



Summer
FESTIVAL

la
Recette

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Sea Bass in Veracruzana Style
by Adriana Cavita, Head Chef
at Cavita Restaurant

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C A V I T A

Ingredients

Makes 50 small bites

Tomato purée

- 18 tomatoes
- 240 ml water
- 4 garlic cloves
- 1 onion

Veracruzana sauce

- 240 ml olive oil
- ¾ white onion, finely chopped
- 9 garlic cloves, finely chopped
- 21 tomatoes, blanched in hot water, skin and seeds removed, flesh diced
- 9 bay leaves
- 3 tbsp Mexican dry oregano
- 1 ½ spoon fresh thyme leaves
- 3 tsp fresh marjoram
- 3 tbsp freshly ground black pepper
- 9 pickled yellow chillies
- 510 g pitted stoned green olives
- 150 g capers in brine, drained
- 150 g pickled jalapeños chillies
- 3 tbsp pickled jalapeño juice
- 1.5 kg baby potatoes or pink fir, boiled

Sea bass

- 20 sea bass fillets skin on, substitute with cod if desired
- salt
- freshly ground black pepper
- 360 ml olive oil
- 12 fresh thyme springs
- 6 tbsp chopped fresh parsley

Method

1. **Tomato purée:** Cook the tomatoes in a saucepan with the water for approximately 20 minutes. Transfer to a food processor and blend with the garlic and onions. Pass through a fine-mesh sieve/strainer for a smoother purée.
2. **Veracruzana sauce:** Heat the olive oil in a saucepan over a medium heat. Add the onion and cook for about 2 minutes, then add the garlic. Once they take colour, add the diced tomato, blended tomato purée, herbs and spices. Cook for approximately 20 minutes.
3. **Sea bass:** Season the fish and heat the olive oil in a large frying pan over a medium heat. Place the fish in the pan skin side down with the thyme. Once the skin takes colour and is halfway cooked, flip to the other side to finish cooking. Remove the thyme once browned.
4. Add some sauce to cook with the fish for 4 – 5 minutes, depending on the size of the fillet (optional). Carefully transfer the fish from the pan to the serving plates and garnish with the parsley leaves before serving.



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Monk Fish with Avocado, Basil and
Tozazu Vinegar by Justine Bordet,
Head Chef at CORD by Le Cordon Bleu

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C O R D

by
LE CORDON BLEU®

Ingredients

Serves 10

- 3 – 4 kg monk fish

Marinade

- 10 g coriander seeds
- 10 g fennel seeds
- 4 g cayenne peper
- 2 star anise
- 10 g black pepper
- 2 limes
- 2 lemons
- 650 g date syrup
- 300 g sauja sauce
- 150 g ponzu sauce

Sauce

- 800 g monk fish bones
- 200 g shallot
- 2 g coriander seeds
- 1 g black pepper
- 3 garlic cloves
- 500 g white wine
- 80 g tequila
- 3 L fish stock
- 40 g basil spring
- 200 g avocado trimmings
- 100 g lime juice
- 100 g tozazu

Monk fish cake

- 900 g monk fish trimmings
- 280 g double cream
- 180 g egg white
- 10 g salt
- 70 g tosazu vinegar
- 60 g butter
- 25 slices sourdough, crustless

Basil purée

- 8 bunches basil
- 2 broccolis
- 10 cl olive oil
- 2 g xanthan

Garnish

- 8 avocados
- 10 ml olive oil
- 8 g ascorbic acid
- 4 lime zest and juice
- 50 g tozazu
- 2 g salt
- 2 g pepper
- 2 g espelette pepper
- 10 baby rainbow chards
- 50 g Japanese buckwheat

