

Taste update



We hope you are all keeping well and have been enjoying the nice weather. What a difference it makes when the sun shines.

Can you believe we are coming to the end of this academic year and are saying goodbye to our cohort of learners from 2020-21? They have done so well, and we are very proud of their achievements. A lot are returning for a second or third year, so hopefully you will get to meet some of them from September.

Here are some of the achievements/successes from 2020-21.

Unaisa Hussein one of our Level 2 Pastry chefs won Young Pastry Chef of the Year at the chef's competition held at West London College. There were 8 finalists who were judged by some very influential chefs from the industry - Jamie Houghton of Le Manoir aux Quat'Saisons and president of the UK pastry team; Luke Frost of Valrhona; Chris Underwood of the Belmond Cadogan hotel; Thibault Hauchard of Alain Ducasse at the Dorchester; Michael Kwan of Hotel Café Royal; and Daniel Pearse of the Savoy London.

https://www.thecaterer.com/news/young-pastry-chef-of-the-year-2021-revealed?utm_source=twitter

Her winning dessert was a tropical entremet incorporating Valrhona white Opalys chocolate, passion fruit, mango, and coconut. I have got to say it tasted delicious.



Two Level 3 Technical Chef students have secured jobs in London as Commis Chefs. One at Restaurant 'Gordon Ramsay' and another at the 'Marcus' at the 5-star luxury Berkeley Hotel in Knightsbridge. Some have stayed more local and have joined the team at John's House Michelin Star restaurant in Mountsorrel and @kith in the city centre.

Yonas Tesfay was awarded Adult Learner of the Year for outstanding work achieved on his professional cookery course.

New recruits for 2021-2022

We had our first on site open day last week, where potential students came to visit the college in person. During lockdown we have had to have virtual open days online. It is encouraging to see that there is still

a lot of interest in hospitality and the courses we offer.

The refurbishment is almost complete; hopefully you will like it, and we have air conditioning! A sneaky preview below.



It is great to see that our customers are keen to return; the phone has been quite busy with bookings since we re-opened the diary. I have also contacted most people about Christmas. We still have a few spaces to fill if you have not already booked.

Don't forget you can book online through ResDiary or call 0116 2242060 or email restaurant@leicestercollege.ac.uk

Cocktails to keep you going over the summer.

Gin & Basil Cocktail.

Gently mash the basil 3 to 4 times (in a cocktail shaker). Use a cocktail muddler or a wooden spoon. Do not mash it to a pulp! It should be just enough to release the juices.

Add the lemon, lime juice, 50ml gin, sugar syrup and ice.



Shake and strain the drink into a cocktail glass and garnish with fresh basil.

Raspberry Mojito.

Ingredients:

5 frozen or fresh raspberries.
Juice of a fresh lime
Mint leaves
50ml White Rum.
Soda or sparkling water
Agave (optional) (sugar syrup)



Muddle the raspberries, lime, and sugar syrup together with a muddler or a wooden spoon in a tall glass. The fruit will release their juices, and this will mix with the sugar.

Place the mint leaves into the palm of your hand and clasp together. This gently bruises the mint and releases the flavour.

Drop the mint into the glass to combine with the raspberries, lime, and sugar.

Add ice and then 50ml of rum.

Top up with soda or sparkling water.

Stir and garnish with a raspberry, mint, and a straw.

Enjoy!

Wishing you all a happy summer and we look forward to seeing you in September.

Best wishes

Andrea and the Restaurant Team