

LONGCHAMP COOKBOOK





“ PUT ON YOUR APRON AND EMBRACE THE "LIVE GREEN!" SPIRIT. CREATED BY TOP CHEFS FOR EXCLUSIVE LONGCHAMP DINNERS CELEBRATING THE SUMMER 2025 COLLECTION, THESE VIBRANT PLANT-FORWARD RECIPES SHOWCASE A DELICIOUS WAY TO LIVE IN HARMONY WITH NATURE.

Sophie Delafontaine,
Longchamp's Creative Director



TOMMASO ARRIGONI
INNOCENTE EVASIONI,
MILAN



LOUISE BOURRAT
BOUBOU'S,
LISBON



CHUDARRE "TAM" DEBHAKAM
BAAN TEPA,
BANGKOK



CORENTIN DELCROIX "GUANGTAN"
SHANGHAI



VERONICA GÓMEZ
NAVE BELLVER,
MADRID



JEREMY GILLON
JAG,
SINGAPORE



SKYE GYNGELL & EVIE HENDERSON
SPRING,
LONDON



**ERNESTO HERNANDEZ
& ALEJANDRA NAVARRO**
BOTANICO,
MEXICO CITY



PAUL IVIC
TIAN,
VIENNA



LAU VICKY
TATE DINING ROOM,
HONG KONG



LIM HEEWON
BUTO,
SEOUL



MATT MORAN
CHISWICK,
SYDNEY



NINA MÉTAYER
DELICATISSERIE,
PARIS



ALAIN PASSARD
L'ARPÈGE,
PARIS



ALEX PENG
AKAME,
PINGTUNG



GIUSEPPE PEZZELA
EUGENE EUGENE,
DUBAI



REYNOLD POERNOMO
JAKARTA



SOPHIA ROE
NEW YORK CITY



HOCK KIM SU
AU JARDIN,
PENANG



LI ZHANXU
BEIJING

RECIPES

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COOKBOOK SUMMARY

“ PASSION,
PRECISION AND
THE COURAGE
TO REINVENT.



TOMMASO ARRIGONI
INNOCENTE EVASIONI,
MILANO

Born in 1971, Tommaso Arrigoni is a renowned Milanese chef known for his sustainable approach to cuisine.

After honing his skills at the Michelin-starred Sadler restaurant in Milan, he founded Innocenti Evasioni in 1998, earning a Michelin star in 2009. Passionate about sustainability, he promotes low-waste cooking, as reflected in his book *A Chef Without Waste*.

He also runs Arrilonga, an organic wine estate, and the Innocenti Evasioni Gourmet Factory, a space for culinary education. In 2023, he relocated his restaurant to a new venue with a garden and orchard, enhancing the farm-to-table experience.

ARTICHOKE HEART FONDANT

BY TOMMASO ARRIGONI



SERVES 2

4 artichokes
1 garlic clove
bay leaf
white wine
black olive powder
150g aged Fontina DOP
500g cream
150g blended stale bread
50g blanched sun-dried
tomatoes
5g fennel seeds
30g pitted Taggiasca olives
salt, pepper
extra virgin olive oil
water as needed

Artichoke cooked in oil, breaded with Taggiasca olives and softened with Fontina DOP Long Maturing.

- 1 Clean the artichokes, braise them with bay leaf, garlic and white wine. Cool them quickly and store in the refrigerator. Boil the cream, pour it over the Fontina, and blend well until you obtain a smooth cream. Strain through a fine sieve and transfer the mixture into a siphon. Charge with two gas cartridges and keep warm.
- 2 Season the bread with chopped tomatoes and olives, add the crushed fennel seeds, and lightly moisten with water until you achieve a mixture that is damp, yet still crunchy.
- 3 Place a spoonful of the seasoned bread at the bottom of the serving plate, set the preheated artichoke on top, and cover with the Fontina foam. Garnish with black olive powder.

“BRINGING
ADDICTIVE VALUE
TO AN UNDERRATED
PRODUCT WITH
SIMPLICITY AND
DELICIOUSNESS.



LOUISE BOURRAT
BOUBOU'S,
LISBON

Born in Lyon to a Portuguese mother and a French father, Louise Bourrat discovered her passion for cooking early on.

She trained at L'École Hôtelière Savoie Léman before honing her skills at Michelin-starred restaurants, including Hostellerie de l'Abbaye (1 Michelin star) under Alain Ducasse,

Le Chalet de la Forêt (2 Michelin stars) in Brussels, and London's Mandarin Oriental Hyde Park and L'Ours.

In 2018, she moved to Lisbon to open Boubou's, where her bold and creative vision quickly made it a culinary landmark. In 2022, she won *Top Chef France*, becoming only the third woman to claim the title.

A trailblazer in the industry, she continues to challenge stereotypes and is now one of the most influential female chefs on the Portuguese gastronomic scene.

GRILLED HEART CABBAGE WITH ANCHOVY SAUCE AND CRUNCHY CHILI

BY LOUISE BOURRAT



SERVES 40

PREPARATION OF THE GRILLED CABBAGE

10 heart cabbages
0.5l vegetable oil
salt to taste
2 jars of lao gan ma spicy
chilli sauce

PREPARATION OF THE ANCHOVY SAUCE

3 egg yolks
90g dijon mustard
15g wine vinegar
40g lemon juice
11g garlic clove
60g anchovies
10 tabasco drops
750g vegetable oil
water as needed

PREPARATION OF THE HERB POWDER

250g coriander
250g parsley
200g chives
100g tarragon
parmesan cheese

Charred heart cabbage, tender yet smoky, drizzled with a savory anchovy sauce and topped with a fiery crunch of chili, offering a bold and satisfying contrast of flavours that dance between richness and heat.

1 PREPARATION OF THE GRILLED CABBAGE

Cut the cabbages into 4 quarters. Season with salt and brown in a frying pan with oil.
Finish in the oven.

