

The Quarterly



Your Quarterly Magazine from
Continental Chef Supplies
Issue Nine



Product Spotlight

Enhance the flavour of your food
through fermentation

An audience with...

Simon Rogan tells all in an interview
with CCS & The Caterer

Chef's Review:

Chris Galvin

How Mauviel 1830 cookware helps with
speed and presentation of service

"The Zieher collection
allows you to create a
variation of beautiful
presentation
styles, no matter
how simple or
complex the dish"
– Chef Alain Roux



Read more on page 9

INDUSTRY INSIGHT

*What's next for pastry? We asked
our industry experts what they
think are the next trends to
watch out for in 2016.*

Read more on pages 10 & 11



FEATURED SPECIAL

The Quarterly talks to
MD of RAK Porcelain,
Claude Peiffer

Read more on pages 12 & 13



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WELCOME TO THE QUARTERLY

ISSUE NINE

As we say goodbye to 2015 and hello to 2016, it's great to reflect on the busy year we've had and what we're looking forward to in the new year of 2016, including some very interesting industry trends (did someone mention fermentation? Check out page 10)

We've also published our latest catalogue in time for the new year, which is packed full of our front and back of house solutions.

In keeping with the theme of all things new, we've also launched our Great British Producers initiative, bringing you products that are skilfully crafted and beautifully designed here in the UK. Find out more on page 7.

We hope you enjoy the issue and everyone at CCS would like to wish you all the very best for a successful 2016!

REGULAR FEATURES...

PRODUCT REVIEW

Chris Galvin explains what he loves most about the Mauviel 1830 copper pan range.

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PRODUCT SPOTLIGHT

We lift the lid on the age old, resurrected trend of fermentation and how you can get started.

PAGE 8

INDUSTRY INSIGHT

This in-depth feature uncovers the power of pastry with help from some of the UK's leading pastry chefs.

PAGE 10 & 11

FEATURED SPECIAL

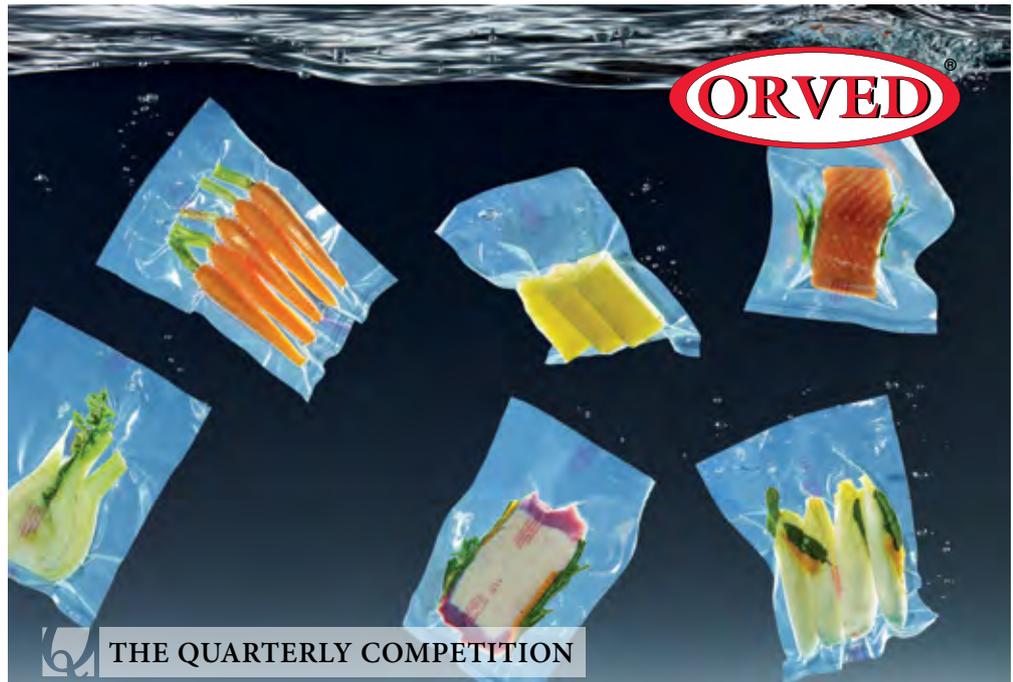
The Quarterly speak to the Managing Director of RAK Porcelain, the world's largest ceramics manufacturer.

