



so good..

The magazine of hand-painted watercolor
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'At La Glacerie Paris we highlight the fundamental colors of ice creams and sorbets through their flavor' David Wismail

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Crossing without a second thought

In all our interviews, we ask chefs about future trends. We want to know what is to come, how our beloved pâtisserie will evolve in the coming years. In all cases, without exception, you speak of a progressive reduction of sugars and fats, of a more sustainable pastry, of an elimination of waste and of a greater and better use of raw materials... There is also a general consensus in pointing out the preferences of the current consumer towards baked products over refrigerated products, doughs over mousses, something that we have been observing for some years now. And more recently, although we fear that it is likely to consolidate, chocolate seems to be becoming less important, due to the worrying and exorbitant rise in cocoa prices worldwide.

In addition to the above, with which we fully agree, we note an interesting path that more and more chefs, both pastry chefs and cooks, are exploring, namely the blurring of the borders between the savory and sweet universes. This is not something new. Ferran and Albert Adrià already dared to confuse both worlds as part of their avant-garde way of understanding cuisine. Now some see that 'savory' can complement a sweet offering by bringing unknown nuances, and 'sweet' can be a factor of full satisfaction for the diner at different moments of the itinerary of a savory menu.

In this issue, some chefs cross the border without a second thought. This is the case of Eunji Lee and her delicate and elegant individual pastries. Also Julius Persoone and his challenging chocolates, or young Russian Artem Grachev and his shrimp confit with avocado ice cream. As is this case of the master Jesús Escalera, who works magic to link a black truffle ice cream with the earthy notes of chocolate and the old leather-like perfume of vanilla.

And why not?



EUNJI
lee
Dangerous innocence

It is not easy to reduce *Lee* to a single tag. Perhaps the easiest way to understand the idea, concept and offerings of this peculiar New York establishment is to meet its owner and chef, Eunji Lee, a clear example of perseverance and the fact that dreams come true. Originally from South Korea, Lee traveled to France in 2006 with the sole purpose of learning pastry-making in the cradle of the profession. She did that at the Institut National de la Boulangerie-Pâtisserie in Rouen and at the École Ferrandi in Paris. She spent the next three years in the kitchens of William Lederman's renowned restaurant 26 Marché Gare, and then continued her training with Alain Ducasse and Cedric Grolet at three Michelin-starred Le Refuge for another four years, where she can now confidently become Executive Pastry Chef of Jungkai, a two-Michelin-starred establishment in NYC.

of culture is the germ that years later and after making the chef countless awards and distinctions, will flourish with the opening of *Lee*. But seeing my dream come true, she concludes.

It is a veritable museum, a gallery of delicate yet amazing desserts, with which Eunji Lee has conquered—in just two years—the palate of New Yorkers and those gastronomically restless travelers who visit the Big Apple.

We took stock of these two dizzying years along with the chef and asked her to share three new creations exclusively with *Food* magazine. Under the concept "Pure, Innocent" Lee creates three attractive and seemingly harmless desserts that, however, hide a very dangerous explosion of flavors and unprecedented sensations. Beware of innocence.