2 PREPARATION OF THE ANCHOVY SAUCE

Put the egg yolks, garlic, anchovies, salt, Dijon mustard and vinegar in the Thermomix and mix.
Emulsify with the oil.
Add the water and season with the rest of the ingredients.

3 PREPARATION OF THE HERB POWDER

Pick fresh coriander leaves and set aside for plating.
Choose leaves from the various herbs and dehydrate in the oven at 100°C.
Place in the Thermomix and grind to a fine powder.

4 PLATING

Put the Lao Gan Ma chilli crispy sauce on the cabbage leaves.
Grate parmesan cheese on top and finish with herb powder and fresh coriander leaves.
Place the anchovy sauce on the bottom of the plate and the cabbage on top.

“ I’M ALWAYS
EXCITED TO
COLLABORATE WITH
BRANDS THAT HAVE
SIMILAR VIEWS
WITH REGARDS TO
SOURCING, CRAFT AND
CREATIVITY.



**CHUDARRE “TAM”
DEBHAKAM**
BAAN TEPA,
BANGKOK

Chef Tam’s culinary journey began in the West, earning a food science degree from the University of Nottingham and refining her skills at the International Culinary Center in New York City.

She excelled at Jean-Georges, 11 Madison Park, and Blue Hill at Stone Barns. After winning Top Chef, she immersed herself in Thai cuisine, learning directly from local farmers. Inspired by her travels, Chef Tam founded Tapa Garden — an urban farm practicing rotational agriculture to supply native herbs and vegetables to Tapa Kitchen.

BACKYARD GARDEN

BY CHUDAREE "TAM" DEBHAKAM



SERVES 1

NAM PRIK KAI KEM

salted egg
chili paste
garlic
orange

CRAB SALAD

crab meat
crab paste
egg whites
blue crab
chayote
baby cos
mustard leaves
green seablite
crispy fish
spring onion
lime gel

**Seasonal Greens, Blue Swimmer Crab Salad,
Compressed Cucumber**

- 1 Blend salted egg with chili, garlic, and orange to make the chili paste.
- 2 Blend crab meat with crab paste, egg whites, and season to taste. Steam until cooked.
- 3 Steam the blue crab, remove the shell, and take out the meat. Season the crab meat with dressing.
- 4 Toss the vegetables (chayote, baby cos, mustard leaves, and green seablite) with lime dressing. Arrange on top to create a backyard garden look.
- 5 Add crispy fish, spring onions, and lime gel as finishing touches.

“INSPIRED BY
LONGCHAMP,
THIS DISH REINTERPRETS
FRENCH HERITAGE WITH
BOLD INNOVATION.
THROUGH GASTRONOMY,
WE WEAVE CONNECTIONS
INFUSED WITH ‘L’ART DE
VIVRE À LA FRANÇAISE’,
TRANSFORMING EACH
MEAL INTO A TIMELESS
SENSORY EXPERIENCE.



CORENTIN DELCROIX
SHANGHAI

Corentin's culinary journey began at the prestigious three-star Michelin restaurant L'Auberge de L'III in France (2008-2009). From 2010 to 2015, he was commissioned by the Institut Paul Bocuse to launch Paul Bocuse Shanghai, where he also served as a culinary professor, shaping the next generation of chefs. In 2016, he embarked on a new path as an entrepreneur and influencer, expanding his impact beyond the kitchen.

In 2024, his autobiographical culinary book, *From France to China: The Gastronomic Adventure of Chef Guangtan*, was published to widespread acclaim, solidifying its place as both a critical and commercial success.

LEMONY POTATO RAVIOLI WITH CHILI & FRESH SICHUAN PEPPER SAUCE

BY CORENTIN DELCROIX



SERVES 1

RED PASTA DOUGH

350g semolina flour
25g beetroot juice
3 eggs

BLACK PASTA DOUGH

300g semolina flour
5g squid ink
3 eggs

YELLOW PASTA DOUGH

300g semolina flour
3 eggs

FILLING

1000g mashed potato
13g salt
55g parmesan cheese
20g smoked olive oil
juice of 2 lemons
200g smoked bacon bits
120g butter

GREEN PEPPER SAUCE

50g scallions
100g spinach
30g garlic
50g green chili
700g chicken stock
10g sichuan pepper oil
14g soy sauce
6g worcestershire sauce
10g sunflower oil

MOUNTAIN PEPPER ROOTFOAM

400g milk
zest of 2 lemons
1.5g salt

In France, green peas epitomize spring's seasonal bounty. Embracing Longchamp's sustainable ethos, I crafted a zero-waste "potage aux pois" with whole pea pods, complemented by snow peas, spring onions, and scarlet radishes. The velvety purée elevates the dish with southern almond foam and Yunnan ham crisps - a symphony of vegetal sweetness layered with nutty aroma and umami depth.

1 RED, BLACK, YELLOW PASTA DOUGH

Knead each dough separately for 10 minutes until smooth. Rest wrapped in cling film for 30 minutes. Roll each dough into 4mm sheets. Stack layers with water between them. Slice crosswise to create striped sheets. Sprinkle flour on the surface and roll to 1mm thickness. Cut into 5cm x 7cm rectangles.

2 FILLING

Mix hot mashed potato with Parmesan, butter, smoked olive oil, lemon juice, and salt. Fold bacon bits and add them into the mix.

3 GREEN PEPPER SAUCE

Sauté garlic and green chili in sunflower oil until golden. Blanch scallions and spinach briefly. Blend all ingredients until smooth.

4 MOUNTAIN PEPPER ROOT FOAM

Heat milk with lemon zest, salt, and grated mountain pepper root to 60°C (140°F). Use a hand blender to create foam.