PAGES 12 & 13

CONTACT THE QUARTERLY

We are always looking for readers to join in and be part of future issues. Contact us on:

E: editorial@chefs.net T: 0808 1001 777



ORVED

THE QUARTERLY COMPETITION

Orved are a well-respected international brand in vacuum packing machines, pouches and tray sealing machines. Made in Italy, Orved are esteemed for their high quality levels, advanced technology, robust design and unique features, endorsed by many top chefs. Win an Orved Family Vacuum machine worth £175, simply email your answer to the below question to competition@chefs.net (for T&C's and more info, visit www.chefs.net)

Which product from CCS has recently been awarded a Product Excellence Award 2015?

TOP TWEETS OF THE QUARTER

@chefsdotnet

@NectaFutureChef NECTA Future Chef

Great meeting today with our headline sponsor @chefsdotnet News to follow shortly as to how NE colleges can apply for #NECTAFutureChef

@david_coulson David Coulson

@MDchefsdotnet
@northcountryken
@chefsdotnet best in the business proud to work with you

@OliviaBaggley Olivia Fresh

Fresh jackets today thanks to @chefsdotnet and @Danielmkent

@MulcahyDavid David Mulcahy

Another proud appearance for @KamadoJoe @chefsdotnet today. Beef smoked with mesquite, #SussexAle & chipotle.

@rabyhunt James Close

Awesome day with @chefsdotnet @Antony_Ward @davechef1976 @StableHearth @therabyhunt #keeplearning #darlo

@RIBAVenues RIBA Venues

Desserts looking lovely on #zieher stations at #sterlingprize! Big THANK you to @chefsdotnet @bedford_howard

DATES FOR YOUR DIARY 2016

1st February

The Chef's Forum Event – Harvey Nichols, Bristol

29th February — 3rd March

Hotelympia, ExCel London
- with exclusive news from CCS!

22nd March

An Audience with Nathan Outlaw, Westminster Kingsway College

15th-16th March

Northern Restaurant & Bar, Manchester

27th-28th April

NECTA Chef of the Year & Future Chef of the Year 2016, Newcastle



New CCS 2015/2016 Catalogue

Our new 2015/2016 CCS catalogue is now available to download online. The catalogue is packed full of the finest quality catering equipment and professional chefwear as well as new products we know you'll love, for both front and back of house. Moving into 2016, we're also supporting home grown talent with our 'Great British Producers' initiative.

To support this, we've added some new, innovative designs from tableware designers and producers in the UK. Look out for new ranges from 1265 Degrees North, Merlini and Chris Bowen Ceramics.



Keep an eye out for the 2016/2017 version of the catalogue, which will be released later in the year!

CCS Wins Product Excellence Award!

We're delighted to announce that we have received a Product Excellence Award 2015 for 'Imagilights' as well as being shortlisted finalists for two of our other industry leading products.

The ceremony, hosted by The Caterer magazine, took place at Dartmouth House, London on 3rd December, recognised excellence and innovation in products within the hospitality sector.

The 3 awards that we were shortlisted finalists are:

- Crockery Cultery Glassware & Tabletop Award – CCS, Gifre Coral
- Crockery Cultery Glassware & Tabletop Award - CCS, Imagilights, Djobie Table Model Collection – WINNER!
- Refrigeration Award – CCS, Urban Cultivator



All of the shortlisted finalists are fantastic products which were worthy of this industry recognised accolade.

An Audience With...

Carrying on from the success of our 'An audience with' events in partnership with The Caterer, we were delighted to host 'An audience with Tom Kerridge' on 15th September and 'An Audience with Simon Rogan' on 24th November at Westminster Kingsway College, London.

