurant and traditional relaxed pub atmosphere.

Our award winning 2 AA Rosette menus created by Head Chef, Scott Fairweather are served all week in both dining areas. Scott joined us at the Punch Bowl for his first Head Chef role two years ago from our sister inn, The Plough at Lupton.

In those two years, he has already won a number of accolades including being named 'Cumbria's Young Chef of the Year' and is regularly invited to hold cookery demonstrations at many County fairs and food festivals. Scott has passion and drive, and is creating inspiring menus based on classic flavour combinations.

Always using locally sourced seasonal food, much of it from the owner's nearby farm, Scott and his team present the dishes in an honest but exciting fashion. From damson gin cured salmon gravadlax through to blackcurrant and liquorice soufflé with lemongrass ice cream, the creative and consistent menus ensure a high quality dining experience every time.

Join us by the log burner in the winter or on our charming terrace in the summer and experience a stay in one of our nine luxurious bedrooms from £105 per night including full Cumbrian breakfast and a mouthwatering Cream Tea on arrival.



“Every Professional MasterChef competition throws up some amazing chefs. My mind boggles at the delights that I might get to taste!”

- Gregg Wallace

Thirty-two chefs from kitchens all over Britain compete in the heat stages, which run over the first four weeks. In each heat week the eight chefs must face a total of four daunting tests to determine who is good enough to go on to the next round and who must be sent home.

The first challenge they faced was the infamous Invention Test. First though, Monica cooked a dish for Gregg to demonstrate the standards that can be achieved using the same seven ingredients, some herbs and a limited larder, that the contestants would be given. She then challenged the contestants to do the same for her and Gregg in an hour.

Over two nights the eight were split into two groups of four to firstly face Monica's terrifying Skills Test, where they had to impress both Monica and Gregg with their abilities in 15 minutes or less. Monica demonstrated to viewers at home the correct methods, however contestants didn't get to see her top tips. They had to hold their nerves to deliver to Monica's high standards.

Secondly the four chefs are put through their paces by renowned Chef Michel for the first time, when he set two gruelling challenges - they must perfectly recreate two classic dishes to Michelin star level in The Classics Test. They must cook one of Michel's complex classics, which Michel demonstrates to viewers at home. The chefs were given the ingredients for the dish but without weights or measures. Then in their final chance to impress, the four had just one hour to cook their own choice of classic dish. Michel and Monica then decided which chef must go home leaving three chefs from each group to go through to the Quarter Final.

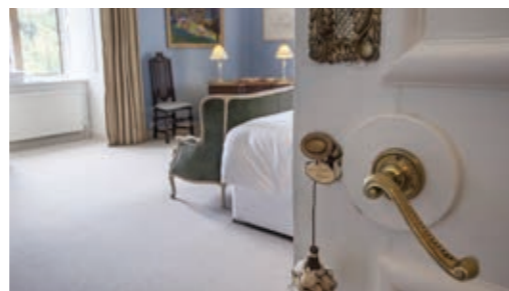
Every week the Quarter Final begins with the six best chefs from the heats battling in another Invention Test. This time, choosing from an array of ingredients, they must prepare an exceptional dish of their own design from scratch for Chef Michel and Monica before two more chefs will leave.

The four remaining contestants must then face the scrutiny of the harsh restaurant critics to prove they are worthy of a semi-final place. The chefs have one hour and fifteen minutes to create a jaw dropping two-course menu that will impress the daunting panel of three, who include Charles Campion, Jay Rayner, Tracey McLeod, or William Sitwell. Only the two most talented chefs can make it through to the semi-finals in week five of the series.

Week five is Semi Final week and begins with the final eight chefs preparing one incredible showstopper dish, this time to impress discerning judge and veteran diner Gregg Wallace. They have two hours to serve up a plate that will blow Gregg away - they're fighting for their MasterChef lives, as at the end Gregg decides which two chefs must go home, leaving just six to battle on for the title.

ASKHAM HALL

A way of life – living within the seasons



The cycle of life in the gardens and fields at Askham Hall dictate our menus - we work with the seasons and grow, source and preserve the produce from our gardens and surrounding farms and woodland.

In the autumn we are busy harvesting the plentiful fruits including apples, medlars and plums. We are also enjoying the game such as Red and Roe deer from our woods and moors as well as rabbit, partridge, grouse and pigeon.

And of course all those wonderful mushrooms. At the same time, in the kitchen gardens the winter crops are coming into the fore, with all sorts of varieties of kales and root vegetables at the top of the list for ingredients.

As we move into winter we are able to use all the preserved fruits and vegetables we are busy conserving during the autumn. Whether they have been pickled, dried, salted or left to rest in the ground – preserving techniques all add a rich variety in flavour to the same ingredient.

When spring stirs we excitedly await the

first buds of wild garlic, which grows all along the River Lowther, and from there on come all the glories of the growing season.

Askham Hall is the brainchild of Charles Lowther and Richard Swale. Richard grew up in this area of Cumbria and has a deep understanding of the seasons, wild foods and produce that grows here from his childhood spent out shooting in the woods, fishing on the river Eden and looking after his own rare breed chickens which he is bringing to Askham Hall.

