

Wine Courses for Chefs



Zafferano's Giorgio Locatelli who provided the food and steered the audience through the food and wine (supplied by Enotria) pairing, the Pelican Group's Jason Danciger who spoke on financial aspects including wine pricing and how to sell more wine as well as the career benefits gained from a broader wine knowledge and Elisabetta Foradori who explained more about wine styles and what to consider when matching wine with food.

The session certainly provided food for thought and inspired a lively discussion on how successful a match the wines had made with each designated dish as well and what factors were important to provide a better customer service: "I'm very enthusiastic about this initiative and think it is extremely important for chefs to think about food in relation to wine," said the Pelican Group's Jason Danciger. "It can only benefit customers and ultimately the restaurant if kitchen and front-of house staff have a better understanding of each others' roles and how their input can help to achieve a more pleasurable all-round dining experience."

The most recent session featured Richard Corrigan from The Linsay House, Ossie Gray from the recently Michelin anointed River Café and Miguel Roquette from the awardwinning Quinta do Crasto in Portugal's Douro Valley.



The Venue

The Warehouse, Theed Street, London SE1

The Date

21 July 1998

The Speakers

Giorgio Locatelli, chef/owner, Zaffereno (Wanton and Food Matching)

Jason Danciger, Director of Purchasing, Pelican Group PLC (The Business End)

Elisabetta Foradori, Foradori, Trentino (The Producer)

Paul Henry, Harpers



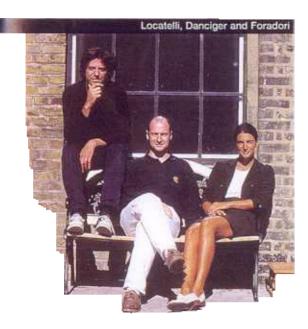
PAUL HENRY
"The idea is to
target a side of
the restaurant
business that is so
often overlooked
by the majority of
wine-related activity – the kitchen
staff."







Glasses for the tasting were supplied by Schott Zwiesel. The *Tulip's* "U" shape concentrates and lifts the bouquet of white wines, enhancing the fragrance and taste. For wines such as Bordeaux, Sauvignon Blanc, Chardonnay and Pinot Grigio. The *Large Tulip* is suitable for less fragrant reds such as Bordeaux, Cabernet Sauvignon and Merlot. Filling a third of the bowl gives the wine room to breathe. *Tel:* 01785 223166, *fax:* 01785 223522



WINE COURSES FOR CHEFS



Jason
Danciger
"I'm very
enthusiastic
about this
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important for
chefs to think
about food in
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wine."

Giorgio Locatelli
"The trouble with
wine is that we are
made to believe it
is difficult to
understand. At the
end of the day it's
just the same as
food – there is
colour, smell and
flavour. It's nothing
to be frightened
of!"







THERE'S MORE!

The next Wine Course for Chefs will take place this autumn. If you are a chef and would like to attend, please contact Angeline Male on 0171 261 1604

ENTRY IS FREE

VENUE The Warehouse Theed Street London SE1

TIME 5.00 to 6.30pm