In an intimate discussion, Tom spoke candidly about the efforts and hard work that he and his wife have endured to get The Hand and Flowers to where it is today. Simon also discussed the hardships that he has faced to get him to the position he so evidently loves, stressing that Michelin stars aren't his main priority – his customers are.

We'd like to thank both Tom and Simon for taking part and The Caterer for their ongoing support. Follow us @chefsdotnet for ticket information for 2016 events.

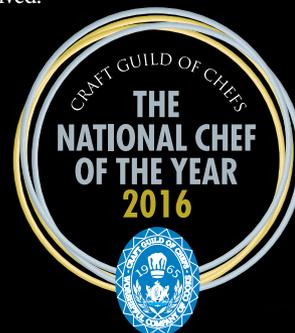
Follow us @chefsdotnet for ticket information.



CCS Supports National Chef of the Year

Once again, as proud sponsors of the professional chef wear to the participants of NCOTY and The Restaurant Show, CCS would like to congratulate winner of National Chef of the Year 2016, Larry Jayasekara. Larry is sous-chef at Gordon Ramsay Holdings and now joins Ramsay himself in sharing this prestigious accolade.

The event, hosted by the Craft Guild of Chefs, was watched by more than 100 hospitality professionals and students at The Restaurant Show in London's Olympia on 6th October 2015. Second place in the competition went to Paul Foster from Mallory Court and third place was Martin Carabott from the Royal Automobile Club. We'd like to send a huge congratulations to all chefs involved.



CCS at Hotelympia

We're delighted to once again be exhibiting at Hotelympia, the largest event of its kind in the trade calendar, with a top secret CCS launch to be announced at the event!

We've put together a quick summary for you of what we will be getting up to throughout the week.

WHEN? 29th February - 3rd March 2016

WHERE? Stand 2930, London ExCel

WHAT WILL WE BE UP TO? As well as exhibiting our latest unique and innovative products, we are also official sponsors of the chef's & judges jackets for The Salon Culinaire & La Parade Des Chefs competitions, which are held throughout the week.

WHICH PRODUCTS? Some of the new products to keep an eye out for include The Urban Cultivator, Alfa Pizza oven, Imagilight, LiveCookInTable and Grill Dome, as well as a huge range of stunning tableware solutions and concepts.

THE EXCLUSIVE LAUNCH? We can't tell you anything just yet, but follow us on Twitter @chefsdotnet where we'll be releasing teaser clues to keep you guessing!

We hope to see you all this year at Hotelympia! We guarantee you will not be disappointed with our embargoed news - watch this space and make sure you come along and say Hi if you're attending!



HOTELYMPIA
EXCEL LONDON
29TH FEB - 3RD MAR 2016

New Studio William Cutlery

Studio William have released their latest range of beautifully crafted cutlery, including the award winning 'Mulberry Texture Sensory Spoons', created to stimulate the sense of touch on the lips and within the mouth.

Shop the range using this link: <http://bit.ly/studiow>



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Kikkoman Masters 2015

As proud sponsors of this year's Kikkoman Masters, CCS were delighted that Chef Ben Champkin was crowned winner. The 22 year old chef de partie at L'Enclume had 90 minutes to create a starter and main course using Kikkoman soy sauce. Massive congratulations to Ben!



CCS Attend 10th SCC

We were proud sponsors of the 10th Scottish Chefs Conference on 2nd November, held at Glasgow's Thistle Hotel. The 10th anniversary conference, organised by Willie Pike, featured no less than 10 top chef demonstrations throughout the day and a mammoth 10 course Conference Dinner for attendees.



NECTA Future Chef of the Year 2016

We are working alongside NECTA to organise The Future Chef of the Year Award, taking place at Newcastle Racecourse on 27th & 28th April 2016. For the first time, we will be opening the competition up to colleges in Yorkshire & North West regions as well as the North East.

Follow @NectaFutureChef on Twitter for updates.



