



## PRESS RELEASE

One land, one region,  
with its talented Chefs and their recipes  
sweet, savoury, original ...

### Cap'Recette is all this and more !

**CAP'FRUIT**, specialist in the transformation of fruit and partner to the greatest Chefs in world, created the **Cap'Prestige** concept in 2005.

The objective of the **Cap'Prestige** programme was to bring together Chefs from around the world, regardless of their training, experience or origins, but all motivated by the same passion for gastronomy and with the same desire to share their ideas, techniques, contacts, ... The watchwords of the concept are professionalism, innovation and exchange (*between producers, Chefs and the food industrialists*) in a friendly, relaxed atmosphere.

The programme includes organised events (*Casse-Croûte des Chefs, Cap'Recette launch parties*) and publications whether in the form of magazines (*Cap'Prestige Magazine, Cap'Recette*) or in the months to come, internet publishing ([www.cap-recette.com](http://www.cap-recette.com) and [www.cap-prestige-magazine.com](http://www.cap-prestige-magazine.com)).

### Cap'Recette is...

... more than just a magazine !

The idea was the logical continuation of the philosophy here at **CAP'FRUIT**. Fruit varieties, the land on which they are grown, the growing methods employed, the conditions in which the fruit is harvested, the care taken to ensure that the finished product retains all the characteristics of the fruit itself, these are all key preoccupations in the day-to-day working of the company.

The great Chefs from around the world use these same criteria when selecting a product. Raw ingredients are selected with care, quality expectations are of the highest, the means by which a product is transformed in the kitchen is controlled with mathematical precision, cooking temperatures set to the half degree ...

And so **Cap'Recette** was born ; a place where Chefs from far-flung regions and **CAP'FRUIT** could finally meet.

For each edition a Presiding Chef is selected who chooses the chefs from his or her region (a *minimum of 8 and a maximum of 16*) who will create the recipes to be included in the magazine. These recipes will cover the areas of *pâtisserie, confectionary, chocolate, ice-creams and cuisine* and include one or more featured fruits. The Presiding Chef is a privileged link between the Chefs and **CAP'FRUIT** who once the recipes are delivered makes sure they will be available in French, English, Spanish and Japanese, organises the photography of the finished dishes, and finally prints the magazine before arranging its distribution to 10,000 professionals working in the field of gastronomy. The launch party for each edition of the **Cap'Recette** magazine features a buffet laden with local produce and is the occasion for the Presiding Chef to hand the gastronomic reins of the project to his or her successor in the next region to be honoured by **CAP'FRUIT**.



### 4<sup>th</sup> edition ... in preparation

**Victor GOMEZ**, Head Chef at the *Can Bonastre Wine Resort* has accepted the role of Presiding Chef for the **4<sup>th</sup> edition, Cap'Recette Gironès Country & Catalonia** and will take over from **Stéphane SUCHETA**, Head Pastry Chef at the **YAUATCHA** tea rooms.

### 3<sup>rd</sup> edition Cap'Recette Greater London

**Stéphane SUCHETA**, Head Pastry Chef at the **YAUATCHA** tea rooms will present the 3<sup>rd</sup> edition of the magazine, **Cap'Recette Greater London** to the Press and other professionals in the world of gastronomy working in the London area during a luncheon on Monday the 29<sup>th</sup> June 2009. Fourteen other Chefs have also collaborated on this project which would not have been possible without the unfailing support of **CLASSIC FINE FOODS UK**, an importer and distributor of fine foodstuffs from around the world, run by **Olivier BATEL**.

### The previous editions ...

#### **2<sup>nd</sup> edition : Cap'Recette Rhône-Alpes Ain & Isère Special**

**The Presiding Chef : Patrick HENRIROUX**, Head Chef at *La Pyramide* in Vienne – 2 Michelin stars.

**The Contributing Chefs :** 4 Chefs from the Ain and 4 Chefs from Isère. (See complete list in Annex 2).

#### **Launch of Cap'Recette Rhône-Alpes Ain & Isère Special:**

A convivial evening in the newly opened *Espace PH3* at the restaurant *La Pyramide* was had by all on Monday 16<sup>th</sup> March 2009, with the official presentation of the latest in the Cap'Recette series and a buffet featuring local produce. In line with tradition **Patrick HENRIROUX** handed the reins of the project to the Presiding Chef for the Greater London area.

#### **1<sup>st</sup> edition : Cap'Recette Auvergne**

**The Presiding Chef : Jean Pierre VIDAL**, President of the *Toques d'Auvergne* and Head Chef at the eponymous Restaurant Vidal.

**The Contributing Chefs :** 9 members of the *Toques d'Auvergne* professional association (See complete list in Annex 3).

#### **Launch of Cap'Recette Auvergne :**

The presentation of the first ever Cap'Recette magazine took place during an evening organized by the *Ecole Supérieure Nationale de la Pâtisserie* at Yssingeaux on Monday 3<sup>rd</sup> November 2008, during which **Jean Pierre VIDAL** entrusted the project to the Presiding Chef for the Rhône-Alpes region for the Ain & Isère Special..