5 ASSEMBLY

Fill pasta sheets with potato mixture. Seal edges with water to form ravioli. Boil in salted water until they float. Drain. Plate with green pepper sauce and mountain pepper foam. Garnish with microgreens.

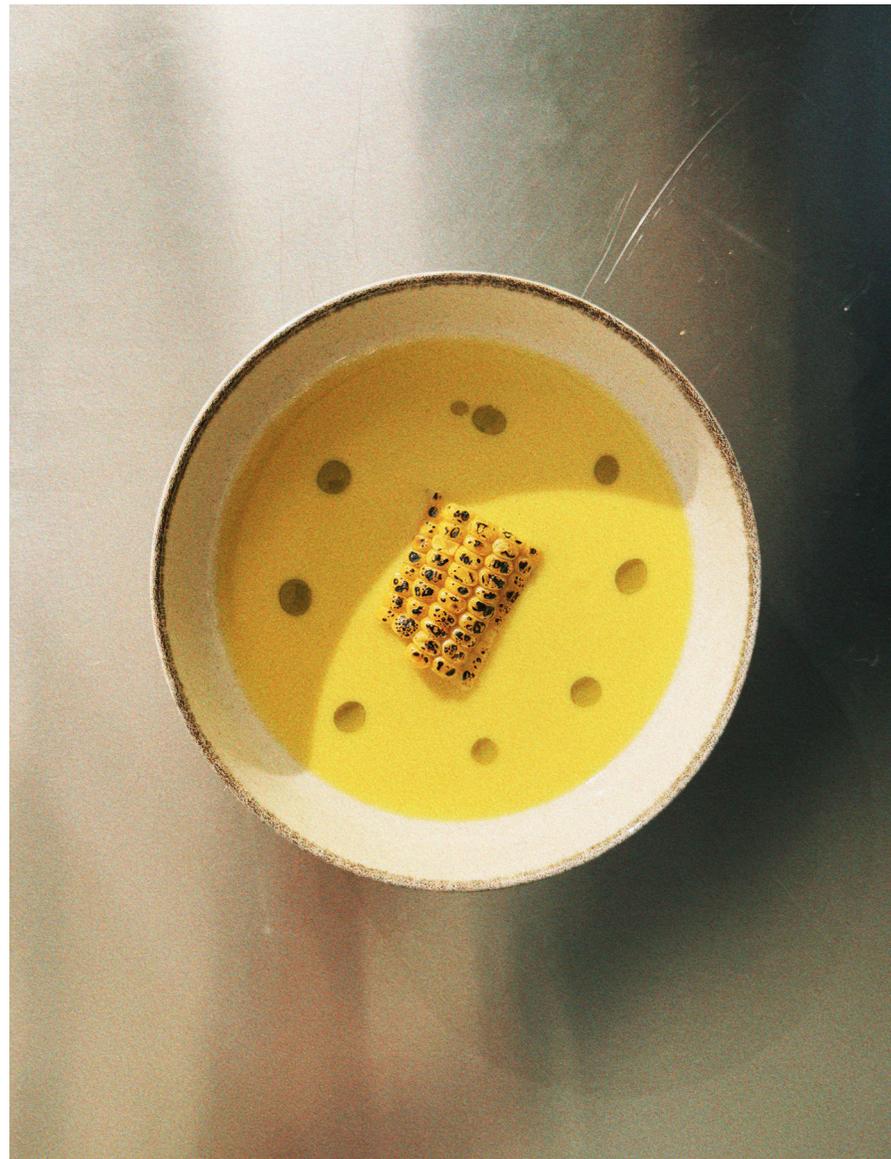
“MY CUISINE
REFLECTS WHO I AM —
ROOTED IN RESPECT
FOR THE INGREDIENTS
WHILE EMBRACING
INNOVATION
TO CRAFT ORIGINAL
AND THOUGHTFUL
CREATIONS.



VERONICA GÓMEZ
NAVE BELLVER,
MADRID

Chef Veronica Gómez is dedicated to gastronomic creation in all its forms: designing gastronomic and creative concepts for branded events, creating content for social networks.

Chef Veronica Gómez is also the founder of COL, an online 'pantry' where craftsmanship, sustainability and conscious food go hand in hand. From ceramics to garden produce, COL is a window into her philosophy: respecting the product, honouring the craft and celebrating the beauty of the simple.



CORN CREAM WITH LEMONGRASS OIL

BY VERONICA GÓMEZ

SERVES 4

CORN CREAM

4 cooked corn cobs
 1 small onion
 500ml chicken or vegetable broth (approximately)
 200ml coconut milk
 2 tablespoons butter
 salt and pepper to taste

LEMONGRASS OIL

100ml olive oil
 2 stalks lemongrass
 salt to taste

SEARED CORN COB

1 corn cob
 salt and pepper to taste

This delicate cream balances the velvety softness of corn with the citrusy freshness of lemongrass and the deep roasted character of fire-marked corn.

1 CORN CREAM

In a large pot, melt the butter over medium heat. Add the finely chopped onion, season with salt, and cook until soft and translucent. Add the corn kernels and cook for about 2-3 minutes. Pour in the broth and bring the mixture to a boil. Lower the heat and simmer for about 10-15 minutes. Blend everything using a hand or stand blender until smooth. If you prefer a thinner texture, add more broth. In the same blender, add the coconut milk and blend again for a few more minutes. You can strain the cream for an ultra-smooth texture or leave it as is.

2 LEMONGRASS OIL

Cut the lemongrass stalks into small pieces and gently crush them with the back of a knife to release their oils. In a pan, heat the olive oil over low heat and add the lemongrass. Let it infuse over very low heat for 10 minutes. Strain the oil and discard the lemongrass pieces. Store the infused lemongrass oil in a small jar or container.