Method

1. Trim the monk fish fillets and place in brine for 15 minutes. Rinse, then roll in clingfilm. Cook for 20 minutes at 70°C, then cool. Portion the fillets into 120 – 130 g pieces and vacuum-seal with the marinade.
2. **Marinade:** Crush the spices, zest the limes and lemons, and add the juice. Mix all the ingredients, reduce by half, then chill and store in a cool place.
3. **Sauce:** Smoke the monk fish bones on the barbecue. In a pan, sweat the shallots with coriander, pepper, garlic, and lime zest. Remove from the pan and add the smoked monk fish bones, allowing to caramelize. Add the spices and deglaze with the white wine and tequila.
4. Reduce the heat, add the fish stock and basil stems. Cook for 1 hour 30 minutes, then strain through a chinois while pressing. Reduce the heat. Once it reaches the desired consistency, add the guacamole (see garnish), lime juice and tosazu vinegar.
5. **Monk fish cake:** Blend the monk fish trimmings, then add the rest of the ingredients with the butter last. Strain through a sieve and chill. Line a ½ gastro tray with baking paper, then add the slices of sourdough bread and slice to 1 cm using a ham slicer.
6. Pour the mixture over the bread, then place another layer of bread on top. Bake in the oven for 25 minutes at 100°C. After cooking, let cool, then cut out with a pastry cutter.
7. **Basil purée:** Bring salted water to a boil. Remove the basil leaves and trim the broccoli. Blanch the broccoli first, then the basil. Drain and blend hot with the oil and xanthan in a Thermomix. Season, then cool on ice.
8. **Garnish:** Cut the avocados into quarters and thinly slice with a mandolin, overlapping the slices. Brush with a mixture of oil and ascorbic acid to prevent oxidation. Using a pastry cutter, cut and keep between two sheets of greaseproof paper. Collect all the avocado trimmings and blend with oil, lime, tosazu, salt, pepper, and Espelette pepper to make a guacamole.
9. **To serve:** Vacuum-seal the monk fish for 10 – 15 minutes depending on their thickness, then grill on the barbecue, coating with the marinade before serving. Sear the monk fish cake, then add the guacamole and avocado slices. Blanch the chard leaves, then add a few drops of olive oil and Japanese buckwheat.



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Chocolate Pecan Tart by Karim Bourgi, Chef Patron at Kayu

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Ingredients

Makes 1 family/individual tart

Pâte sablée

- 205 g dry butter 84%
- 102 g icing sugar
- 35 g almond powder
- 2 g vanilla powder
- 3 g salt
- 70 g potato starch
- 300 g flour (T55)
- 20 g whole eggs
- 20 g egg yolks

Pecan praline

- 1000 g pecans
- 400 g sugar
- 80 g water
- 5 g salt
- 100 g glucose syrup

Ganache caraibe cremeuse

- 600 g milk
- 400 g cream UHT 35%
- 180 g glucose syrup
- 32 g caster sugar
- 8 g pectin x58
- 820 g caraibe chocolate 66%

Dark chocolate paint

- 200 g cocoa butter
- 300 g caraibe chocolate 66%

Jivara whipped ganache

- 1080 g milk
- 32 g potato starch
- 1000 g sugar free starch base
- 40 g gelatin mass
- 680 g jivara 40%
- 400 g cream UHT 35%

Caramelized pecan

- 200 g sugar
- 200 g water
- 330 g pecans pieces



KARIM BOURGI

• PÂTISSIER DE GOURMANDES •

Method

1. **Pâte sablée:** Place the butter in a round-bottomed mixing bowl and work until soft. Add the sugar and mix well. Add the almond powder, vanilla powder, salt, and potato starch. Gradually add the flour and eggs, alternating between each. Mix until a homogeneous paste forms.
2. Add the egg yolks and remaining flour. Place the dough on a work surface and work by hand until smooth. Roll the dough into a square (1.5 cm thick). Cover with plastic wrap and refrigerate at 4°C for 1 hour.
3. Dust the work surface with flour, cut the dough into small cubes and perform *fraisage* (folding the dough over itself several times until smooth). Shape the dough into a square with even thickness, cover with plastic wrap and refrigerate at 4°C for 1 hour 30 minutes before rolling it out.
4. **Pecan praline:** Roast the pecans at 150°C in a fan-assisted oven for 20 minutes. Cook the sugar with the water, salt and glucose syrup in a saucepan at 160°C until the caramel is light. Add the pecans and fleur de sel to the caramel, coating the nuts thoroughly. Turn out onto a silicone sheet. Once cooled, blend the nuts into a fine texture. Set aside until ready to use.
5. **Ganache caraibe cremeuse:** Heat the milk, cream, and glucose to 40 – 45°C. Stir in the sugar and pectin mixture, then bring to a boil for a few seconds to activate the pectin.
6. When the pectin base is hot, gradually emulsify with the partially melted chocolate using a spatula. Immediately mix using an immersion blender. Pour out at 40 – 45°C. For tarts and desserts, let set for at least 2 hours in the refrigerator at 4°C. For macarons, let set for at least 12 hours in a chocolate chamber at 16°C.
7. **Dark chocolate paint:** Melt the cocoa butter and chocolate to 40°C, then spray the frozen tart.
8. **Jivara whipped ganache:** Mix a small portion of the cold milk with the potato starch and set aside. Heat the rest of the milk to 85 – 90°C. Pour part of the hot milk over the milk-starch mixture, then return everything to the pan and bring to a boil.
9. Weigh out the required amount of hot sugar-free starch base and add the rehydrated gelatin. Using a spatula, slowly combine the warm mixture with the partially melted chocolate to create an emulsion. Immediately mix with an immersion blender.
10. Add the cold cream and mix again. Refrigerate for 12 hours at 4°C. Whisk until the texture is firm enough to use in a piping bag or with a spatula.
11. **Caramelized pecan:** Make a syrup with the sugar and water. Soak the pecans in the syrup for 20 – 30 minutes, then drain. Bake at 170°C for 10 – 12 minutes until caramelized.



