



P R E S S R E L E A S E

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High days and glorious food

Patisserie in London

A tasteful from of Parisian micro-structure has now come to London: whether it is bread and viennoiseries for breakfast, tea time patisseries, after dinner ice cream and truffles or one-off wedding cake - Cannelle's two shops, in Fulham Road and Kensington High Street, keep the architecture minimalist and the cakes and chocolate abundant. There is the Cannelle - a great plateau of chocolate meringue covered in layers of dark chocolate ganache, sprinkled with cocoa - and there are over 20 different types to choose from. When it comes to grand celebration, cakes can be ordered and decorated to suit your taste.

At French wedding tables, you would find a towering croque-en-bouche accompanying other resplendent desserts and cakes. At Cannelle the caramelised profiteroles, crammed full with a kirsh crème spéciale, are sculpted into majestic shapes adorned with sweet flowers. Olivier Christophe, the chef, is responsible for all this delectation and even if you are not getting married, any visit to either salon du thé will give you a taste for the great things to come.

Inspired by his experience at Lenôtre in Paris, Jacky Lesellier opened Bagatelle at Harrington Road two years ago. The place is full of artistry - from the décor suggesting Monet's water lillies, the sheer variety of bread and patisserie, to the names - Giverny, Bougival, and Gaugin's Tahiti, an exotic mix of coconut, white rum and caramel mousse. When the bride's family considers all aspects of the wedding - les chapeaux, les cadeaux and, of course, le gâteau - at Bagatelle this can take on any shape, flavour or form. Entrust their creative team with your most extravagant ideas, they take up the challenge to produce a wedding cake as individual as the bride and groom.

This and the croque-en-bouche take centre stage but the entire table can be decorated with amazing representations of peacocks and butterflies. The exquisite Papillon de Parme has wings made from 200 thin slices of parma ham and after this, the spectacular arbre fruitier with 7 kgs of fresh strawberries can symbolise fertility, the tree of life or simply - French style.

Before you ascend to the heights of the pièce montée and waltz up the aisle, try out the typical Parisian breakfast. At Bagatelle a selection of mini-viennoiseries includes an almond flaked croissant, a light danish with sultanas and pastry cream and a brioche soaked in almond syrup, covered in a flurry of icing sugar and almonds.

As the saying goes "when in London, do as the French".

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