



LE CORDON BLEU®
LONDON

The Leading Global Network of Culinary Arts and Hospitality Management Institutes

Copa Jerez Food and Sherry Pairing



COPA JEREZ
• FORUM & COMPETITION •

RAISE YOUR TALENT



Copa Jerez Food and Sherry Pairing

Each year professional chefs take part with their sommelier to create a three course meal with each dish paired with a different Sherry.

Whilst you won't be crowned this year's Copa Jerez champion you can still join in the fun. Simply re-create one of the three dishes presented by the chefs at Le Cordon Bleu and provide a tasting note for the pairing – or create your own dish paired with any style of Sherry.

*The best presentation will be selected by the team at
Le Cordon Bleu to win a case of Sherry and have their dish
published on www.sherry.wine*

The winner of this #food #wine #blogger contest will be announced on Friday 4 June (after the 2021 UK Final Champion of Copa Jerez is announced on Monday 24 May). Deadline for entry 23:59hrs BST Thursday 3 June, 2021.



With over 125 years of culinary excellence, Le Cordon Bleu is the most renowned culinary arts and hospitality institute in the world. In addition to culinary courses, Le Cordon Bleu London also offers a range of wine courses, delivering the same standards of teaching and expertise.

Our Diploma in Wine, Gastronomy and Management provides an in-depth knowledge of wine, gastronomy and wine business management. Our evening classes are also a good way for enthusiasts to gain a sound understanding of wine.

There are few things more satisfying than a good wine pairing, one that perfectly complements the flavours of your dish and enhances your enjoyment of both the wine and food.



Le Cordon Bleu London team

london@cordobleu.edu | +44 (0)20 7400 3900
15 Bloomsbury Square, London, WC1A 2LS, UK
cordobleu.edu/london

Meet Wine Development Manager Matthieu Longuère, MS

Matthieu Longuère has held senior sommelier positions in the country's leading hotels and restaurants such as the five-star Lucknam Park Country House Hotel and the luxury boutique hotel, Hotel du Vin. After being awarded Best Sommelier UK in 2000, Matthieu joined Michelin-star restaurant La Trompette as Head Sommelier where he won multiple accolades for its wine list.

In 2005, Matthieu Longuère achieved the Master Sommelier Diploma, the highest achievable status for professional sommeliers and a status which is only held by 267 people around the world.



Did you know?



Le Cordon Bleu London offers some of the most innovative and professional spirit and wine courses in the country. From an aspiring wine professional looking for a beginner wine course, to an enthusiast, we have something for everyone to fulfil their passion.

Find out more at: lcbl.eu/g150f

Celery and Green Apple

Salmon Tartare

Corn and Hazelnuts & Manzanilla En Rama

When the sea meets the countryside. On the one hand, the salmon tartare brings freshness, texture and saltiness. On the other the celery, corn, apple and hazelnuts bring earthiness, sharpness, crunch and toasted flavours. Cucumber is the ideal catalyst for everything as it will bring juiciness to the dish. The perfect partner would be a Manzanilla En Rama. The salty and savoury nature of the sherry enhanced by the absence or very light filtration will be able to handle the rich texture of the salmon without being overwhelmed by the lime and the capers. The light, bitter and tangy finish of the wine will enhance the toast of the hazelnuts and the crunch of the apples and celery. Make sure to serve the wine chilled in a glass large enough to allow the lovely chamomile and dough aromas to shine through.



Prep time
45 min

Cook time
N/A

Serves
4

Ingredient

- 120 g fresh salmon fillet
- 80 g smoked salmon
- 40 g shallots, finely diced
- 40 g baby capers
- 80 ml olive oil
- 2 limes, juiced
- fine salt
- dill, chopped

- 80 g celery, finely diced
- 80 g Granny Smith apple, finely diced
- 80 g corn
- 40 g nibbed hazelnuts
- 80 g crème fraîche

- 200 g cucumber, thinly sliced
- salmon eggs
- edible flowers
- 4 dill sprigs

Method

1. Trim and dice the fresh salmon and smoked salmon, then combine together in a bowl. Add the shallots, capers, olive oil, lime juice, fine salt and dill.
2. In a separate bowl, combine the celery, apple, corn, hazelnuts and half of the crème fraîche. Mix well and ensure the ingredients are evenly distributed.
3. On the plate, around a 8 cm metal cooking ring, create a rosace with the sliced cucumbers. Fill the ring to halfway with the celery, apple and corn mixture. Fill the remaining half with the salmon mixture.
4. To decorate, finish with a quenelle of crème fraîche and the salmon eggs, edible flowers and a sprig of dill.

Contains: fish, milk, celery, nuts, sulphur dioxide and eggs

Coq au Vin

Pairing Coq au Vin with an Oloroso might sound a bit unusual, but it is a match made in heaven. The fact that the very unctuous sauce coats all of the ingredients provides a holistic flavour and makes it a joy to pair with an Oloroso. The full bodied yet not cloying wine is going to stand up to the rich texture of the dish while the spicy, woody, balsamic nature of the aromas will mirror perfectly the perfume of the marinated chicken.