Having developed a passion for cooking at a young age he has spent the last 12 years working away from the area honing his skills and developing his cooking style.

He spent 4 years working with equally renowned chefs John Burton Race and Anthony Demetre in London. He

also spent 2 Years in France and had various placements around the world including a stint at NOMA in Copenhagen and also with the famous 3 Michelin star French chef Marc Veyrat in Annecy who specialises in mountain plants and herbs.

Since then he has gone on to refine his style, and now back in Cumbria and settled in Askham, he is rediscovering his connection with the ingredients he grew up with. Under the watchful eye of Executive Chef Steven Doherty, who was formerly the head chef at Le Gavroche in London with Jean Michel Roux Jr, and using the techniques he has learnt on his journeys, Richard is now bringing out new interpretations on the way ingredients are used, something we are all very excited about.

There are 13 bedrooms to choose from and room rates start at £150 per night including breakfast. There is also a Scandinavian influenced private spa area complete with a sauna, treatment room and an outdoor heated pool which people staying in the house can use.



The three remaining shows in Semi Final week see these six contestants competing in pairs, battling it out head-to-head for a place in the finals. Firstly each pair are sent to one of Britain's most famous Michelin-starred restaurants, to cook a busy lunch service under the Head Chef and then recreate their Michelin-starred signature dish for judgement by the chef himself.

Finally they must prepare two completely perfect dishes for Michel and Monica and only the best chefs will make it through to the Final week.

It's an extraordinary Final Week, which begins with another Invention Test, but with a twist; the finalists must create two exceptional plates of food from kitchen scraps. Gone are the array of quality ingredients they are used to cook with, instead the judges ask them to make their dishes from left overs including meat bones, chicken carcasses, fish trimmings, vegetable peelings, stale croissants and bread and overripe fruit. Failure to impress will cost them; after judging their dishes, Michel and Monica send one more chef home.

“ We get to discover the future talents of our industry right here, ”
I can't wait.

- Monica Galetti

The remaining finalists now embark on the culinary opportunity of a lifetime. They are sent to Osteria Francescana in Modena, Italy, the three Michelin-starred restaurant recently judged the third best in the world in the San Pellegrino top 50. Currently one of the most unique and innovative restaurants in the world, it is the brainchild of the brilliant and eccentric Massimo Bottura.

The finalists have two days to work with this boundary-pushing chef. After a masterclass that reveals the philosophy behind Massimo's food, the final three must then show that they too can bring emotion and storytelling to their food by cooking a dish for this great chef.

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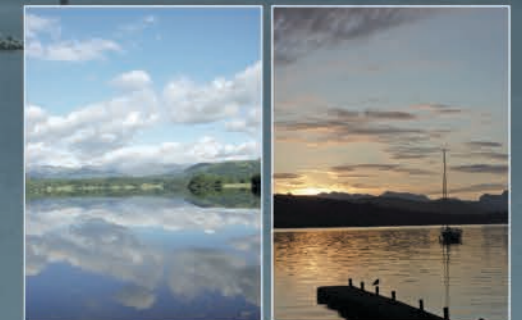
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Next they are asked to take on the most terrifying task ever: working in service under Massimo in the three starred kitchens. Massimo hands over his kitchens to the three chefs to cook his six-course tasting menu for specially invited guests and the three MasterChef judges. Cooking at a level they have never come close to before, the finalists must deliver in the most intimidating service of their lives.

The penultimate programme sees the chefs face the toughest challenge of their career - the incredibly daunting Chef's Table. In what has become one of the most prestigious culinary events in Britain today, thirty of the world's leading Michelin chefs with 40 Michelin stars between them, descend on central London for a unique dinner that could make or break the finalists careers and their chances of winning the MasterChef title.

This year the chefs cook at the esteemed Mark Hix in Mayfair and, for the first time, the dinner will be run as a restaurant service. Each finalist will have a main and dessert of their own design on a menu and their guests will decide what they would like to order.

Lastly, there is one final cook-off at the MasterChef Kitchen to decide who will be this year's champion. The chefs must simply cook the best three courses of their lives for one final judgement from Michel, Monica and Gregg.



Roux Crowns RICS Chief “MasterChef Champion 2013”

Michel Roux Jr was described as ‘an utterly charming umpire’ when he presided over proceedings at the RICS MasterChef Challenge recently. The event was organised by RICS and RICS Matrics and raised an amazing £12,000 for their chosen charities CRASH; the construction and property industry’s charity which focuses on improving buildings that offer help and shelter to homeless people across the UK, helping an average of 65 homelessness charities a year by providing pro-bono professional advice, donations of building materials and cash grants, and Great Ormond Street Hospital.

Held in the Lecture Hall of their prestigious Parliament Square building, which is home to Roux at Parliament Square and the Pembury, the knives were quite literally out as RICS CEO Sean

Tompkins went head to head with RICS Matrics’ Chairman Rebecca Best to compete for the title of RICS MasterChef Champion 2013.

After experiencing the heat of Michel’s professional kitchen under the auspices of Steve Groves, Head Chef at Roux at Parliament Square, the pair were shown by Michel how to prepare mackerel tartar before being tasked with recreating what can only be described as perfection on a plate. In the end it was a squeeze of lemon too far for Rebecca meaning Sean was crowned king of the kitchen. Following the live cook off guests sat down to an evening of fine dining provided by the chefs from Roux at Parliament Square.