## PRESS RELEASE

19th June 2009

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## ANNEX 1

3<sup>rd</sup> edition « Cap'Recette Greater London»:

**The Chefs who have created the recipes included in this issue are :**

**Stephane Sucheta – *Yauatcha Restaurant and Tea Rooms***

Bradwick Street, Soho. London W1F 0DL.

Tel: +44 (0) 20 7494 8888

Recipe n°1 : Winter Pudding

Recipe n°2 : Bounty.

**Tom Aikens Restaurant**

43 Elystan Street, Network London. London SW3 3NT.

Tel : +44 (0) 20 7584 2003

Recipe n°1: Roast Foie Gras with Blackcurrant and Lemon Confit

**Regis Beauregard - *The Ritz Hotel, The Ritz Restaurant***

150 Picadilly. London W1J 9BR.

Tel: +44 (0) 20 7493 8181

Recipe n°1: Calvados Crème Fraîche Parfait with Granny Smith Sorbet, Spiced Gingerbread and Caramelized Apple

**Benoit Blin - *Manoir Aux Quat'Saisons***

Church Road, Great Milton. Oxford OX44 7PD.

Tel: +44 (0) 18 4427 7208

Recipe n°1: Vacherin with Raspberry Sorbet and Tahiti Vanilla Cream, Rose and Lychee Jelly and English Rose Marshmallows

**Johannes Bonin - *The Connaught Hotel, Hélène Darroze at the Connaught***

Carlos Place, Mayfair. London W1K 2AL.

Tel: +44 (0) 20 7499 7070

Recipe n°1: Olive Oil Sweetmeats with Pear and Yuzu Coulis.

**Eric Chavot- *The Capital Hotel, The Capital Restaurant***

22 Basil Street, London SW3 1AT.

Tel: +44 (0)20 7589 5171

Recipe n°1: Exotic Foie Gras with Pineapple Spring Rolls.

**Laurent Couchaux - *Rococo Chocolate (Head Office)***

Unit C41, Parkhall Road Trading Estate, West Norwood. London SE21 8EN.

Tel: +44 (0) 20 8761 8456

Recipe n°1: Tango.

**Denis Drame - *Pennyhill Park Hotel***

London Road, Bagshot. Surrey GU19 5EU.

Tel: +44 (0) 12 7647 1774

Recipe n°1: Tendance Apricots.

**Fabien Ecuillon - *Brown's Hotel, The Albemarle***

Albemarle Street. London W1S 4BD.

Tel: +44 (0) 20 7493 6020

Recipe n°1: Jaffa.Macaroons



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### **Mor Singh Jakhi - Cinnamon Club**

30 Great Smith Street. London SW1P 3BU.  
+44 20 72222555

Recipe n°1: Mango and Pistachio 'Kulfi'.

### **Claude Lamarche – The Dorchester, Hotel Park Lane.**

Park Lane. London W1K 1QA.  
Tel: +44 (0) 20 7629 8 888

Recipe n°1: Raspberry, Lychee and Coconut Sphere.

### **Kevin Levett - Novotel London**

West Hammersmith. London W6 8DR.  
Tel : +44 (0) 20 8741 1555

Recipe n°1: Black Pudding, Sweetbreads and Apple Juice

### **Nick Patterson -The Claridge's Hotel, Gordon Ramsay's Restaurant**

Brook Street – Mayfair. London W1K 4HR.  
Tel : +44 (0) 20 7629 8860

Recipe n°1: Passion Fruit Cremeux, Raspberry Jelly and Mango Sorbet

### **David Pierre - L'oranger Restaurant**

5 St James Street. London SW1A 1EF.  
Tel: +44 (0) 20 7839 3774

Recipe n°1: Bellini.

### **Marcus Wareing – Marcus Wareing at The Berkeley**

The Berkeley, Knightsbridge. London SW1X7RL.  
Tel : +44 (0) 20 7235 1200

Recipe n°1: Poached and Roasted Anjou Pigeon with Amaretto Foam, Black Olives and Amoretti Crumble



## ANNEX 2

2<sup>nd</sup> edition « Cap'Recette Rhône Alpes –Ain & Isère special»:  
**The Chefs who created the recipes included in this issue were :**

### **Patrick Henriroux – La Pyramide**

14 boulevard Fernand Point, 38200 Vienne.

Tel : +33 (0)4 74 53 01 96

Recipe n°1 : Breton Biscuit with Pistachio, Rhubarb Preserve and Upside Down Raspberries

Recipe n°2 : Scallop Tart with Mango and Passion Fruit, Pink Peppercorn Vinaigrette and Salmon Caviar with Lime

### **Christophe Aribert - Le Grand Hôtel d'Uriage, "Les Terrasses"**

60 place Déesse Hygie, 8410 Uriage les Bains.