Prep time

1 hour

Cook time

1 hour 15 min

Serves

4

Ingredient

1 x 1.2 kg whole chicken

Marinade

- 1 carrot, sliced
- 1 onion, sliced
- 1 stalk celery, sliced
- 2 garlic cloves, peeled
- 1 bouquet garni
- 5 g black peppercorns
- 1 litre red wine (preferably Bordeaux)
- 50 g plain flour
- 20 ml vegetable oil
- 500 ml chicken stock
- salt and freshly ground pepper

Lardons

- 100 g bacon, rind removed and cut into 2 cm long batons
- 15 ml vegetable oil

Sautéed mushrooms

- 100 g button mushrooms
- 50 g butter
- salt
- freshly-ground pepper

Glazed pearl onions

- 20 pearl onions, peeled
- 20 g butter
- 1 pinch sugar
- salt

Decoration

- 1/2 bunch flat leaf parsley, chopped

Contains: sulphur dioxide, celery, milk, cereals containing gluten

Method

1. Cut the chicken into 6 pieces. Lay the chicken on a chopping board. To remove the legs, pull one leg away from the body and cut the leg joint.

2. Twist the leg to break the joint and cut through the joint to separate the leg from the body.

3. Repeat to remove the second leg. On each leg, use the heel of the knife to chop off the bit of leg remaining below the drumstick at the joint. Cut each leg into 2 pieces at the joint between thigh and drumstick. Cut the breast in half lengthwise through the breast and back bones. Cut the rib and back bones from the 2 halves of the breast.

4. **Marinade:** Place the marinade ingredients, leaving out the flour and chicken stock, in a bowl and add the chicken pieces. Refrigerate to marinate for 12 hours.

5. Preheat the oven to 200°C. On a baking tray, spread the flour evenly and toast in the oven about 15 minutes until browned lightly. Set aside.

6. Remove the chicken and vegetables from the marinade and pat dry with paper towels; strain the marinade into a saucepan and bring to a boil. Skim the surface, strain and set aside. Brown the chicken pieces in oil in an ovenproof casserole dish. Add the marinated vegetables and cook about 5 minutes until brown. Season. Remove from the heat and spoon off any excess fat. Sprinkle the toasted flour over the chicken and vegetables and toss to evenly coat. Add the reserved marinade and chicken stock. Bring to a boil. Cover with a lid and braise in the oven for 30 minutes.

7. When the chicken is tender, remove with a slotted spoon. Set aside. Strain the braising liquid and discard the vegetables. Return the strained sauce to the casserole dish and reduce to the desired consistency. Adjust seasoning.

8. **Lardons:** Blanch and drain the bacon. Lightly brown in a lightly oiled frying pan.

9. **Sautéed mushrooms:** Sauté mushrooms in a frying pan with the butter. Season with sugar and salt.

10. **Glazed pearl onions:** Place the pearl onions in a sauté pan large enough to hold them in a single layer. Add cold water so they are two-thirds immersed. Add the butter and sugar and season with salt. Cook over low heat until the water has evaporated, and the onions are tender, about 8 to 10 minutes. Roll the onions in the resulting syrup to glaze them.

11. **To serve:** Arrange 2 leg pieces or 1 chicken breast in the centre of the plate. Spoon over the sauce. Place the lardons, mushrooms and pearl onions around the chicken, then decorate with flat leaf parsley.

Vegan and Gluten-Free Dark Chocolate Brownie

Raspberry Hibiscus Gel, Citrus Meringue and Chocolate Soil

This pairing is a no brainer and could be considered a classic match. The rich, almost treacle nature of the mouthfeel of the Pedro Ximenez will contrast with the crumbly brownie and chocolate soil. The raspberry hibiscus gel will act as a palate freshener and will highlight the acidity of the wine.



Prep time
45 min

Cook time
N/A

Serves
4

Ingredient

- 200 g dark chocolate
- 80 g soft brown sugar
- 2 bananas
- 100 g ground almonds
- 30 g cornflour
- 5 g bicarbonate of soda
- 1 pinch salt
- 40 g whole almonds, blanched
- 50 g whole pecan nuts
- 50 g whole hazelnuts

Raspberry hibiscus gel

- 300 g frozen raspberries
- 2 g dried hibiscus
- 20 g caster sugar
- 2 g agar agar