3 SEARED CORN PIECE

To plate, cut a piece of corn from the cob, keeping some kernels intact. Season with salt and pepper and sear using a kitchen torch to give it a smoky, golden finish.

4 PLATING

Serve the corn cream in bowls and place the seared corn piece in the center of each dish. Drizzle with lemongrass oil over both the corn cream and the seared corn. Optionally, garnish with finely chopped chives or a few drops of coconut milk for decoration.

“LONGCHAMP’S
COMMITMENT TO
SOURCING THE
FINEST MATERIALS
AND CREATING
EXQUISITE
COLLECTIONS
YEAR AFTER YEAR
TRULY RESONATES
WITH US.



JEREMY GILLON
JAG,
SINGAPORE

Born in Normandy, France, Chef Jeremy Gillon’s early career unfolded in several Michelin-starred kitchens across France, where he mastered the foundations of French gastronomy and developed a deep respect for nature’s finest ingredients.

The Chef’s visits to Singapore sparked his fascination with the city’s vibrant culinary diversity.

At JAG, Chef Jeremy Gillon focuses on celebrating the natural beauty and flavours of seasonal vegetables. By working closely with farmers and producers, he ensures that every ingredient is at its peak, allowing diners to experience the true essence of the season. Chef Jeremy Gillon continues to redefine French cuisine, creating a dining experience that celebrates the vibrancy of seasonal vegetables and the artistry of thoughtful cooking.

JERUSALEM ARTICHOKE

BY JEREMY GILLON



SERVES 4

CRÉMEUX JERUSALEM ARTICHOKE

500g Jerusalem artichoke
350g water
200g onion
12g salt
500g cream
300g milk
sunflower oil
butter
lemon slices

Unique and refined combination of earthy and fresh elements, the Jerusalem Artichoke is enhanced with aromatic lemongrass oil, vibrant Citron de Menton paste, and a delightful crunch from sunflower seed praline.

1 PURÉE JERUSALEM ARTICHOKE

Wrap the Jerusalem artichokes in parchment paper (en papillote) with salt and sunflower oil. Cook in the oven at 160°C for 40 minutes. Blend until smooth, then add butter for a rich, creamy texture.

2 RAW SLICE JERUSALEM ARTICHOKE

Depending on their size, peel a few more Jerusalem artichokes and keep them in cold water with a slice of lemon. Slice Jerusalem artichoke with the mandolin and use ring mould to make Jerusalem artichoke ring.

3 CRÉMEUX JERUSALEM ARTICHOKE

Peel the Jerusalem artichokes and dice them, cut and mirepoix the onions.

Sweat the diced Jerusalem artichoke and the onion until light golden. Add salt and water, bring to boil then add the milk. Cook for 10 to 15 minutes.

Add the cream and cook for another 10 minutes.

Blend everything, strain and reserve in espuma.

Place in a bain-marie oven to keep warm..

**ROASTED JERUSALEM
ARTICHOKE JUICE**
600g Jerusalem Artichoke
80g muscovado
300g carrot
300g celery
300g shallot
2 pieces lemongrass
butter

LEMON PASTE
3 lemons
200g sugar
20g salt
1l water

**SMOKED CREAM WITH
LEMON ZEST**
100g sour cream
3g lemon zest
2g salt

LEMON GRASS OIL
500g sunflower oil
120g spinach
6 pieces lemongrass
30g glucose
12g salt
30g lemon peel

- 4 ROASTED JERUSALEM ARTICHOKE JUICE**
Prepare a mirepoix of carrot, onion, lemongrass and celery.
Bake the mirepoix for 30 min at 160°C to get nice coloration of your vegetables.

Transfer the roasted mirepoix to the pot and add the Jerusalem artichokes. Sweat them for few minutes and add muscovado sugar.
Cover with water and cook for 2 to 3 hours.

Strain and reduce until you achieve a smooth texture of the Jerusalem artichoke juice.
Finish the juice with some brown butter and lemongrass.

- 5 LEMON PASTE**
Boil water and blanch lemon 4 times, replace hot water with cold water and reboil each time.
On the 5th time, boil water, add sugar and salt with lemon over low fire for 3 to 4 hours and blend to get smooth texture of salted lemon paste.

- 6 SMOKED CREAM WITH LEMON ZEST**
Smoke the sour cream 2 to 3 times with smoked gun or with hay, add lemon zest and salt.

- 7 LEMON GRASS OIL**
Blend everything and infuse for 1 day then strain.

**PRALINE SUNFLOWER
SEED AND FERMENTED
SOYA BEAN**
70g roasted sunflower seed
100g sunflower oil
10g smoked powder
3g sat
70g fermented soya bean
10g sage

**JERUSALEM ARTICHOKE
COMPRESS**
600g sliced Jerusalem artichoke
4g agar
30g olive oil
6g salt

FLOWER AND CRESS MIX

CITRON CAVIAR

**BISCUIT JERUSALEM
ARTICHOKE**
250g flour
250g buckwheat flour
60g sugar
6g baking powder
220g butter
12g salt
200g purée jerusalem artichoke
6g thym powder
8g bamboo ash

- 8 PRALINE SUNFLOWER SEED AND FERMENTED
SOYA BEAN**
Roast the sunflower seeds in the oven for 8 minutes at 180°C.
Pour all elements in the blender and blend until smooth.

- 9 JERUSALEM ARTICHOKE COMPRESS**
Peel your Jerusalem artichokes and let them sit in cold water with slices of lemon.
Use mandolin to slice your Jerusalem artichokes at 3mm. In terrine mold, build separate layers of sliced Jerusalem artichokes, butter, salt, agar reproduce this until terrine mold is full. Cover mold with aluminium foil and bake in the oven at 160°C for 40 to 45 minutes. After cooking, press with another mold and leave to cool.
Cut rectangular slices of the compressed Jerusalem artichoke. Warm up in the oven for 2 minutes at 180°C before serving.