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THE ROUX SCHOLARSHIP



The Roux Scholarship is an outstanding event in the culinary year and has been since it started. This year the scholarship marked its 30th birthday, and it is clear that for those who take the time to enter and ultimately win the competition that the opportunities it offers are very valuable indeed.

The first scholar, Andrew Fairlie, had written to twenty top French kitchens and only had one reply, and even that was to tell him there were no vacancies. In culinary terms the door was shut to British chefs.

Today, that position is completely different. There are many great British chefs and many of them are respected the world over. But it is easy to forget just what a colossal effort it took to establish The Roux Scholarship, not just amongst young British chefs but amongst the world's elite. One of the reasons for starting the competition thirty years ago was to give young British chefs the opportunity to work in some of Europe's great kitchens which were almost all run by French chefs.

Without the help of Michel and Albert Roux, British chefs were just not seen as good enough to get even a simple job in a top French kitchen, and there is a lot to consider when placing a scholar with a chef.

As Michel Roux Snr explains "It is just as much of a leap of faith for the chef who receives the scholar as it is for the scholar to decide where he, or she, would like to go.

The Roux name may open the door but the scholar still has to be professional enough to live up to expectations. This is why, during judging, there can be lively debates about who wins. The scholar has to wear the Roux badge when they go off traveling."

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“As judges, we are looking forward to seeing well planned, appetising and imaginative recipes. Primarily, we will be looking for good technique and methodology showing how contestants plan to prepare and cook their dishes. It will be important that the flavours of the chosen ingredients are balanced well, having depth yet not overpowering delicate flavours, which must be complemented perfectly by accompanying garnishes and sauce. Finally, it is crucial that a dish has been carefully evaluated and rigorously tested and of course, it must look beautiful and taste great.”

- Alain Roux on what the judges are looking for

The winner of The Roux Scholarship 2013, and the 30th Roux Scholar, was Paul O'Neill, who was working as Senior Sous Chef at Ashdown Park Hotel when he applied. Michel Roux Jr said of Paul when he won, "Paul is undoubtedly a great chef and a hard working one at that, but it is his unflappable nature along with his generous disposition which make him the perfect Roux Scholar. As part of his prize Paul was given the opportunity to hone his skills at Pierre Gagnaire's prestigious three-Michelin Starred Paris restaurant for three months."

Michel Roux Sr commenting on Paul O'Neill: "Alain and I visited Pierre Gagnaire in September and were so pleased to find Paul to be like a proverbial "pig in clover" there. He was perfectly at home in the kitchen with the team, having spent his time working in the various parties of the kitchen. We both felt that it was time for Paul to leave the place, having completed his three months, because his self-assurance was such that Pierre Gagnaire was fearing for his job! Both Alain and I left Paris feeling very proud of Paul's achievement during his stage."

The scholarship is the embodiment of the Roux family's belief that respect for the great dishes and great chefs of the past is part of becoming a great chef and that by studying the classics and studying with great chefs only brings greatness back to this country.

The winner is given a career changing opportunity; an all-expenses paid three-month stage at a 3 Michelin-starred restaurant anywhere in the world, where they will see some of the world's best food being prepared and to come back full of confidence about the future.

They also receive a number of unique prizes all related to food and hospitality, and it gives the winner an opportunity to join a club from which all the other members are always at the end of a telephone for support, ideas, staff and encouragement.

Applications to the 2014 Roux Scholarship are now open, full details of the competition and the entry process are available on the website. www.rouxscholarship.co.uk

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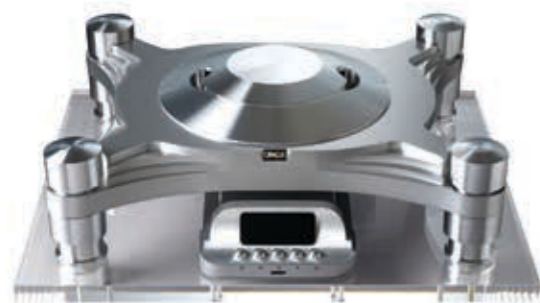
A selection of Recipes from the Menu at Le Gavroche

Our menu changes regularly at Le Gavroche, according to season and availability of ingredients, as everything we serve our customers must be at its best. The winter months for me mean deep, deliciously intense flavours and hearty meals.

At Le Gavroche we take this philosophy and give the dishes a touch of finesse, combining big flavours with delicate presentation. Of course everyone in my kitchen is highly trained and skilled, but if you follow a recipe carefully, you too can make some of the dishes we serve in the restaurant.

Over the next few pages I have included the recipes for a couple of popular wintry Le Gavroche dishes, which I thought would be perfect to try at home. Happy cooking!

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Warm Olive Oil Cake with Lavender and Roasted Figs

Serves 6

This is Provence on a plate. Be sure to choose purple figs from September's harvest, when they are at their sweetest and best.