New for 2016! Chaud Devant Leather

We're delighted to inform you that Chaud Devant leather chefwear is now available for 2016. With 7 designs available in 4 colours, we're extremely excited about these brand new products. Email us to place an order at sales@chefs.net and watch the 'behind the scenes' video here: <http://bit.ly/1Ri1WwN>



New Additions to the CCS Team

We'd like to welcome the newest members to the CCS team - Sophie Hardy, Thibault Lamy and Guy Moores. Sophie Hardy joins the team as Marketing Co-Ordinator to be based at our head offices in Peterlee, while Thibault takes on the role of Business Development Manager in the contract catering division. Guy Moores will represent the South West of England as Sales Consultant. We'd like to wish them all the very best of luck in their new roles.

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Chef's Review:

Chris Galvin

“We’ve been using Mauviel tableware for some time and we now stock the M’Cook kitchen range. I love the efficiency that the Mauviel range gives to our restaurants. In the kitchen it’s all about speed of service and the quick heating of the Mauviel pans allow the cooking times to be reduced in comparison to other ranges.

The timeless design allows us to keep consistency throughout the restaurants, rather than having a monopoly of pots and pans which have been picked up over the last ten years. Mauviel is a very high quality, showcase brand and whatever dish you create will only look better with the help of their tableware – simple as that. For example the copper perfectly accompanies a bouillabaisse and Red Mullet dish. Even a simple soufflé can be served in the miniature copper pans and look fantastic – it all adds to the theatre of the restaurant.

My favourite piece would have to be the Splayed Sauteuse pan for the kitchen – it’s a good all-rounder. It’s all about the quality of the mise en place and these pans really help with the speed of service.

The high quality design of the pans 100% fit with what we’re all about at Galvin Restaurants. As well as being practical, we use the pans as decoration - we’ve recently hung a copper bar with our Mauviel range above the window of the Bistrot de Luxe, it’s great to see the diner’s curiosity spark when we’re using the pans.



The Mauviel range is extremely consistent. As our menus can change daily it’s great to know that we have a reliable range of products to complement our dishes all year round”.

Mauviel 1830®



1265 Degrees North

At CCS, we are always committed to bringing customers the best quality and most innovative products whilst supporting home grown talent, which is why we are thrilled to be working with 1265 Degrees North as one of our 'Great British Producers'.



Using only the finest clays, the bespoke ceramics company creates pioneering tableware that is rustic, yet adds an injection of contemporary character.

Richard Cullen, founder and product designer at 1265 Degrees North, explains: "The wealth of colours, textures and forms that are available to us in Northumberland are excellent, and we want to celebrate that in the same way that a chef celebrates a fantastic ingredient. Firing everything manually in our gas kiln exposes nuanced details through 1265°C as the flames steal oxygen from inside the clay making exceptional glazes.

It's very important for us to get into the wild; our new range with CCS uses colours from ancient woods, rock formations, coastlines and flora from the North of England to showcase your fantastic seasonal ingredients. We think it is hugely worthwhile that CCS has identified the importance of this by supporting makers like ourselves".

We currently stock 11 of their 'Front of House' tableware items and the ranges come in four different glazes. Contact us on 0808 100 1777 for more information and to place your order with one of our Great British Producers.



ALFA PIZZA

Evolution range from Alfa Pizza

New
New range for 2015/16

Evolve your cuisine with the new range of wood-fired ovens from Alfa Pizza. These professional ovens can be ready to use in just 15 minutes and are fully portable, allowing you to effortlessly move the oven around your alfresco space.



Request more information on this range TODAY



Call us today on 0808 1001 777



LIFTING THE LID ON FERMENTATION



Fermentation is an age old method of introducing nutritious and probiotic foods into our diet and it's very trendy at the minute, inspiring chefs around the world to lift the lid on this age old method (think Magnus Nilsson and his Nordic, simplistic style of cooking).

It's also a great way to preserve foods in season – the fermentation process creates millions of beneficial bacteria and digestive enzymes, improving our health as well as heightening the taste of the ingredients – a win/win combination!