- 10 FLOWER AND CRESS MIX**
Use mix of different sweet flower and different cress like lemon balm, basil, coriander.

- 11 CITRON CAVIAR**
Finish on top of the compressed Jerusalem artichoke.

- 12 BISCUIT JERUSALEM ARTICHOKE**
Peel 300g of Jerusalem artichoke and boil in salt water until soft and blend as purée. Smoke the Jerusalem artichoke purée 2 to 3 times with smoke gun and reserve on the side. Beat Butter until fluffy, then slowly add in sugar to let it mix with butter.

Mix dry ingredients - Buckwheat flour, baking powder, salt, thyme powder. Add mixed dry ingredients into butter until fully mixed, then slowly add in Jerusalem artichoke purée and finish with the bamboo ash. Let dough rest at least 30 minutes before using. Use silicone mould and bake at 150°C for 10 minutes.

“ TOGETHER
WITH MY MUM SKYE
AND THE TEAM
AT SPRING, WE
CURATED A MENU
FOR LONGCHAMP
THAT REALLY SINGS
TO THE COLOURS
AND FLAVOURS
OF THE SEASON.



**SKYE GYNGELL &
EVIE HENDERSON**
SPRING,
LONDON

Renowned Chef Skye Gyngell, celebrated for her sophisticated approach to seasonal and sustainable cuisine, brings a modern edge to the kitchen with her innovative vision and creative talents.

Together with her team at Spring London, she merges timeless culinary expertise with fresh, dynamic energy, redefining the boundaries of fine dining and fashion. The Betroot Salad was enjoyed during a Longchamp event to mark the launch of the Maison's Summer 2025 "Live Green!" collection at The Garden Museum, which was co-hosted with daughter, Evie Henderson.

BEETROOT SALAD WITH WINTER TOMATOES, SALT BAKED BEETROOT, TOASTED SEEDS & PARSLEY OIL

BY SKYE GYNGELL & EVIE HENDERSON



SERVES 2

FOR THE BEETROOT PURÉE

100ml extra virgin olive oil
 1 tbsp coriander seeds
 1 tbsp fennel seeds
 1 tbsp cumin seeds
 1 tbsp mustard seeds
 1.5kg boiled red beetroot
 10 roasted datterini tomatoes
 1 bunch coriander, washed and chopped
 1 bunch mint, washed and chopped
 1 tbsp freshly grated horseradish
 3 tbsp balsamic vinegar
 2 tbsp olive oil
 125ml thick greek-style yogurt
 sea salt

FOR THE PARSLEY OIL

100g spinach
 250g parsley leaves
 800ml grapeseed oil
 pinch of salt

This vibrant dish brings together the sweet earthiness of salt baked beetroot, and layers of texture and brightness from citrus, toasted seeds and parsley oil.

1 START BY MAKING THE BEETROOT PURÉE

Toast the coriander, fennel, cumin, and mustard seeds gently in a dry pan until fragrant, then grind to a fine powder.

Pierce the Datterini tomatoes, dress them with red wine vinegar, olive oil, sea salt, and black pepper, and roast slowly at 180°C until wrinkled but not blackened.

Boil the beetroots until tender, peel them, and dress with balsamic vinegar, olive oil, and a pinch of salt.

Add the roasted tomatoes and a tablespoon of the spice mix, allowing the flavours to meld. Blend the mixture until smooth, fold in Greek yogurt, horseradish, and chopped herbs, adjust the seasoning to taste, it should be sweet, earthy, and lightly spiced.

2 FOR THE PARSLEY OIL

Blanch the spinach and parsley in boiling water, then transfer to an ice bath. Drain and squeeze out excess water before blending with grapeseed oil and a pinch of salt until smooth and warm. Strain through muslin, leaving a bright, clean oil.

FOR THE SEED MIX

100g sunflower seeds
100g linseeds
100g pumpkin seeds
2 tbsp aniseed, toasted and
pounded
3 tsp dried chili powder
2 tbsp maple syrup
2 tbsp olive oil
sea salt

TO ASSEMBLE

2 large winter tomatoes
2 large golden beetroots, salt
baked, peeled and cooled
2 large candy-striped
beetroots, salt baked, peeled
and cooled
1 blood orange, peeled (skin
and pith removed), sliced into
1/4-inch thick pinwheels
2 tbsp beetroot purée
1 tbsp roasted seed mix
1 tbsp parsley oil
red wine vinegar
olive oil
salt and pepper

3 FOR THE SEED MIX

Combine sunflower, linseed, and pumpkin seeds with
pounded aniseed, chili powder, maple syrup, olive oil,
and salt. Spread onto a baking tray and roast at 180°C
for about 30 minutes, stirring every 10 minutes for
even toasting. They should be golden and fragrant.

4 TO ASSEMBLE

Slice the tomatoes and beetroot into thin wedges
and dress them in separate bowls, with red wine
vinegar, olive oil, salt, add a little black pepper to the
tomatoes.

On each plate, spoon a dollop of beetroot purée
and arrange the tomato slices, blood orange
and beetroot wedges on top. Sprinkle with the toasted
seed mix and drizzle parsley oil around the plate.

“ FOR US,
LONGCHAMP
REPRESENTS
ELEGANCE,
TRADITION,
AND INNOVATION —
VALUES WE ALSO
STRIVE TO REFLECT
IN OUR CUISINE.



EACH DISH, CRAFTED,
BY OUR OWN HANDS,
BECOMES A SYMBOL
OF CRAFTSMANSHIP
AND RESPECT
FOR INGREDIENTS,
JUST AS LONGCHAMP
HONORS QUALITY
IN EVERY DETAIL. ”

**HERNANDEZ ERNESTO
& NAVARRO, ALEJANDRA**
BOTANICO,
MEXICO CITY (MEXICO)

Born in Michoacán, Alejandra Navarro studied gastro-
nomy at UNIVA before joining Quintonil, then ranked
the 12th best restaurant in the world. She trained in
all areas of the kitchen before moving to Spain to
refine her baking skills under Daniel Álvarez. Returning
to Quintonil, she continued learning from her mentor,
Jorge Vallejo, whose restaurant now holds two Michelin
stars and ranks 7th globally.

