

The promotion of cucumber continues this year with a Cook School – at Le Cordon Bleu, Bloomsbury Square, London

The work being done with Great British Chefs this season was highlighted when a Cook School was organised at Le Cordon Bleu in Bloomsbury Square in London. After sampling a chilled cucumber soup served with a drizzle of Rape Seed Oil (rather than the more usual olive oil) two prominent Master Chefs - Dominic Chapman and Eric Bédiaat prepared dishes using cucumber to indicate uses other than chopping them up and using them in salads. Wines were selected to complement the dishes – it is hard work but someone has to do it!

Yours truly made a short comment about cucumbers (it would have been rude no to) and was then quite surprised to be asked to remove my jacket and put on an apron. After that initial shock the evening settled down to be quite interesting – and if anyone needs a demonstration of how to prepare Turbot with Cucumber Beurre Blanc or Salade de Concombre aux Péches Jaunes, Gingembre et Sésame – then I am your man. Luke Hibberd also attended along with members from Glinwell and guests from various organisations selling product.



Turbot with Cucumber Beurre Blanc

Trainee chefs Luke Hibberd and Derek Hargreaves (and others)



Master Chef Eric Bédia

Salade de Concombre aux Péches Jaunes, Gingembre et Sésame

(Cucumber Salad with Yellow Peaches, Ginger and Toasted Sesame Seeds)