Enhance the flavour of your food with a selection of fermentation crocks from CCS; they also double up as decorative pieces for the kitchen and the restaurant!



What the Chefs say:

“This season we've been experimenting with 'krauting' and fermentation of turnips, produced by specialist grower Ken Holland. Fermenting these turnips have elevated the ingredients to another level, producing an amazing, sour flavour.”

David Coulson
Director/Head Chef at Peace and Loaf, Newcastle.



Novelty that doesn't wear off...

As we focus on the next trends of cooking, it's the bite size novelties that seem to be stealing the show, something which Zieher Germany are encompassing in their latest collection. We asked chef patron of 3* The Waterside Inn Alain Roux to demonstrate just how these Zieher miniature novelties can create maximum impact.

To place an order from the Zieher Novelties, call our team on 0808 100 1777 and view the full range by visiting <http://bit.ly/1nKrFep>

"The Zieher collection allows you to create a variation of beautiful presentation styles, no matter how simple or complex the dish" – Chef Alain Roux



New
New range
for 2015/16



Left: Tropical verrine with vanilla cream served in the Zieher Half Moon Bowl created by Alain Roux. CCS Code: U819/02



ZIEHER GERMANY

Download the Zieher 2015 catalogue today at www.chefs.net



The Power of Pastry

Pastry as a culinary concept has been around for centuries, but only in the 21st century has pastry moulded into the inventive and innovative industry sector that it is today.

From traditional patisserie to the most extravagant of chocolate and sugar work, pastry chefs are constantly developing and inventing new ideas to keep up with the demand of customers, because let's face it, we are a nation of sweet tooth's! The Quarterly looks at how pastry has changed in recent years and what we should expect moving into 2016, with input from the UK's top patisserie chefs.



Mike Zietek, Head Chocolatier at Mars Chocolate UK explains: "When I started out in the late 90's the plated dessert was in full-swing with coloured & patterned china plates being the most common form of service ware. There wasn't the same range of tableware available to support different ways to experience the food – I remember buying test-tubes once – I had to go to a chemistry supplier!"

The art of the patisserie is also becoming more popular than ever for consumers. TV Shows like the Great British Bake

Off, Great British Menu and MasterChef all highlight the importance of skilled pastry work within the culinary world.

Waitrose Consultant pastry chef, author and presenter Will Torrent explains: "I think what's great, is that more people are talking about the world of pastry. More people want to learn and I think with the imminent arrival of Bake off & MasterChef the professionals, it's only going to get more popular and hopefully get more young people and young chefs into the sweet side of the kitchen".



So what's next for pastry? We asked our industry experts what they think is the next trends to watch out for in 2016.

Thomas Leatherbarrow, executive development Pastry Chef and founder of Pastry Development explains: "From what I have experienced and seen so far along with market and trending research; I would say a lot more herbs and spices will be seen coming into pastry and patisserie items. Vegetables also seem to be more and more popular within the industry, mostly in desserts and a few also pairing up with chocolate".

Mike Zietek also agrees with chocolate keeping its crown as a reigning pastry trend for 2016, adding: "Milk chocolate looks like it's going to be big in all forms and varieties – the mellow flavour of milk produces a really good backdrop for more intense cocoa – especially for those who may not enjoy the bitterness that comes with high cocoa content couverture".

Will Torrent makes it a full house, suggesting: "I think we're going to see an increased interest in chocolate, where it comes from and new and innovative flavour combinations too. I think we're also going to see a rise in publicity for pastry chefs and the focus shined on them like they do in America, where the Pastry Chef is on the menu alongside the Head/Executive Chef".



As professional catering suppliers, we fully understand the importance of having the right tools to do the job, so we asked our experts what piece of kit they couldn't live without.

Will Torrent explains: "I know you should never blame your tools, but the right equipment for a pastry chef is paramount. It lets them create the wonderful products to perfection that delight customers across the world. I couldn't live without my step palette knife or a whisk!"