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Butter Garlic Crab with Monks Beard
and Fennel by Luke Bryan,
Group Head Chef at Kricket

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KRICKET

Ingredients

Makes 50 tasting portions

Brown crab butter

- 2 kg unsalted butter
- 900 g brown crab meat
- 2 kg fennel
- 350 g finely chopped garlic
- 100 g finely chopped green chilli
- 1 kg monk's beard (samphire if not in season)
- 900 g picked white crab meat
- salt
- black pepper
- lime juice
- 1 large bunch fennel herb
- 100 ml wild garlic oil

Method

1. **Tomato purée:** Cook the tomatoes in a saucepan with the water for approximately 20 minutes. Transfer to a food processor and blend with the garlic and onions. Pass through a fine-mesh sieve/strainer for a smoother purée.
1. **Brown crab butter:** Remove the butter from the fridge and leave to soften. Pick through the brown crab meat to check for any shell. Emulsify in the Thermomix until it reaches a very smooth consistency.
2. Bring 100 ml water to a boil, then add the fennel, garlic and green chilli followed by the brown crab butter. Emulsify and add the monk's beard and white crab meat, then take off the heat.
3. Add more butter or water if needed, the mixture should be creamy and wet. Season with salt, black pepper and lime juice. Place in a large black bowl garnished with wild garlic oil and fennel herb. Serve with laccha paratha or wild garlic kulcha (optional).



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Mirchi Vada, Goats Curd and Tamarind by Luke Bryan, Group Head Chef at Cricket

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KRICKET

Ingredients

Makes 50 small padron peppers

Goats curd stuffing

- 1.2 g goats curd
- 100 g fried garlic
- 100 g garam masala
- 3 red onions
- 30 g salt
- 50 g green chilli
- 50 g red chilli powder
- 2 bunches coriander
- 1 x 410 g tinned black chickpeas

Tempura batter

- 1 kg tempura flour
- 100 g chilli powder
- 100 g turmeric powder
- 50 g carom seeds
- 2.5 L sparkling water
- 50 small padron peppers

- 1 kg tamarind chutney
- 1 kg coriander chutney
- 1 g chaat masala

Method

1. **Goats curd stuffing:** Fry the garlic until golden and crisp, then set aside to cool. Create a large batch of this in preparation.
2. Beat the goats curd to a soft consistency. Add the onion, chilli and chickpeas to a blender until they are finely chopped. Add this to the goat's curd, then add the remaining ingredients. Set aside in a piping bag.
3. **Tempura batter:** Add the flour to a bowl and mix in the remaining spices. Whisk in sparkling water until it reaches the consistency of thick cream. This will need to be done fresh before every service. Coat the padron peppers in the tempura batter and fry.
4. Serve with the tamarind chutney, coriander chutney and chaat masala.



