

Taste...



A Big Hello from us all at Taste And a Happy Easter to you all.

[A big hello to all our taste customers.](#)

Well, what a year!!

Can you believe it is a year since we first went into lockdown and what a crazy year it has been?

As we approach Easter with the lighter nights and the warmer weather let us hope 2021 starts to get better.

Our students continue to be great and are coping well with the online learning. We have all learnt so many ways to teach, engage and motivate the students over the last 12 months.

The online chats with professional chefs, restaurateurs and hoteliers have continued. The executive chef at the Ritz, the winner from Master chef the professionals 2020, the restaurant manager at the Dorchester and GM from Hilton hotels international are just a few of the leading industry professionals that have been chatting and inspiring our students.

Lateral flow testing has started, and the students are slowly being brought back into college to complete their practical assessments.

I am sure some of you will have had your vaccinations, I am pleased to say that a lot of the staff have had theirs too.

[Look who's Retiring](#)

Many of you will know Sarah who works on the Bar, she is retiring on the 26th March after nearly 23 years of service. She will be sadly missed by us all, but I am sure we will see her dining in the restaurant when we are re-open. Sarah will be kept busy by looking after her grandson and she hopes to do some volunteering charity work. [Good luck Sarah.](#)

[Refurbishment update](#)

We said back in the December newsletter that Taste was having a face lift, well it has started. We are very excited to say it is going to look fabulous when it is all finished.

[Easter Treats - Get Baking - here is a recipe for you to try...It is one of our favorites!!](#)

[Chocolate Mousse](#)

220g Dark choc
440g softly whipped cream
90g sugar
27g water
120g egg yolks



1. Add your egg yolks to a mixer with the whisk attachment and begin whisking.
2. Add the sugar and water into a pan and bring to the boil, you need this to reach 118oC (I usually take it off at 115oC as it will carry on cooking). Slowly and carefully pour the sugar syrup into the egg yolks whilst it's whisking.

Caution – the sugar syrup is very hot and will burn if you get it on your skin.

The egg mixture is known as a Pate A Bombe and is something our level 2 pastry chefs are currently mastering. It can be used as *a base for mousses, parfaits and even ice cream.*

3. Continue to whisk the egg mixture until it cools down to room temperature. The eggs will be pale light and silky.
4. Melt the chocolate gently, try not to get the chocolate too hot.
5. Fold the chocolate through the lightly whipped cream. (Check that the cream is not too cold as this will set the chocolate too quickly and create lumps. Trust me it's happened to me many times.)
6. Once this mix is fully incorporated carefully fold the egg mixture through the chocolate mixture.
7. Now the mixture is made you can set it in glasses, round food molds or even set it in the bowl and quenelle it.

Enjoy!!

We are really looking forward to hopefully seeing you all soon. We will be let you know as soon as we are taking bookings and can re-open.



Some examples of what the students have been creating.