Preheat the oven to 180C, butter 6 little flan moulds, 5x2cm in size. Whisk the eggs and sugar until frothy. Add the olive oil, Madeira and lavender and continue whisking. Finally fold in the flour and baking powder. Pour into the moulds and bake for 12-15mins until golden and firm to the touch.

Turn the oven up to 220C cut a cross in each fig from the tip to halfway down. Open the figs up slightly and place a knob of butter in each. Put the figs in a roasting pan, drizzle with honey and bake for 6-8mins. Remove the figs and put them on top of the warm cakes. Put the roasting pan on the stove and pour in the lemon juice. Bring to the boil, stir and spoon the juices over the figs before serving.

- 2 eggs
- 80g light brown sugar
- 80ml olive oil
- 30ml sweet Madeira
- 1 heaped tsp lavender flowers
- 152g plain flour
- ½ tsp baking powder
- 10-12 figs, purple variety from September crop
- 80g butter, plus extra for greasing the moulds
- 4tbsp clear honey, lavender scented
- Juice of 2 lemons

Wine

Vieux Rivesaltes
– Domaine Gerard Bertrand 1988 – Roussillon

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Chorizo and Potato Gratin

Slice potatoes and bowl in salted water until tender but not quite fully cooked. Drain. Place in a bowl with crème fraiche, crushed garlic and chorizo. Fold gently together and season. Layer the mixture in an oven proof dish and bake for 15mins at 180C, sprinkle with grated cheese and cook for a further 10mins.

Serves 6

- 8 large potatoes
- 1 clove garlic crushed
- 30 slices chorizo
- 475g crème fraiche
- 80g Lincolnshire poacher
- Salt and pepper

Red Mullet with Ceps and Red Wine Sauce

Crack the veal marrow bones open to reveal the marrow. This can be dangerous and if you're not used to using a cleaver, ask your butcher to do this for you. Keep the marrow in large cylinder-like pieces and put in iced salted water to disgorge until needed. Scale, fillet and pin bone the fish, rinse and dry on a paper towel. Season the fillets, brush with oil and place on baking sheet ready to be cooked.

In a saucepan with a little oil, sweat 3 sliced shallots and the chopped until lightly coloured. Add the rinsed fish bones and continue to cook 3-4 minutes. Add the sugar, vinegar and red wine, then simmer until reduced by half. Add the stock and simmer, skimming well for 20 minutes. Pass the liquid through a very fine sieve. Just before serving, check seasoning, bring back to the boil and whisk in the butter and chocolate little at a time.

Pan fry the slices of baguette in olive oil until brown and crisp. Remove from the pan and when cool enough to handle, rub with the garlic. Trim, clean and slice the ceps. Pan fry them over high heat with a little oil until almost cooked, then finely chop the remaining shallots and add them to the pan. Continue to cook for 2-3 minutes and add the parsley.

Slice the marrow into 1cm rounds, place in simmering salted water and poach for 5 minutes until tender. Gently drain and divide equally between the baguette slices.

Cook the red mullet under a hot grill - the skin should bubble and brown slightly. Place the fish on top of the ceps and the baguette slices on top of the fish.

Serves 6

600g veal marrow bones
3 red mullet, about 400g each
6 shallots, peeled
1 stick of celery, chopped
2 tbsp of caster sugar
1 tbsp red wine vinegar
125ml strong dark red wine
260ml veal stock
2 tbsp butter
20g extra bitter dark chocolate
6 slices of baguette bread
1 garlic clove, cut in half
400g cep mushrooms (cèpes)
1 bunch of flat-leaf parsley, chopped
Olive oil
Salt and pepper

WINES: The meaty red mullet and red wine sauce need a wine with structure, but not so powerful that it overwhelms the fish. Otago produces some of the best Pinot Noir around, delicate yet assertive. Bourgueil, a Cabernet Franc, is definitely brawny enough, as is a young red Bandol.

OTAGO NEW ZEALAND PINOT NOIR - BOURGUEIL - YOUNG BANDOL RED



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Grilled Scallops with Crab and Herb Velouté

Serves 8

Take the scallops out of their shells and trim and clean (see page 68). Season them with salt, pepper and olive oil and cook on a grilling pan for 3-4 minutes. Cut the carrot and leek into julienne strips and sweat in olive oil until cooked but still crunchy, then deglaze with the Chartreuse. Add the crab meat and season. Serve in deep plates or wide bowls. Arrange a bed of vegetables and crab meat on each plate, place a scallop on top and pour the sauce around.

Sauce: Slice the shallots and mushrooms and sweat in butter, but don't allow them to colour. Deglaze with the Champagne and reduce by two-thirds. Add the fish stock and reduce by half. Add the cream and cook for another 20 minutes. Pass through a fine sieve. Before blitz in food processor with the herbs and Chartreuse to a foamy, light consistency. Season.

Fish Stock: Remove any gills from the fish heads. Soak the heads and bones in cold water for 3-4 hours. Roughly chop the fish bones and heads. Sweat the onion and celery with the butter in a deep saucepan over low heat. When softened, add the fish bones and heads and cook for 2-3 minutes, stirring frequently. Pour in the wine, turn up the heat and reduce by half. Add 2 litres of water and the herbs and bring to the boil, skimming frequently. Lower the heat and simmer, uncovered, for 25 minutes. Strain the stock through a sieve lined with muslin and leave to cool. This makes about 2 litres – more than you need for this recipe but the rest can be frozen.