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Lachha Paratha
by Luke Bryan,
Group Head Chef at Cricket

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KRICKET

Ingredients

Dough

- 1 kg plain flour
- 600 ml milk
- 18 g salt
- 18 g caster sugar
- 25 ml oil
- 50 g butter
- 2 g Maldon salt

Method

1. **Dough:** For the dough, add the dry ingredients in a bowl and make a well. Stir in the wet ingredients and mix until a smooth dough is formed. Refrigerate for a minimum of 2 – 3 hours to rest.
2. Once rested, roll the dough into a thin circle around 5 mm. Brush the top of the bread with a small amount of oil, then take the top of the circle and start to concertina the dough back on itself until you have reached the end of the other side.
3. Roll the dough into a snail shape. This will give you the flaky characteristics.
4. To cook, take the rolled dough and place onto a floured surfaced. Take your rolling pin and roll the paratha to 5 mm. To cook, heat a pan to a medium heat.
5. Place your rolled dough on top and cook on each side for 3 – 4 minutes. Remove from the heat and using your hands, fluff the layers of the paratha until light and crispy.
6. Brush with the brown butter and a pinch of Maldon salt.



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West Country Lamb with Aubergine Caponata
and Artichoke Barigoule by Marc Hardiman,
Former Executive Chef at Galvin at Windows

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Ingredients

Serves 8

Lamb saddle

- 1 short lamb saddle
 - 2 untrimmed lamb breasts, bone-in
 - 500 g lamb sweetbread
 - 1 bunch flatleaf parsley
 - 2 banana shallots
 - 1 bulb garlic
 - 1 lemon
 - 4 bunches lovage
 - 1 L pomace oil
 - 50 g baby sea beet
- 3 carrots, sliced
 - 1 clove garlic
 - 100 ml olive oil
 - 0.5 g saffron
 - 1 tsp fennel seeds
 - 1 tsp mustard seeds
 - 375 ml white wine
 - 1 L vegetable stock
 - 100 ml white wine vinegar
 - 2 kg baby violet artichokes, prepped

Aubergine caponata

- 2 large aubergines
- salt
- 2 shallots, sliced
- 4 cloves garlic, crushed to a purée
- olive oil
- 150 g chopped red peppers (piquillo)
- 200 g chopped tomatoes
- 50 g Lilliput capers
- basil

Brine

- 5 L water
- 30 g thyme
- 65 g salt
- 65 g sugar
- 3 bay leaves
- 2 heads garlic, split
- 15 peppercorns
- 50 g pickling spice

Lamb sauce

- bones of 1 short lamb saddle
- 600 g sliced shallots
- 2 L lamb stock
- 1 bulb garlic
- 2 ripe vine tomatoes
- 2 bay leaves

Artichoke barigoule

- 1 onion, sliced
- 0.5 fennel, sliced

Lovage mayonnaise

- 120 g egg yolk
- 1 tbsp Dijon mustard
- 7 g lemon juice
- 7 g vinegar
- 500 g lovage oil
- 7 g salt
- 7 g pepper

Method

- Lamb saddle:** Prepare and clean the lamb saddle by carefully removing both loins, keeping your knife as close to the bone as possible to avoid cuts into the meat. Once removed, trim back the fat, leaving a cap covering the meat, aiming for a 2mm fat covering.
- Follow the same process to remove the fillets on the inside of the saddle. Chop the bones and set aside for the sauce. Brine the lamb bellies for 6 hours, then dry and place into a foiled tray to roast at 120°C for 90 minutes. Let cool and portion into ribs. This part of the recipe can be done in advance. Finish by glazing in the sauce to order.
- Brine:** Place the ingredients together in a large pan. Bring to a boil, then pass through a chinois. Refrigerate before use.
- Lamb sauce:** Roast the lamb bones in the oven until golden-brown. Caramelize the shallots in a heavy-based pan until golden and sweet. Add the lamb bones and stock to the pan, then bring the lamb stock to a boil, reducing by approximately half. Pass off and return the liquid to a pan, reducing until it is a sauce consistency. Refresh with the garlic, tomatoes and bay leaves. Strain through a chinois.
- Artichoke barigoule:** Sweat the onions, fennel, carrots and garlic in the olive oil until translucent. Add the saffron, spices and white wine, reducing by half. Add the remaining liquids and bring to a boil. Once boiled, add the artichokes and let simmer for 20 minutes covered with a cartouche. Take off the heat and refrigerate.
- Aubergine caponata:** Cut the aubergines into 1 cm cubes. Salt lightly and place in a colander for 30 minutes. Fry the shallots and garlic in olive oil over a high heat. Add the diced aubergines and cook until softened. Add the peppers and tomatoes, then cook quickly until the mixture is dry. Add the capers and basil. Season to taste.
- Lovage mayonnaise:** Add the egg yolks, Dijon mustard, lemon juice and vinegar to a Thermomix blender. Blitz until it starts to emulsify and resemble the first stage of mayonnaise. Gradually add in the lovage oil until it has reached the desired thickness and consistency. Season to taste and continue to emulsify until it is a creamy smooth texture.



