



# P R E S S   R E L E A S E

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### **The Fine Art of Baking**

Boulangerie-pâtisserie Bagatelle : part Bakery, part fashion show, part art gallery. In less than two years in London Jacky Lesellier has acquired a reputation for baking probably the best bread in town, but what really fascinates is his range of pastries inspired, believe it or not, by Monet's Waterlilies. Eclairs, meringues, tartlets and gateaux, adorned with hand-pulled sugar flowers and 24-carat gold or, in the case of his latest creation, topped with Pimm's jelly, are so beautiful it seems criminal to eat them. They are matched in creativity only by his famous breads. This season's "collection" features, in a rest of the EC, Les Pains de l'Europe. Le Romain is made with olive oil and sesame, Berlinois features rye seeds while Londonien is made with butter "the way they used to before the dreaded steam-baked loaf arrived". Bagatelle is at 44 Harrington Road, South Kensington, but supplies Fortnum & Mason, Rosslyn Deli NW3, Grove Deli N6, and Pamela Price SW4 among others. Edible art, coming soon to a deli near you.

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