

Title: Cherrier's Loaf Life

Summary Renowned French baker, Gontran Cherrier, who runs his eponymous artisanal bakery in Paris, will be opening an outlet in Singapore at #01-10, 51 Eng Hoon Street next month.

Date Tuesday, May 01, 2012

Section: Epicure News

Publication: Epicure

Page: 28

Keywords: Tiong Bahru Bakery

MAY 2012
\$8.50 www.epicureasia.com

WIN! VOUCHERS FROM SUPERNATURE AND
BESCHLE WORTH OVER \$1,500

epicure



life's refinements

LOH, WHAT A TART!

5 RECIPES YOU JUST CAN'T RESIST

8 HOTEL HIGH TEAS TO TRY WHAT TO EXPECT AT THE
NEW DEAN & DELUCA STORE

- CRUISES FOR FOODIES
- A ROMAN HOLIDAY
- STREET FOODS FROM VARANASI



Title: Cherrier's Loaf Life

epicure news

CHERRIER'S LOAF LIFE

Renowned French baker, Gontran Cherrier, who runs his eponymous artisanal bakery in Paris, will be opening an outlet in Singapore at #01-10, 51 Eng Hoon Street next month.



How did you get started in baking?

I love the sensuality of flour, and the smell of a freshly baked baguette. I am the fourth generation baker in my family, having learned the art of baking from my parents at their pastry shop. I also attended the École Grégoire-Ferrandi culinary school and the Baking and Pastry-Making School of Paris, before moving on to work at L'Arpege and Lucas Carton.

I have also published nine cookbooks, one of which is *Pains*, which was awarded *the Best Cookbook* by Le Cordon Bleu.

Why did you decide to open your own bakery in 2008?

When you have your own shop, you are free to create original products. In my Paris bakery, you will find more than 25 kinds of breads—excluding croissants—and the fantastic Kouigin Aman (a Breton pastry of caramelised butter and sugar).

Tell us a bit about your plans for your bakery in Singapore.

In France, bread is the basis of a meal; it's present whenever one is dining, and it's something that everyone shares. The popularity of bread in Singapore has yet to reach that level and I hope to introduce more delicious bread to Singaporeans and bring more awareness to the beauty of the loaf.

What is the most unconventional bread recipe you have done so far?

It has to be recreating traditional rye bread with miso, an Asian ingredient. My Miso Rye bread is one of my most popular and talked about creations to date. I have also made curry multigrain bread to complement meat.

BOLD AND BEAUTIFUL

Fans of Leandros Stagogiannis while he was working at FiftyThree would be happy to know he has not lost any of his creative spark in his new role as chef de cuisine of Saint Pierre. The restaurant's new spring menu—including a nine-course degustation menu (\$158)—is a showcase of his imaginative streak. Almost every dish from the delicate curry oil marinated white button mushroom carpaccio with flower crab to the jellied roasted pork consommé-jelly is a studied display of startling elegance. Add to that a deft balance of flavours (so nothing ever feels too much) and you can safely indulge in a succession of desserts like warm popcorn panna cotta with salted butter caramel, and strawberries with chocolate crumble and celery sorbet. #01-01 Central Mall, 3 Magazine Road. Tel: 6438 0887