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Mini Popcorn Paris Brest
by Michael Kwan, Executive
Pastry Chef, The Dorchester

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THE DORCHESTER

DORCHESTER COLLECTION

Ingredients

Pâte à choux

- 390 g whole milk
- 156 g butter
- 7.5 g salt
- 7.5 g demerara sugar
- 235 g soft flour (t55)
- 490 g whole eggs

Croustillant

- 215 g brown sugar
- 215 g soft flour (T55)
- 6 g sea salt
- 180 g butter

Popcorn praline

- 100 g sugar
- 50 g popcorn
- 250 g kernel
- 400 g almond praline
- 100 g oil

Caramelised popcorn

- 300 g sugar
- butter, split into 60 g and 30 g

Popcorn infusion

- 1000 g UHT cream
- 75 g popcorn
- 1 g popcorn essence

Popcorn miso caramel

- 200 g sugar
- 300 g glucose
- 80 g miso
- 140 g butter
- 400 g popcorn infusion
- 100 g milk

Popcorn dulcify chantilly

- 25 g glucose
- 375 g milk
- 25 g trimoline
- 1.5 g sea salt
- 62.5 g gelatin mass
- 312 g dulcify chocolate
- 750 g popcorn infusion

Method

1. **Pâte à choux:** Heat the milk, butter, salt, sugar until it is just starting to boil. Add the flour, cooking for 4 minutes, then cool to 35 – 40°C. Add the eggs into the mixture.
2. **Croustillant:** Add the dry ingredients into the softened butter, then roll to a thickness of 2 mm.
3. **Popcorn praline:** Make a dry caramel with the sugar. Pour the popcorn and kernel on top. Blitz to a crunchy praline.
4. **Caramelised popcorn:** Chop the popcorn into small chunks, keep warm. Make a dry caramel and deglaze with butter (60 g). Add in the popcorn, coat well, then deglaze with butter (30 g). Pour onto an oiled marble surface and separate the popcorn.
5. **Popcorn infusion:** Bring the cream and popcorn to a boil, then infuse overnight. Pass and rescale to the original cream weight. Add the popcorn essence.
6. **Popcorn miso caramel:** Make a dry caramel with the sugar and glucose. Deglaze and cook to 107°C. Take off the heat, then blitz in the miso and soft butter at 70 °C.
7. **Popcorn dulcify chantilly:** Bring the milk, trimoline and sea salt to a boil. Add the gelatin mass. Pour over the melted dulcify chocolate. Add the popcorn infusion and emulsify.
8. **To serve:** Assemble together with the pâte à choux outer ring on the bottom with the croustillant and popcorn praline on top. Add the pâte à choux inner rings and add the popcorn miso caramel, popcorn dulcify chantilly, caramelised popcorn and corn kernel on the top.



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Mini Sakura and Cherry Charlotte by Michael Kwan, Executive Pastry Chef, The Dorchester

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Ingredients

Japanese genoise sponge

- 480 g egg yolks
- caster sugar (split into 60 g and 260 g)
- 120 g honey
- 640 g egg white
- 140 g milk
- 60 g butter
- 280 g soft flour (T55)
- 5 g red colouring

Cherry compote

- 1000 g cherry purée
- 15 g pectin NH
- 166 g sugar
- 90 g glucose powder
- 125 g gelatin mass

Sakura cold infusion

- 1000 g UHT cream
- 50 g loose Sakura tea

Sakura mousse

- 575 g whipped cream
- 190 g egg yolk
- 96 g sugar
- 575 g Sakura cold infusion (from above)
- 110 g gelatin mass