In 2021, she co-founded Botánico, bringing fine dining
techniques to a more casual setting, with a strong focus
on sustainability and seasonality.

Diagnosed with breast cancer in 2023, she faced one
of her greatest challenges while Botánico earned reco-
gnition from the Michelin Guide. Through resilience
and dedication, she continues to shape the future of
Mexican cuisine, believing that hard work and passion
can overcome any obstacle.

Originally from Baja California, Ernesto Hernández
has established himself as a chef with a mature and
profound gastronomic vision. He began his career in
Valle de Guadalupe, where he developed a passion for
cooking that led him to explore new horizons.

In Tulum, fire became both his tool and philosophy,
shaping his connection with nature and local ingredients.

With a desire to forge his own path, he co-founded
Botánico with Alejandra Navarro, shaping a restaurant
driven by life experiences, nostalgia, and a deep respect
for ingredients. Recognized as *Food & Wine's* "Best New
Chef" and featured in the Michelin Guide, Ernesto
remains focused on passion, teamwork, and the pursuit
of meaningful culinary experiences.



JOCOQUE

BY ALEJANDRA NAVARRO & ERNESTO HERNANDEZ

SERVES 2

ASSEMBLY

100g jocoque
 10g basil oil
 45g broad bean and peas
 2g fried kale
 1g bronze fennel
 1g red oxalis
 1g broccolini flower
 1g nasturtium
 1g purple quelite
 5g olive oil
 salt and lemon

JOCOQUE

16 l whole milk:
 16 l plain unsweetened
 alpura yogurt

FLATBREAD

1000kg flour
 15g dry yeast
 30g fine salt
 50g sugar
 550g water
 100g vegetable oil
 100g vegetable shortening

Creamy, velvety jocoque topped with crisp green vegetables, where the freshness of fine herbs blends with a hint of zesty lemon, creating a perfect harmony between smoothness and brightness.

1 JOCOQUE

Boil the milk. Once it reaches the boiling point, turn off the heat and let it cool to room temperature. When the milk is cold, add 4 liters of yogurt and let it rest for 24 hours. Once the milk has set and curdled, strain the product using a cheesecloth, ensuring a container is placed underneath to collect the whey.

Hang the jocoque for three days.

Remove it from the cheesecloth and season with salt and sugar.

2 FLATBREAD

Weigh the dry ingredients in the mixer bowl. Add the cold shortening in cubes to the dry ingredients and mix until it reaches a sandy texture. Add the oil and water. Knead at low speed (level 2) for 5 minutes, then increase to speed 4 for an additional 2 minutes. Once the dough is fully kneaded, remove it from the bowl and let it rest covered with a damp cloth.

Portion the dough into 70g balls. Shape each portion into a ball and roll it out with a rolling pin until it reaches the desired size and shape. Cook on a grill until it puffs up or turns golden brown on both sides.

“ FOR ME, THE NEW
LONGCHAMP
COLLECTION REFLECTS
THE WONDERFUL
DIVERSITY AND COLORS
OF NATURE.
THIS IS EXACTLY WHAT
I WANTED TO PORTRAY
IN OUR DISH.
SUBTLE EXPRESSIVE
COLORS THAT COMBINE
GREAT CRAFTSMANSHIP
THROUGH FINE AROMAS
AND ATTENTION
TO DETAIL.



PAUL IVIĆ Chef Paul Ivić was born in Serfaus, Tyrol, Austria. After honing his culinary skills in Switzerland, Austria, Germany, and Spain, he returned to Austria in 2011. Since then, he has been the head chef at Restaurant Tian in Vienna, captivating the gourmet world. At Tian, he has earned a Michelin star, a Green Star, and four Gault&Millau toques—unprecedented achievements for a vegetarian and vegan restaurant in Austria. Sustainability is a culinary principle that Paul Ivić embodies daily. His philosophy emphasizes regionality, seasonality, and the quality of each ingredient, particularly vegetables. Together with his team, he strives to utilize the entire plant, from root to leaf, creating culinary experiences of the highest quality.

HORSERADISH WITH WINTER RADISH & APPLE

BY PAUL IVIĆ



SERVES 4

PICKLED WINTER RADISH

400g winter radish
250g water
250g apple cider vinegar
150g sugar

APPLE AND RADISH SALAD

200g winter radish
2 apples (varieties such as RubINETTE or GRANNY SMITH)
zest of half a lemon
1 tsp lemon juice
salt

APPLE CREAM

50ml unsweetened soy milk
150g sunflower oil
25ml apple juice
salt

APPLE GEL

200ml apple juice
10g horseradish (freshly grated)
2g agar agar

SAUCE

500g winter radish (yields approx. 250ml radish juice)
125ml apple juice
15g sugar
40ml apple cider vinegar
7g salt
300ml sunflower oil
3g locust bean gum

TARRAGON OIL

50g tarragon
50g sunflower oil

RADISH SPIRALS

½ winter radish

A refined symphony of winter radish and apple: the radish's crisp sharpness intertwines with the apple's delicate sweetness, delivering a very special taste experience of the highest caliber.

1 PICKLED WINTER RADISH

Combine water, apple cider vinegar, and sugar in a saucepan, bring to a boil, then cool to fridge temperature. Peel and slice the winter radish lengthways into 3 mm thick slices using a mandolin. Use a tear-shaped cutter to cut out shapes, then place them in a jar with the pickling liquid. Infuse in the fridge for 3 days.

