



PRESS RELEASE

Press contact : Jacky G. Lesellier CONM CMA

FINANCIAL TIMES (Décembre 1996)

Figs for chocoholics

The notion that even chocolates can be seasonal might seem a little odd but, in the case of chocolate-covered figs exported to the UK from Calabria, in southern Italy, it is the new season's figs inside which make the chocolates so special.

The green figs grow in the Aspromonte mountains and have fewer seeds than the figs grown near the sea. A mixture of crushed walnuts, orange and lemon peel is added before the figs are enveloped in chocolate.

They are available by post from the Algerian Coffee Stores, 52 Old Compton Street, London W1 (071-437-2480) at 60p each, £5.50 for 250gr or £12.95 for a 500 gram box. One domestic source of all things sweet is the Village Bakery at Melmerby, Cumbria (tel: 0768-881515, fax: 0768-881418) which now has a flourishing mail order side. Their traditional output of Christmas puddings, cakes, brandy butter and mince pies has been supplemented by organic products as well as a range of hampers, from £13. For those with an ultra-sweet tooth there is Cumberland Rum Nicky - based on a recipe that dates back to the days of the spice trade between Cumberland and the Caribbean.

For anyone who, for dietary reasons, can not eat the traditional recipes associated with Christmas Michelle Berriedale-Johnson has published a sympathetic booklet entitled "Christmas Feasts for those on Restricted Diets."

The recipes, which state whether they are free from dairy or gluten ingredients cover fruit cakes, stuffings, icing and a bread sauce which is made with rice and soya. The booklet costs 95p from Berrydales, 5 Lawn Road, London NW3 2XS (071-722-2866, fax: 071-722-7685)

Harden's London Restaurant guide 1992, has been launched. User-friendly in price (£7.50), size (it neatly slips into a jacket pocket) and outlook - it is not over-reverential to either chefs or restaurateurs. The book is the work of two brothers, Richard and Peter Harden, both former merchant bankers. Their travels have taken them to America and Germany where they appreciated the qualities of the Zagat and Marcelino guides and realised the absence of a similar guide to London. In the past 12 months they have sunk more than £30,000 of their own money into the guide. Some £18,000 has gone into eating and drinking research. London is divided into the four points of the compass, each restaurant judged on three different categories - food, service and ambience - on a scale of one (exceptional) to four (disappointing). There are concise lists of places to go on Sundays, with - or without - children.

To enable them to expand the 1993 edition they are looking for participants in next year's survey. Anyone

interested should send a large stamped addressed envelope to PO Box 1500, London SW5 0DX and will receive a complimentary copy of the 1993 guide on publication.

At the beginning of the 1980s Jacky Lesellier was working for the renowned French pâtissier Lenôte in Singapore. Now he has his own, pâtisserie, business, Bagatelle, with a shop at 44 Harrington Road, London SW7 (071-581-1551) within a stone's throw of the French Lycée. His aim has been to create a little bit of Paris in London. There is no doubt that with the quality of his breads, croissants, pâtisserie and chocolates he has succeeded. He supplies 17 London Hotels with their daily bread. From his production unit in north London Lesellier also runs a traditional French traiteur business. He will happily cater for receptions or cocktail parties (for up to 300). He offers 63 different hot and cold canapés with a variety of foie gras.

Nicholas Lander

THE BAGATELLE
CONCEPT Ltd

704-711 Tudor Estate
Abbey Road
London NW10 7UW

Tel : 020 8453 8000

Fax : 020 8453 8001

Order Department
Tel : 020 8453 8025

Fax : 020 8453 8026

BAGATELLE
BOUTIQUE

44 Harrington Road
London SW7 3NB

Tel : 020 7581 1551

Fax : 020 7591 0517