8 Scallops, 70g each
Salt and pepper
Olive oil
100g carrot
100g Leek
30ml Chartreuse Verte
200g white crab meat
Sauce

5 Shallots, peeled
7 or 8 button Mushrooms
1 tbsp butter
1 glass of Champagne
200ml fish stock
200ml double cream
1 tsp each of chives, chervil,
Flat-leaf parsley, chopped
1 tsp Chartreuse Verte
salt
Fish stock
1kg fish bones and heads

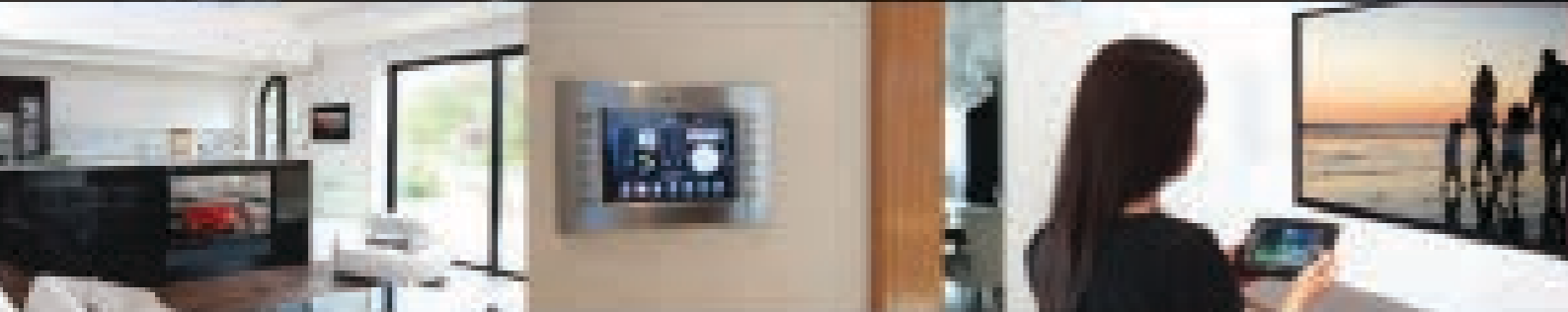
1 small onion, chopped
1 stick of celery, chopped
60g butter
100ml dry white wine
6 parsley stalks
1 bay leaf

Wine

CHARDONNAY NAPA 2000 - ROBERT MONDAVI

The name Mondavi is synonymous with both the Napa Valley and excellence. This wine is a fat and juicy as the diver-caught Scottish scallops used in this dish, hence the pairing.

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Poached Pears with Gingerbread and Pralines

Pink pralines are a speciality of Lyon. You can use plain brown ones instead but the colourful Lyonnaise variety do finish the dish well.

Crack the veal marrow bones open to reveal the marrow. This can be dangerous and if you're not used to using a cleaver, ask your butcher to do this for you. Keep the marrow in large cylinder-like pieces and put in iced salted water to disgorge until needed. Scale, fillet and pin bone the fish, rinse and dry on a paper towel. Season the fillets, brush with oil and place on baking sheet ready to be cooked.

In a saucepan with a little oil, sweat 3 sliced shallots and the chopped until lightly coloured. Add the rinsed fish bones and continue to cook 3-4 minutes. Add the sugar, vinegar and red wine, then simmer until reduced by half.

Add the stock and simmer, skimming well for 20 minutes. Pass the liquid through a very fine sieve. Just before serving, check seasoning, bring back to the boil and whisk in the butter and chocolate little at a time.

Pan fry the slices of baguette in olive oil until brown and crisp. Remove from the pan and when cool enough to handle, rub with the garlic. Trim, clean and slice the ceps.

Pan fry them over high heat with a little oil until almost cooked, then finely chop the remaining shallots and add them to the pan. Continue to cook for 2-3 minutes and add the parsley.

Slice the marrow into 1cm rounds, place in simmering salted water and poach for 5 minutes until tender. Gently drain and divide equally between the baguette slices.

Cook the red mullet under a hot grill- the skin should bubble and brown slightly. Place the fish on top of the ceps and the baguette slices on top of the fish.

WINES: The meaty red mullet and red wine sauce need a wine with structure, but no so powerful that it overwhelms the fish. Otago produces some of the best Pinot Noir around, delicate yet assertive. Bourgueil, a Cabernet Franc, is definitely brawny enough, as is a young red Bandol.

OTAGO NEW ZEALAND PINOT NOIR
- BOURGUEIL - YOUNG BANDOL RED

Serves 8

500g caster sugar
250ml white wine
Cinnamon stick
2 vanilla pods, split
8 William pears, peeled and cored
8 slices of gingerbread for serving

Caramel
200g caster sugar
410g evaporated milk, unsweetened
200g pink pralines

Sabayon
1 egg yolk
1 whole egg
50g caster sugar
1 leaf of gelatine
65ml poire William liqueur
330ml double cream



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Cashel Bleu Cream with Grapes and Grappa

You can use a Fourme d'Albert instead of Cashel for this dish, but the tangy acidity of the Cashel works well with the grapes and sugar syrup.