Tel : +33 (0)4 76 89 10 80

Recipe n°1 : Pan-fried Foie Gras with Mango and Fig

Recipe n°2 : Waffles with Quince, Apple and Cinnamon

### **Sébastien Brocard - Pâtisserie Chocolaterie Sébastien Brocard**

31 rue des Bains, 01 220 Divonne les Bains.

Tel : +33 (0)4 50 20 25 45

Recipe n°1 : O' Cap'Fruit

Recipe n°2 : « Let's talk about love ».

### **Didier Goiffon - La Marelle**

1593, avenue de Lyon, 01920 Péronnas.

Tel : +33 (0)4 76 89 10 80

Recipe n°1 : « Guinea Fowl with Black Pudding, stuffed Mirabelles and Pistachio Cream»

Recipe n°2 : « Just a mouthful of Foie Gras... ».

### **Philippe Jousse - Restaurant Alain Chapel**

01390 Mionnay.

Tel : +33 (0)4 78 91 82 02

Recipe n°1 : Pan-fried Foie Gras with Figs, tangy Raspberry and crispy, dried fruit Duck Skin and Peach Wine

Recipe n°2 : Lobster with Soissons Coconut Cream on a bed of Crustaceans

### **Patrice Laage - LE FRANTONY II**

9 rue Copenhague, 38070 Saint Quentin de Fallavier.

Tel : +33 (0)4 50 20 00 32

Recipe n°1 : Flavours of Yesteryear – Rhubarb on soft Pistachio Biscuit with an explosion of Red Fruits.

Recipe n°2 : Sensuous Raspberry, Lychee and Rose and an Ivory Passion Fruit Mousse on Blood Orange Biscuit.

### **Eric Manent - Le Château de Divonne**

Près de Genève, 01220 Divonne les Bains.

Tel : +33 (0)4 50 20 99 04

Recipe n°1 : Genoese Almond Biscuit with crunchy Mandarin Cannelloni and Lychee Sorbet

Recipe n°2 : Grilled Scallops with Green Asparagus and Variations on the Passion Fruit

### **Michel Viollet – Pâtisserie Chocolaterie Viollet**

70 rue de la République, 38300 Bourgoin-Jallieu.

Tel : +33 (0)4 74 21 75 21

Recipe n°1 : Summer Lollies

Recipe n°2 : Emotion.



## ANNEX 3

1<sup>st</sup> edition « Cap'Recette Auvergne »:

**The Chefs who created the recipes included in this issue were :**

**Jean-Pierre Vidal – Restaurant Vidal**

Place du marché, 43260 Saint Julien de Chateuil.

Tel : +33 (0)4 71 08 70 50

Recipe n°1 : Croustillant of Lobster with Seafood and Passion Fruit

Recipe n°2 : Apple Tart with Apple, Caramel and Cinnamon Sorbet

**Sandy Caire – La Table du Barret**

Bransac, 43590 Beauzac.

Tel : +33 (0)4 71 61 47 74

Recipe n°1 : Sablé Breton with Virtual Blueberries

Recipe n°2 : Saddle of Rabbit with Sollies Figs.

**Jérôme Cazanave – Le Jarrouset**

RN 122, 15300 Murat.

Tel : +33 (0)4 71 20 10 69

Recipe n°1 : Pear Confit with Blood Orange Espuma, Mandarin Jelly and Pear Sorbet

Recipe n°2 : Cod poached in Almond Milk with Quince Risotto

**François Gagnaire – Restaurant François Gagnaire**

4 avenue Clément Charbonnier, 43000 Le Puy en Velay

Tel : +33 (0)4 71 02 75 55

Recipe n°1 : Perles Rouges du Velay.

**Régis Marcon - Restaurant Régis & Jacques Marcon**

Larsiallas, 43290 Saint Bonnet Le Froid.

Tel : +33 (0)4 71 59 93 72

Recipe n°1 : Ruby Peach Chaud – Froid

Recipe n°2 : Corsican mandarin Crêpes

**David Martin – Le Château d'Ygrande**

Le Mont, 03160 Ygrande.

Tel : +33 (0)4 70 66 33 11

Recipe n°1 : Creamy Chocolate Heart Cake and Blood Orange Sorbet

Recipe n°2 : Croustillant of Foie gras with Figs, Onion Preserve and Grenadine

**Bruno Montcoudiol – Pâtisserie Chocolaterie Bruno Montcoudiol**

1 rue du Commerce, 43120 Monistrol sur Loire.

Tel : +33 (0)4 71 56 18 91

Recipe n°1 : Plain Chocolate Log

**Jean Luc Mouty – Castel Hôtel 1904**

Le Bourg, 63330 Saint-Gervais.

Tel : +33 (0)4 73 85 70 42

Recipe n°1 : Pistachio and Fennel Cream

Recipe n°2 : Quince and Mango Sponge Cakes

**Louis-Bernard Puech – Hotel Beauséjour**

Le Bourg, 15340 Calvignet.

Tel : +33 (0)4 73 85 70 42

Recipe n°1 : Pear Marshmallow with Raspberry Jelly

Recipe n°2 : Charlotte of Sardines & Vegetables with Blood Orange