Thomas Leatherbarrow adds: "Besides scales, my small step palette knife and favourite spoon are always in my pocket or in hand - I never go anywhere without them!"

Now's the time to make sure you're fully equipped to keep up with the latest pastry trends. We supply an unprecedented range of patisserie tools, suitable for both aspiring and established pastry chefs. Contact our team today on 0808 1001 777.



FEATURED SPECIAL



Pictured above: Managing Director
of RAK Porcelain Europe, Claude Peiffer.

The Quarterly speaks exclusively to Managing Director of RAK Porcelain, Claude Peiffer, about RAK, his vast experience within the tableware industry (he has over 30 years' experience within the porcelain sector and has most recently celebrated his 10 year anniversary at RAK Porcelain) and what future trends he predicts within the world of tableware.

Q You have very recently celebrated 10 years as Managing Director at RAK, congratulations! What have been the major changes you have seen over the last decade in terms of tableware and design?

10 years ago the market had made a complete turn and chefs as well as owners were looking for undecorated porcelain. This forced the industry to look into shapes that were asymmetrical or simply different from the geometrical ones available. It goes without saying that this was a true challenge for the industry, since manufacturing had to get prepared for these new technologies.

Q How has your background in the porcelain industry helped shape what RAK Porcelain offers its global customers today?

Since I'm going to be a 34 year veteran (this sounds awful, but seriously and in all modesty) I hope I brought input in regards to product development and to business matters in Europe and worldwide. Today RAK Porcelain is still on a growth path and we expect another consequent increase in 2016.

Q As an award winning worldwide brand, is there always a constant global demand to supply evolving product ranges and concepts?

Oh yes there is. We feel constantly challenged by the food trends evolving around the world. Our ranges are adapted to those. The most important is not the plate, it is what the guests see on the plate, how the chef is presenting their creative cuisine. We aim to find solutions and give frame to the food.



Q We understand the importance of quality and durability with all RAK products and ranges. How do you communicate the benefits of each diverse range to customers?

Customers receive a five year as well as a lifetime (for Access Collection) edge chip guarantee has been given since RAK Porcelain's inception. We couldn't do or afford this if we were not 100% sure about our quality.

Q What is your personal favourite range of plates within the RAK Hotelware section?

There can only be one honest answer: I love all our babies!

Q What do you envisage for the future of RAK Porcelain?

Developing the brand with further innovative products like NEOFUSION, ahead of the industry and by doing so, become the number one supplier to the industry worldwide.

Q Are there any new and exciting RAK ranges/concepts on the horizon which our Quarterly readers will appreciate?

Yes, absolutely, and I'm sure that customers will love what we'll present in 2016.

- We will develop our POLARIS pure white portfolio, with additional ranges.
- Colour wise a surprisingly fresh feeling comes with a range called VINTAGE, based on 6 pastel coloured and crackled glazes.
- A new GN buffet concept offering multiple applications is available with ZAMMA.
- More colours with a 2 tone treatment called LEA.
- And a number of more striking design patterns all originating from Mother Nature.

Also we have now moved into the cutlery design business and we have created a comprehensive range of 8 different models with our designer Mikaela Dörfel. All items are in stock now.

Q What industry changes/trends can you predict for 2016?

I would be a rich man if I was able to predict! There are global and local trends, those develop (or don't) over years. In 2016, more regional cuisine will come to the top.

Simple, tasty and honest cooking will be on the menu; however the presentation will become even more creative than what we've seen, by presenting unusual combinations on unusual dinnerware.

Last but not least: I would like to thank all of those who did contribute to the success of RAK Porcelain, especially the readers of The Quarterly and the supportive team at CCS.

The Quarterly would like to thank Claude for his participation and time.



NEO FUSION



..... BRAND NEW RANGE FOR 2015/16

Soft colours in complementary pastel shades. The irregular shape and matt feel of this range give a truly rustic appearance that has been increasingly popular of late.

Full range now available to buy online at www.chefs.net

MAKE SURE IT'S RAK