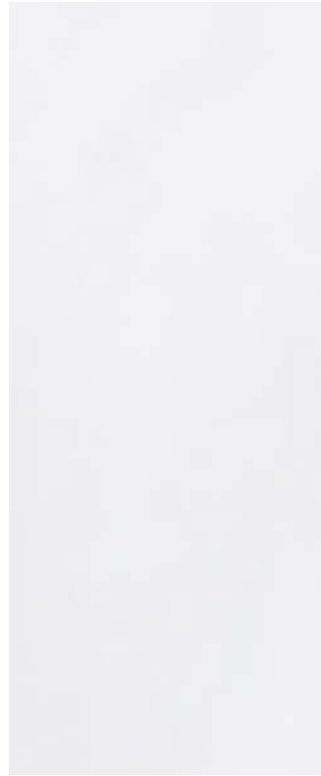
Photos: @Eunji @DanAhn



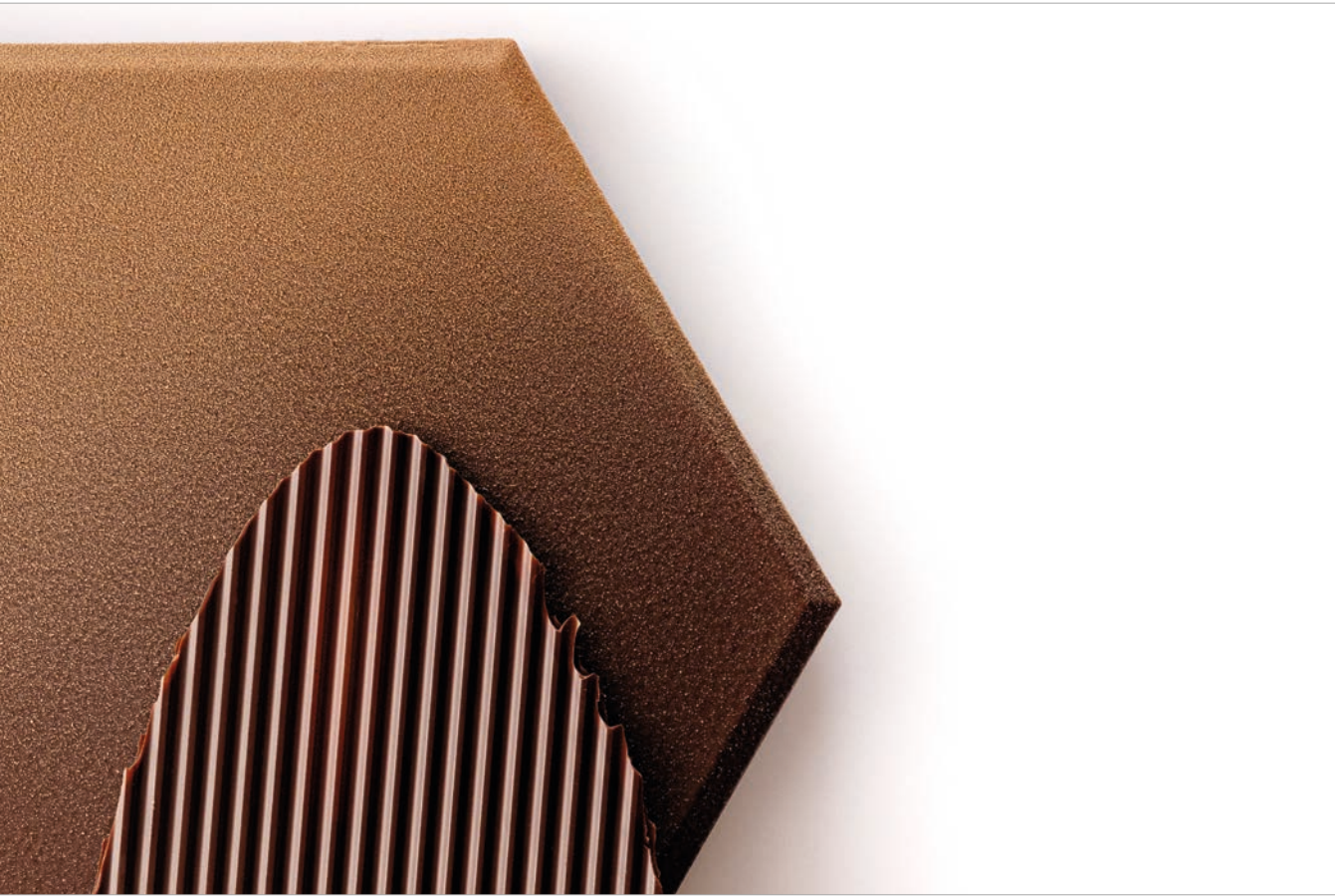
DAVID BRIAND



**EMMANUEL
RYON**



**JEFFREY
TAN**



**MICHAL
KLEIBER**



The bakery and confection industries are experiencing a golden age. This is corroborated by the opening of new outlets exponentially distributed in these areas around the world. A good example is Clarin Chocolate, which stands out as a reference for the Spanish chocolate market. The success of this company, which is led by José María, was immediate, with a quality of customer service that provided a first-class quality and personally adapted to the customer's needs. Before the creation of Clarin Chocolate, José María worked in the business of chocolate in Barcelona and was in charge of the daily management of the Clarin Chocolate under the business name, until he decided to work as an independent entrepreneur. After many years of experience, José María decided to launch Clarin Chocolate, a brand that offers very attractive cakes and chocolates. He decided that the Clarin Chocolate was not only a brand, but a lifestyle, a way of life, and a way of thinking that is reflected in the products and in the service that is offered to the customer.

At Clarin Chocolate, the chocolate offers adapted to the customer's needs, offering them the best quality and variety of products. The products are made with the best ingredients, ensuring excellent quality, innovation and variety. There are a wide range of products that are not only seen in the type of biscuits, which combine with very attractive cakes, but also in the type of chocolates, which are made with the best ingredients and in the best way possible. The products are made with the best ingredients and in the best way possible.

The area in which Mario Garcia shines on his own merit is an assortment of fine and classic of restaurant desserts, with hints of haute pâtisserie.

For Mario Garcia, the key to success is to be able to create a product that is not only attractive, but also healthy and nutritious. He believes that a good product should be able to provide the customer with a healthy and nutritious product, while also being able to provide them with a delicious and satisfying experience.

It is in this area where Mario Garcia shines, offering a wide range of products that are not only attractive, but also healthy and nutritious. He believes that a good product should be able to provide the customer with a healthy and nutritious product, while also being able to provide them with a delicious and satisfying experience. He has managed to create a brand that is not only attractive, but also healthy and nutritious, and that is able to provide the customer with a healthy and nutritious product, while also being able to provide them with a delicious and satisfying experience.



Strawberry and cream



**RAÚL
BERNAL**



**PAUL
YOCHUM**

con tents

THE EXCITING SUB-ZERO WORLD

Emmanuel Ryon. French refinement

David Wesmaël. The colors of flavor

Jesús Escalera. The essence of good ice cream

Artem Grachev. Depth and emotion through ice cream

David Briand. The common sense of pastry

Eunji Lee. Dangerous innocence

Nuño García. Haute viennoiserie

Paul Yochum. Gastronomizing the donut

Joris Vanhee. Chocolate trails

Michal Kleiber. The journey

Raúl Bernal. A chocolatier on a bike

Pol Marginedas. When myth becomes chocolate

Ash Smith. A big hug on a winter's night

Jiro Tanaka. Keep it deligant

Mohammad, Wassim y Omar Orfali. Twinning cuisine and patisserie

Julius Persoone. More rock 'n' roll than ever

Ronald García. What pâtisserie owes to Mesoamerica

Suzette Gresham. Creating memorable experiences for guests and staff is equally essential

Tidbits

MALAYSIA, EPICENTER OF HAUTE PÂTISSERIE

Wei Loon Tan. Malaysian accent

Jeffrey Tan. Being a pastry chef to be happy

Jer Yenn & Jia Yi. Two in equilibrium