2 APPLE AND RADISH SALAD

Peel the winter radish and apples, then cut into 5 × 5 mm cubes. Add to a bowl, sprinkle with salt, and mix in lemon juice. Set aside for 25 min. Strain off the liquid (do not discard). Season with lemon zest.

3 APPLE CREAM

Pour soya milk into a bowl. Whisk vigorously, slowly drizzling in sunflower oil. Gently stir in apple juice and season with salt. Mix the apple cream into the apple and radish salad. Set aside.

4 APPLE GEL

Combine all ingredients in a saucepan, bring to a boil, then simmer for 30 seconds. Pour into a measuring jug and cool in the fridge for 1 hour. Blend until smooth and gel-like. Pass through a sieve for a fine texture, then transfer to a piping bag.

5 SAUCE

Peel and juice the winter radish to obtain 250 ml of juice. Blend radish juice, apple juice, sugar, apple cider vinegar, salt, and locust bean gum. Slowly drizzle in sunflower oil while blending. For extra flavor, add the liquid from the apple and radish salad.

“ WARM YOUR SOUL
WITH A GARDEN SALAD,
SAVOR FRESHNESS
AND LIVE GREEN!



VICKY LAU
TATE DINING ROOM,
HONG KONG

A culinary entrepreneur and award-winning, Chef Vicky Lau founded and runs several Food & Beverages businesses in

Hong Kong. Born and raised in Hong Kong, she draws inspiration from the city's rich heritage of East-meets-West cuisine.

Her upbringing instilled in her a deep appreciation and understanding of ingredients, as well as a passion for blending traditional techniques with modern interpretations.



GARDEN OF WARM VEGETABLES

BY VICKY LAU

A harmonious composition of locally sourced potatoes, cherry tomatoes, cauliflower, zucchini, and fresh greens, paired with a rich and velvety cauliflower cream and caviar. Finished with a zesty yuzu espuma to awaken the palate and stimulate the appetite.

SERVES 8

SEASONAL VEGETABLES

yunnan purple potato
cherry tomatoes
cauliflower
romanesco cabbage
broccoli
zucchini (yellow and green)
eggplant
dashi stock

CAULIFLOWER CREAM

300g cauliflower
400g chicken stock
20g butter
1 onion
3 garlic cloves

CAVIAR

use firm caviar with nutty notes.

YUZU ESPUMA

40g yuzu juice
270g water
50g sugar
10g pectin nh
75g egg white
3 gelatin sheets

FRESH HERBS

use fresh herbs like coriander, fennel, mint, and basil.

1 SEASONAL VEGETABLES

YUNNAN PURPLE POTATO

Wash with skin on. Cook in salted water with garlic, thyme, and rosemary for 1 hour. Cool slowly for a creamier texture.

CHERRY TOMATOES

Blanch for 3 seconds, peel, and roast with olive oil, salt, and a touch of icing sugar at 90°C for 1 hour.

OTHER VEGETABLES

Cut into bite-sized pieces, blanch in dashi stock, and cool in an ice dashi bath.

2 CAULIFLOWER CREAM

Sauté onion and garlic in butter until soft. Add cauliflower and chicken stock, simmer for 20 minutes. Blend until smooth, season with salt.

3 YUZU ESPUMA

Boil water with sugar and pectin. Add gelatin, then mix in yuzu juice and egg white. Load into an espuma bottle with CO2 cartridge.

4 FINISHING AND PLATING

Arrange vegetables on a shallow plate. Add cauliflower cream and a spoonful of caviar. Top with yuzu espuma and garnish with fresh herbs.

Enjoy your vibrant Garden of Warm Vegetables!

“ AS A CHEF, I SHARE
THIS PURSUIT,
CRAFTING DISHES
THAT HONOR
NATURE AND HUMANITY
WITH CREATIVITY
AND PRECISION.
LIKE LONGCHAMP’S
METICULOUS APPROACH
TO MATERIALS,
I CAREFULLY SELECT
INGREDIENTS
TO CREATE SUSTAINABLE,
HARMONIOUS FLAVOURS.



LIM HEEWON
BUTO,
SEOUL

Heewon Lim, owner of the restaurant BUTO since 2018, has garnered recognition for his unique reinterpretation of Korean cuisine and refined food styling. His presence in various domestic television programs introduced him to the public, and his participation in the 2024 Netflix reality show *Culinary Class Wars* further solidified his reputation, allowing him to advocate for his culinary philosophy on Korean cuisine, vegetarian dining, and sustainability.

EGGPLANT FITTE & GARDEN SALAD

BY LIM HEEWON



SERVES 1 FOR DISH
SERVES 2 FOR SAUCES

EGGPLANT FITTE

70g eggplant
15g all-purpose flour
1 egg
40g breadcrumbs
a pinch of salt and pepper

ORIENTAL TAHINI SAUCE

100g tahini sauce
2 tbsp soy sauce
1 tbsp maesil (plump syrup)
20g fresh lime juice
2 tbsp vinegar
1.5 tbsp sugar
1 tsp sesame oil
50ml water

GREEN CHILI OIL

200g canola oil
20g basil
100g spinach
70g cheongyang chili peppers

SALSA VERDE

30g green chili peppers
8g cilantro
10g garlic
180g tomatoes
1.5 tbsp maesil (plump syrup)
1 lime
1/3 tsp salt

GARDEN SALAD

30g of fresh seasonal vegetables

Crispy breaded and fried eggplant with savory tahini sauce, Daejeo tomato salsa verde, and a fresh garden salad.

1 EGGPLANT FITTE

Peel the eggplant using a peeler, cut it in half, then slice it into 4×8 cm pieces. Season with salt and pepper. Coat the eggplant in flour, then in beaten egg, and finally in breadcrumbs.