Leave the cheese to soften at room temperature. Using a fork, beat in the crème fraîche and lightly season with salt and pepper – the cheese should still be slightly lumpy.

Spoon into nice glasses or ramekins. Heat the butter in a non-stick pan until foaming. Add the grapes and sugar and toss around over medium heat for about 2mins.

Add the grappa, take off the heat immediately and leave to cool completely. Pour this mixture equally over the ramekins. Serve with toasted wholemeal or soda bread.

Serves 6

360g Cashel blue
120g crème fraîche
1tbsp butter
36 white seedless grapes
1tbsp light brown sugar
3tbsp grappa
Salt and pepper



“A selection of my favourite knives for the serious and Professional chef.”

Michel Roux Jr

A thousand years ago, Japanese swordsmiths developed the high art of sword making to provide strong, sharp blades for the Samurai, the feared warrior caste. Today, continuing the Samurai sword tradition, Japanese craftsmen are producing knives of the highest quality. Global knives are manufactured by Yoshikin in Niigata, Japan.



In the beginning

Global kitchen knives were first designed in 1985 by Komin Yamada. When Komin Yamada was commissioned for this task his mandate was to develop a range of knives that was truly new and revolutionary, using the best materials available and the latest manufacturing techniques.

He was to fashion a series of kitchen knives which would appeal to the professional and amateur chef alike, be comfortable and easy to handle, and meet their most demanding requirements.

Knife features

The two most innovative features of Global knives are their edge and the way they are balanced. The most important feature of any knife is its edge, and the Global edge is truly its signature.

The majority of the Global knives are sharpened or ground on both sides of the blade, just like Western style knives. However, their edges are ground steeply to a point as illustrated in Fig. 1 below, and to an acute angle.

This is in contrast to Western or European knives that use a bevelled edge (Fig. 2) - the straight edge results in a dramatically sharper knife which stays sharper longer. The edge on a Global knife is so large and prominent that it is easily seen with the naked eye and extends a quarter of an inch or more up from the tip of the knife.

To balance their knives, Global uses a hollow handle which is then filled with just the right amount of sand to create the correct balance. Global uses this method rather than using a full tang and a bolster to balance their knives for two reasons.

First, it is far more precise than using a tang and a bolster. Second, Asian knives typically do not have bolsters, since they only serve as a hindrance to cutting and sharpening.

Other unique features of Global knives are their smooth contours and seamless, all stainless steel construction which eliminates food and dirt traps offering the ultimate in safety and hygiene.

How they are made

Global knives are made from the finest high carbon stainless steel available for producing professional quality kitchen knives. Yoshikin uses its own proprietary stainless steel called CROMOVA 18 Stainless Steel and this material has been designed exclusively for Global knives.

This steel is hard enough for Global knives to hold the steep, acute cutting edge and keep their edge for a long time...but soft enough so that it is not too difficult to sharpen them. The CRO in CROMOVA 18 stands for chromium and the 18 is the percentage of chromium in the steel.

This high percentage of chromium contributes to Global's excellent stain resistance. Care should be taken to keep your Global knives stain and rust free. To learn how to care for your Global knives, please click on the Care Guide button above.

The MO and VA in CROMOVA 18 stand for molybdenum and vanadium and these are two metallic elements that give a knife good edge retention. It is often asked why Global knives stay sharp so long without sharpening.

The combination of the elements molybdenum and vanadium is one reason, but also refer back to the diagrams above of the straight edge vs. the beveled edge.

Now take a piece of paper and gradually push it up your screen, slowly covering the tips of the two edge types, simulating the knives getting dull after use. Even as the Global straight edge gets dull it is still much thinner, and, therefore, much sharper than the knife with the beveled edge.

“Our warm relationship with Michel and his family goes back many years to our first meeting at the Frankfurt Fair.”

Mino Tsuchida (Mr Global)



MICHEL ROUX JR AND GREENPAN COOKWARE COLLECTION

The ceramic coating Thermolon is a natural mineral material and it is applied in an energy-saving process (at a lower heat) that results in up to 60% less CO2 emitted, compared with the production of PTFE (plastic) -coated cookware. All the GreenPan ranges use re-cycled material in the bodies and handles.

The packaging is made of recycled materials in a bleach-free process, using the minimum amount of ink. The ceramic coating itself is a conductor of heat rather than a resistor of heat like PTFE and this means less energy is needed to heat the pan and cooking can be done using less energy.

Then there's the cooking performance. The ceramic coating holds and distributes the heat effectively, meaning food can cook more easily and more quickly, so a lower than usual heat setting is best.

High heat is needed only for searing and browning or stir-frying. Food is released really easily with ceramic non-stick so it is not necessary to use any oil, although you can if you want to add a little oil for its flavour or to crisp up food.

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With 37 years experience in professional kitchens, Michel Roux Jr knows exactly what makes cookware truly outstanding. Teaming with the world's leading ecological cookware company, GreenPan, the Michel Roux Collection is the sum of this accrued knowledge.

The range has been designed very much with the emphasis on the professional and Michel, who is chef patron at Le Gavroche, the first UK restaurant to win three Michelin stars, was involved in the whole design process.