Sakura chantilly

- 1000 g Sakura cold infusion (from above)
- 50 g sugar
- 2 g Pectin X58
- 50 g gelatin mass

Method

- 1. Japanese genoise sponge:** Whisk the yolk, sugar (60 g) and honey to sabayon. Make a French meringue using the egg whites and sugar (260 g). Melt the milk and butter together to 40°C. Fold the meringue into the sabayon, followed by the sieved flour and food colouring. Remove a small portion and use it to lighten the milk/butter mix before incorporating. Spread to 1 cm thick and cook at 160°C for 7 mins.
- 2. Cherry compote:** Bring the cherry purée to 40°C. Add the pre-mixed pectin and sugar, then bring to a temperature of 102°C. Take off the heat and add the gelatin mass.
- 3. Sakura cold infusion:** Infuse overnight.
- 4. Sakura mousse:** Make an anglaise with the cream, egg yolks, sugar and infusion. Add the gelatin mass, then take off the heat. Let cool to 35°C, then fold the cream into the mixture.
- 5. Sakura chantilly:** Warm the infused cream to 40°C, then whisk in the sugar with the pectin. Bring to a boil. Add the gelatin and take off the heat.
- 6. To serve:** Assemble the sponge with the cherry jam, compote, mousse and the chantilly.



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Laminated Thyme Bread by Stephane Gliniewicz & Douglas Bond Mollitt, Master Bakers at Le Cordon Bleu

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Ingredients

Makes 25

- fresh thyme
- 1000 g flour (T65)
- 540 g warm water (25 - 30°C)
- 10 g yeast
- 20 g salt
- 10 g thyme powder
- 400 g lamination butter
- sea salt for decoration

Method

1. Make the thyme powder by placing the fresh thyme in a dehydrator at 50°C for several hours until it is dry to touch, then blitz in the Thermomix and pass through (1 bag of thyme will make 30 g of powder).
2. Mix all the ingredients except the lamination butter for 6 minutes at speed 1. The dough should reach a temperature of 23°C or above. Bulk ferment for 45 minutes – 1 hour. Flatten on a tray and freeze until it is cold and firm.
3. Do 2 single turns with the lamination butter, then rest for 45 minutes minimum. Roll to 3 mm (the final dough must be 32 cm in height minimum).
4. Cut 2 strips lengthways, 16 cm in width, then superimpose one on the other, leaving a 1 cm gap at the top. Roll tightly into a long sausage shape and cut at 3 cm (60 g – 65 g). Shape by tucking the tails underneath and place into a mould. Prove for 1.5 – 2 hours.
5. Preheat a fan oven to 170°C. Once the dough has proved, sprinkle with sea salt and bake for 17 – 20 minutes. Remove from the mould to cool on a wire rack.



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Beef Ribeye with Stuffed Potatoes and
Chive Mayonnaise by Tom Booton
of The Grill, The Dorchester

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THE GRILL

BY

TOM BOOTON

THE DORCHESTER

Ingredients

Serves 1

Beef ribeye

- 300 g ribeye
- butter
- garlic
- thyme

Chive mayonnaise

- 400 g chives
- 400 g oil
- 120 g egg yolk
- 20 g Chardonnay
- 15 g English mustard
- 10 g salt
- 35 g sugar
- 50 ml water

- 300 ml chive oil
- 300 ml veg oil
- 25 g lemon juice

Stuffed potatoes

- 10 Charlotte potatoes

- sour cream (optional)
- chives (optional)

Method

1. **Beef ribeye:** Cook the ribeye in a hot pan to the desired cooking temperature with butter, garlic and thyme.

2. **Chive mayonnaise:** Blitz the chives and oil until it reaches 75°C, then pass off and save the oil. Blitz the rest of the ingredients together and slowly add in the oil to thicken, taking care not to spilt. Once it reaches the desired consistency, season with lemon juice.

3. **Stuffed potatoes:** Preheat the oven to 180°C. Roast the potatoes in the oven for 45 minutes, then let rest. Laying the potato flat, cut the top off and careful scoop out the inside (keeping in the shape of the potato). Once empty, fry for 1 minute at 160°C. Stuff with the desired toppings.