Meringue

- 125 g aquafaba
- 150 g caster sugar
- 3 g lemon juice
- zest of 1 lemon

Chocolate soil

- 100 g caster sugar
- 75 g dark chocolate, chopped
- 20 ml water

Decoration

- fresh raspberries
- tempered chocolate
- edible Viola flowers

Contains: nuts and eggs

Method

- 1. Brownie:** Preheat the oven to 180°C.
- In a heatproof bowl over a bain-marie, melt the dark chocolate. Blend the sugar and banana together into a purée, then combine with the chocolate in 3 inclusions.
- Add the ground almonds to the mixture, followed by the remaining dry ingredients until thoroughly combined, then add the nuts.
- Place into a baking tray and bake for 20 minutes. Chill well before cutting.
- Raspberry hibiscus gel:** Gently heat the raspberries until they soften, then sieve the juice using a muslin cloth.
- Infuse the juice with the dried hibiscus and pass through a fine-mesh sieve.
- Add some water to increase the quantity to 200 g.
- Combine sugar and agar agar to the hibiscus-infused juice and bring to the boil.
- Allow to set on a flat dish, then cut into shapes as required.
- Meringues:** Preheat the oven to 140°C.
- Whisk the aquafaba until foamy and stable, then add the caster sugar and whisk until firm.
- Add the lemon juice and zest and fold in delicately.
- Pipe onto silicone paper and bake for 40 minutes or until dry throughout.
- Store in an airtight container until use.
- Chocolate soil:** Cook the sugar and water in a pan to 130°C.
- Add in the chopped chocolate and whisk immediately off the stove until the mixture begins to form fine crumbs.
- Store in an airtight container until use.
- 18. Decoration:** Decorate the dish with fresh raspberries, tempered chocolate, and edible Viola flowers.

Teaching excellence since 1895

Gain one of the industry's most revered qualifications

A Le Cordon Bleu qualification is one that is recognised and respected by culinary, wine and hospitality professionals around the world, and is considered to be synonymous with outstanding quality.

Learn in state-of-the-art facilities

All of Le Cordon Bleu's institutes worldwide boast some of the most advanced facilities and equipment to prepare students for tomorrow's culinary world.

Live and study in some of the most exciting cities in the world

Le Cordon Bleu institutes are located in some of the most innovative and dynamic cities around the world, with rich and varied food cultures.

Train under the guidance of Le Cordon Bleu Master Chefs and expert lecturers

Learn from a team of classically trained chefs, hospitality lecturers and wine experts, whose knowledge includes professional experience in high-end establishments as well as technical skills and whose dedication to share their expertise is key to enabling students to succeed.

Become part of an international network

With an ever-increasing number of institutes, being part of the Le Cordon Bleu family will open students up to an international network of contacts and friends.

Connect with industry leaders

Le Cordon Bleu has a long history of outstanding relationships with the industry, including 5* hotels, Michelin-starred restaurants, catering and food businesses and governmental organisations.

Enjoy a once-in-a-lifetime experience!

The Le Cordon Bleu network is committed to innovation and best practice in gastronomy, hospitality and management and honours its commitments through an expanding international network of teaching, learning and research conducted in conjunction with the development of products and services.



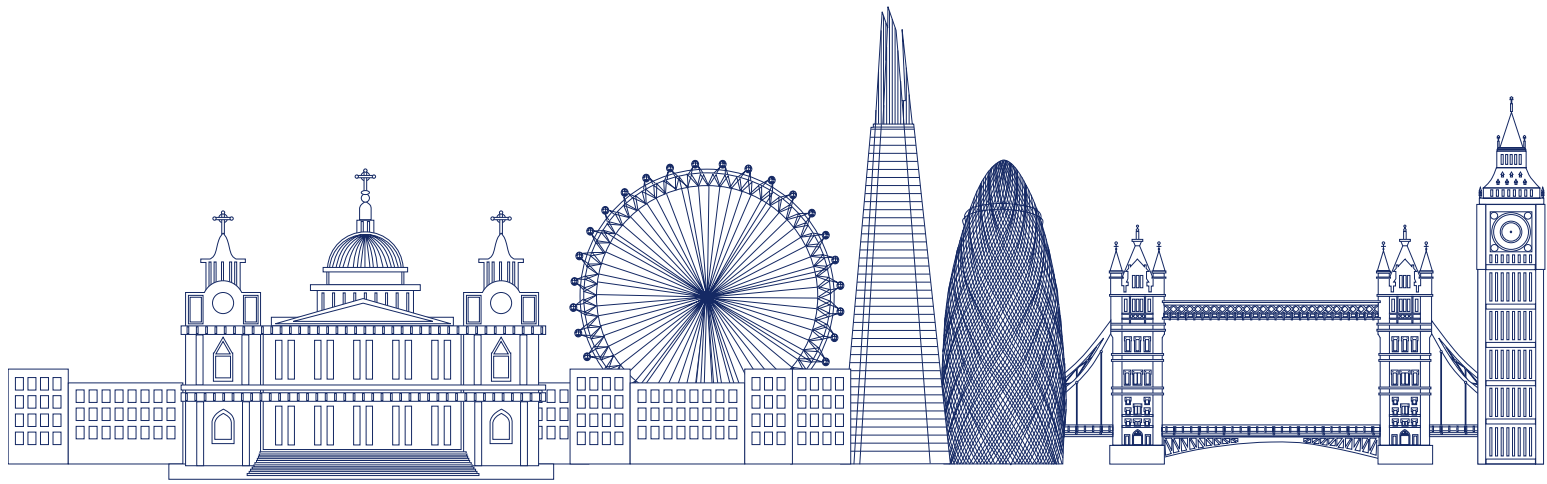

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cordonbleu.edu/london

london@cordonbleu.edu
+44 (0)20 7400 3900

15 Bloomsbury Square,
London, WC1A 2LS, UK

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