Traditional handle styling and body shapes are combined with perfect weight distribution and tri-ply stainless steel construction to maximise even heat distribution and thus the cooking efficiency of each piece. Handles are riveted for maximum strength and designs feature an all-round pouring rim to eliminate spillage.

The range has practical internal capacity markings to measure contents and is suitable for all hobs, including induction, as well as oven safe to 450 degrees. All frying pans feature GreenPan's groundbreaking Thermolon

non-stick coating, which makes them not only environmentally friendly but also more efficient and longer lasting than any conventional non-stick surface.

GreenPan is the leading brand of ceramic-coated non-stick cookware. The Thermolon coating is extremely heat-resistant, meaning if you accidentally overheat your pan, even up to 450°C, no harmful fumes will be released and the coating will not blister or peel.

GreenPan offers different shapes, sizes and materials for its cookware so you can choose from hard anodised aluminium, aluminium, stainless steel or tri-ply, and pieces such as woks, skillets, sautés, chefs' pans, frypans and saucepans in different sizes.

Depending on the particular product range, GreenPan cookware is suitable for all hobs including induction. As well as the coating, what sets GreenPan apart from the rest is its environmental credentials – this cookware really is a 'green' pan! So what's green about GreenPan?

“I always strive for and require excellence in my kitchens. That could be the ingredients or the tools we use to create our dishes. That is why we've designed the Michel Roux collection by GreenPan. I am confident these products will enhance your kitchen because they do mine.”

- Michel Roux Jr

Every item carries the distinctive Michel Roux signature.

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(£85.00) |
| 24cm casserole
(£95.00) | 28cm non-stick frypan
(£80.00) |
| 16cm saucepan
(£65.00) | 24cm covered sauteuse
(£80.00) |
| 20cm non-stick frypan
(£55.00) | 20cm saucier/chef's pan
(£65.00) |
| 18cm saucepan
(£75.00) | 28cm covered sauteuse
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| 24cm non-stick frypan
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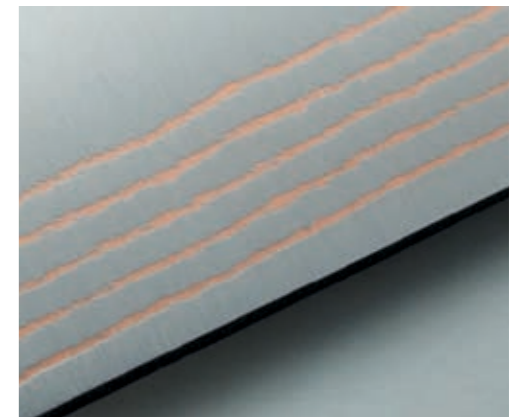


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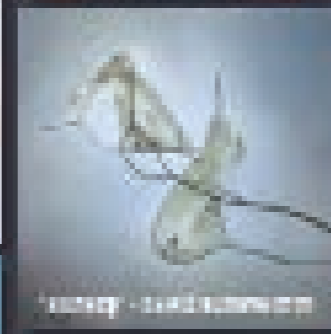
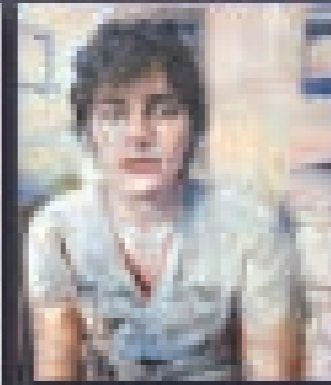
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One is TV favourite Michel Roux Jr of London's legendary Le Gavroche. The other is Andrew Fairlie of Aberdeen Fairlie & Cumberlege, recently voted the best restaurant in Britain by no less an authority than the Sunday Times.

Impressed by the taste and versatility of our potatoes, they have created a range of delicious recipes that will give your family's taste buds star treatment.



Michel Roux Jr, Fine Dining with the Master Chef

French cooking, perhaps more than any other in the world, has shown a capacity to move with the times, to develop new techniques, to absorb new ideas and ingredients, to re-invent itself without losing a sense of its own cultural identity. It is in these new directions that celebrated Chef Michel Roux Jr has taken the cooking at Le Gavroche, basing his culinary flare on his experience of time spent in the kitchens of many of the greatest chefs in France, including military service working in the kitchens of the Elysee Palace.

This app includes 67 recipes taken from Michel's time in the kitchen, recipes which you can now enjoy cooking for your friends and family in true 2 Michelin Star style.



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App Highlights

10 Recipe Categories

The categories range from Breads to Stocks & Sauces. There is even a category for Exclusive App Recipes, these recipes are exclusive to the app and cannot be found in any cook books.

Stunning Recipe Images

Each recipe has its own high quality image so you can see what the recipe should look like and how it should be presented.

Wine Recommendations

There are wine recommendations for nearly every recipe, these have been specially selected by David Galetti, Head Sommelier at Le Gavroche.

Ingredients Lists

Each recipe comes with an ingredients list, everything you need to recreate these amazing recipes.

Shopping List

You can choose to add your ingredients to the shopping list so you can tick off each item as you buy them at the supermarket.

