Floral Flavours 花樣甜食

Rachel Duffell

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Leafing through the pages of a book on trade careers, it was the role of delicatessen that a young Guy Krenzer chose for himself. Several decades later, Krenzer is Executive Chef and Creative Director of Maison Lenôtre, a retailer of fine takeaway food, event caterer, and provider of culinary education for both professionals and amateurs through its revered École Lenôtre. Krenzer has also been awarded the Meilleur Ouvrier de France twice, a prestigious honour bestowed upon the best craftsmen in France.

Maison Lenôtre, whose staff conducted a course at the International Culinary Institute in August, is particularly well-known for its pastries, and one of Krenzer’s signature dishes is his Fleurs d’Été, or Summer Flowers. The dessert is comprised of shortbread, lemon biscuit, lemon cream and cheesecake mousse, and embellished with Lenôtre strawberry jam, wild strawberries, white chocolate, decorative icing motifs and edible flowers. Its many different elements, and the various culinary techniques required in their creation, make it a challenge to put together, but ensure that the resulting dessert is a feast for all the senses.

**By Rachel Duffell**

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