

TOWN & COUNTRY

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CHERISH FINDEN, Executive Pastry Chef, The Langham Hotel, London demonstrates her talents using Ponthier Purées.

Held at Continental Chefs Supplies Showroom on Baker Street, this week, Cherish & her team demonstrated 3 recipes using the amazing purées from Ponthier, highlighting their fabulous colour, taste & texture.

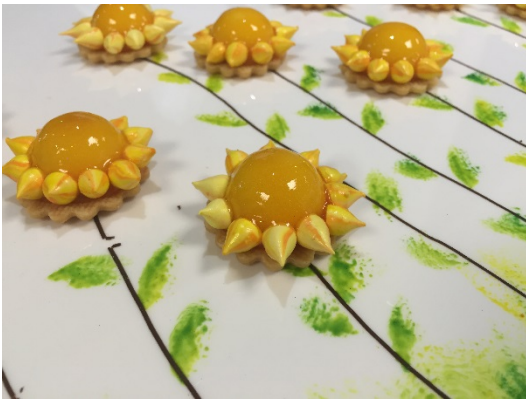
The guests from the Association of Pastry Chefs were treated to cocktails on arrival; the barman using Strawberry, Pear, Mango, Passion Fruit and Coconut Ponthier purées to make an array of mouthwatering cocktails on a hot summer's evening. Paul Brotherton from Ponthier offered a tasting of the full Ponthier range and Cherish treated the audience to her award winning skills, anecdotes and experience, making 3 fabulous desserts, each offering style, finesse and an extremely successful, surprising mix of taste & texture.

Coconut Pannacotta, Pandan and Melon Tapioca Soup



Together with Sago pearls, coconut & melon, Cherish showed the art of using her 'childhood' Pandan leaf.

Himawari, Yuzu Dome with Raspberry Compote



Her Yuzu flower domes were based on a delicate shortbread, topped with a shiny dome and the pretty Yuzu petals had an outstanding sweet-sharp, crunchy finish.

Japanese Bloody Mary Macaroon



With an Asian twist, Cherish used tomato purée with wasabi, mixed with butter icing and meringue to make an amazing macaroon, effectively hand finished with Chinese writing.

Ponthier Purées are available from Town & Country Fine Foods.

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Town & Country Fine Foods, suppliers of fine foods to the food service industry.

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