Detailed Step-By-Step Instructions

Detailed step-by-step instructions are included with every recipe to guide you while you create these wonderful dishes.

Recipe Cook & Prep Time

Each recipe comes with timings so you can choose which one to cook with time you have available. There are also details on how much each recipe makes.

Videos

Included in the app are videos showing how to make the exclusive recipes, a look around Le Gavroche, Roux Scholarship and a welcome from Michel. More videos and exclusive recipes will be added every month.

A Word From Michel

I hope you enjoy my App and have fun recreating the recipes at home. We will be updating the App on a monthly basis with new recipes, videos and cooking tips and we welcome your feedback on how to improve or add further information. You can contact us by clicking on the feedback button on the App or by emailing us at sales@mmcmmedia.com.

Bon appétit





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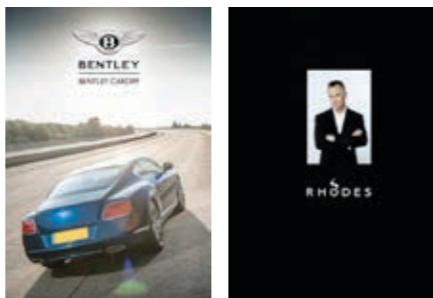
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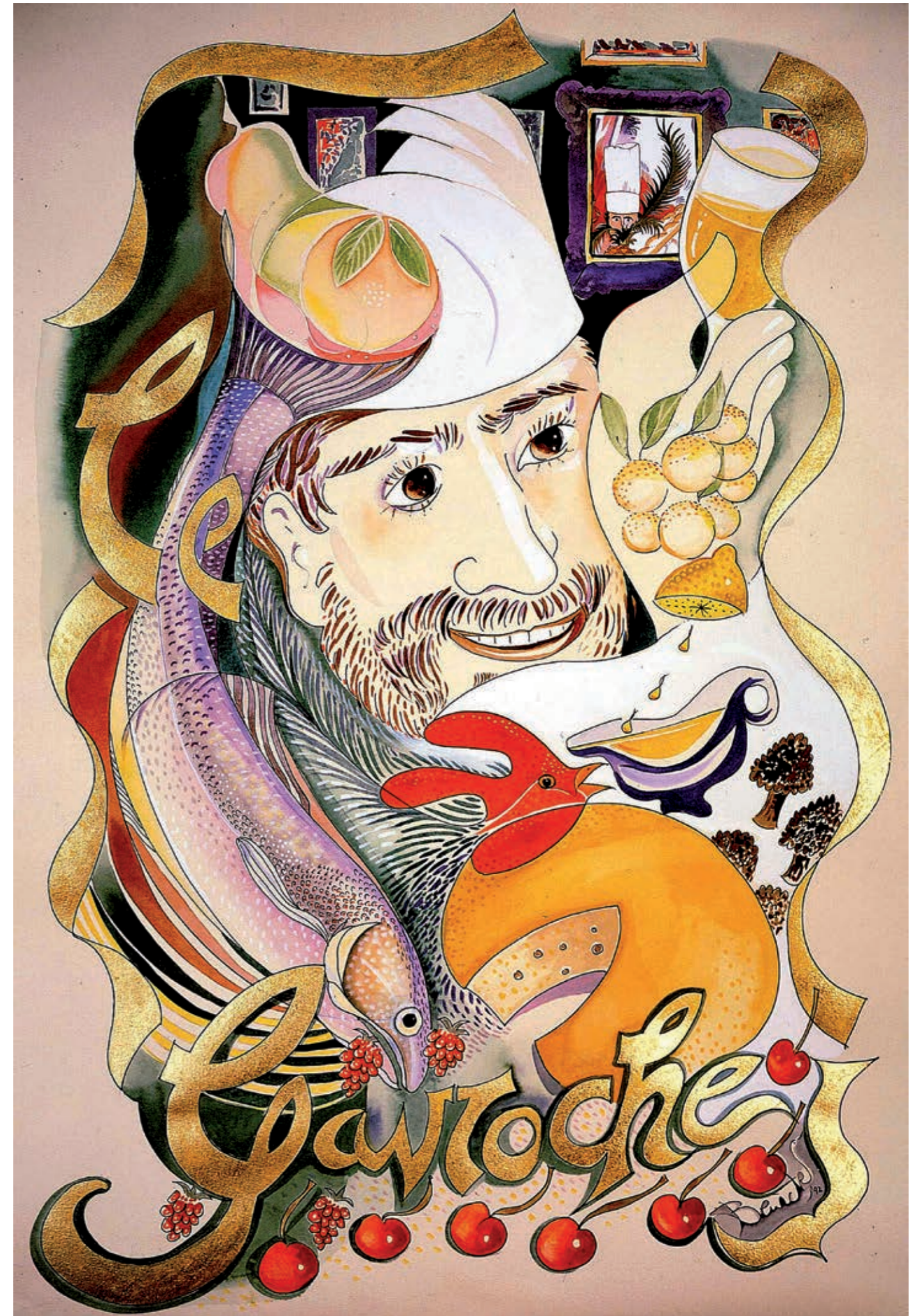
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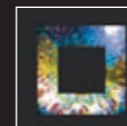
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