Deep-fry in 170°C oil until golden brown on both sides. Drain excess oil.

2 ORIENTAL TAHINI SAUCE

Mix all ingredients in a mixing bowl until well combined.

3 GREEN CHILI OIL

Blanch basil, spinach, and chili peppers in hot water briefly, then squeeze out excess moisture.

Heat canola oil to 80°C, then blend all ingredients together for 10 minutes.

Strain the oil using a fine cloth to separate the solids. Let it cool before use.

4 SALSA VERDE

Finely chop all ingredients.

Blend everything together until smooth.

5 GARDEN SALAD

Cut vegetables into bite-sized pieces, soak in cold water for 10 minutes, then drain thoroughly.

6 PLATING

Spread the oriental tahini sauce on a plate.

Place the fried eggplant next to the sauce.

In a mixing bowl, combine the salad with 2 tbsp of salsa verde and 1 tbsp of green chili oil.

Place the salad on top of the fried eggplant and drizzle with green chili oil to finish.

“FOR ME, GREAT
FOOD IS ALL
ABOUT SIMPLICITY,
SEASONALITY
AND LETTING
QUALITY
INGREDIENTS SHINE.



MATT MORAN
CHISWICK,
SYDNEY

Australian Chef and restaurateur, Matt Moran, is the tour de force behind some of Australia's most celebrated dining establishments. At the heart of every one of his endeavours lies a passion for quality produce that is fresh and seasonal.

BEETROOT TARTE TATIN WITH GOAT CHEESE & BABY LEAVES

BY MATT MORAN



SERVES 4

BEETROOT TARTE TATIN

3 large beetroots
60g caster sugar
70mls aged balsamic
40g butter, diced
¼ bunch thyme
400g puff pastry sheet

TARRAGON DRESSING

¼ bunch tarragon, finely
chopped
20mls chardonnay vinegar
1 tsp seeded mustard
60mls grapeseed oil

Caramelized beetroots are paired with tangy goat cheese, all encased in flaky puff pastry. The sweet and savory balance of the beetroot and the glaze are complemented by the creamy cheese, while fresh baby leaves add a peppery touch. A visually stunning dish with a perfect mix of textures, it's ideal for a special occasion or a refined meal.

- 1 Place beetroots into a large baking tray and place in 80mls of water into the tray, cover with foil and place into the oven to cook for 1.5 hours or until you can place a knife smoothly through the beetroot.
Remove the beetroots from the oven and leave covered for 20 minutes to cool and steam, this will make it easier to remove the skins. Once all beetroots have skins removed cut into 8mm slices.
- 2 Make the caramel base for the tarte by placing the sugar into a 22cm-diameter heavy based, ovenproof fry pan over high heat to dissolve the sugar.
Shake the pan to ensure all the sugar dissolves. The sugar will start to caramelize. Take the caramel to a deep golden colour. Add in the balsamic vinegar and shake the pan to allow to caramelize and balsamic to mix together.
Add in the butter and mix together allow to come back to a simmer. Add in the thyme.
Remove from the heat.
Layer the sliced beetroots on top of the balsamic caramel in a spiral pattern.

GARNISH

80g goat cheese
handful of mixed baby herbs &
flowers (sorrel, oxalis, tarragon,
society garlic)

AHEAD

preheat oven to 200°C

- 3** Trim the pastry into a circle a little larger than the frying pan and place over the beetroots, tucking the edges into the side of the pan and beetroots. Then place in the oven and bake for 25 minutes. Reduce the heat to 160°C and cook for a further 10 minutes, or until the pastry is golden brown and flaky. Remove from the oven and allow to cool for 5-10 minutes. Run a knife around the edge of the pan to loosen the pastry from the side and carefully turn the tarte tatin out onto a large serving plate or chopping board.
- 4** To make the dressing, place the mustard and the vinegar into a small mixing bowl and whisk together until combined. Slowly add in the oil, whisking consistently until all the oil is emulsified into the dressing. Season to taste with salt and pepper and mix through the tarragon.
- 5** Place a slice of the goat cheese into the center of the tart. In a small mixing bowl, place the baby herbs and flowers and dress with the tarragon dressing. Arrange the flowers around the cheese and serve.

“ THE SHAPES AND
MOVEMENT ON
LONGCHAMP BAGS
INSPIRED ME: THE
CURVE OF THE LOOPS,
THE DELICACY OF THE
STITCHING...
I WANTED TO TRANS-
LATE THIS ELEGANCE
INTO PASTRY, PLAYING
WITH TEXTURES AND
THE PRECISION OF
DETAILS, AS A SWEET
ECHO TO
THIS EXCEPTIONAL
CRAFTSMANSHIP.



NINA MÉTAYER
DÉLICATISSERIE,
PARIS

Nina Métayer, a leading figure in French patisserie and winner of the *Pâtissière mondiale 2023* and *World's Best Pastry Chef 2024* awards, has been tantalising the taste buds of all fine-food connoisseurs since 2019, following a career working in Parisian palaces and Michelin-starred restaurant.



SWEET CHOCOLATE BREEZE OF A SUMMER NIGHT

BY NINA MÉTAYER

SERVES 10

CARIBBEAN ROSEMARY CRÉMEUX

225g heavy cream (35%)
225g whole milk
110g egg yolks
18g brown sugar
215g 66% dark chocolate
17g fresh rosemary

CHOCOLATE CRUMBLE

80g brown sugar
31g granulated sugar
116g t55 flour
(or all-purpose flour)
1.7g fleur de sel (sea salt)
36g cocoa powder
98g aop echiré butter

This creation captures the sweetness of those early summer days, when scents awaken the senses. A delicate, melt-in-the-mouth chocolate and rosemary cream pairs perfectly with the crunchy chocolate base. The candied lemon and marinated lime segments enhance this combination, adding a touch of freshness and acidity that elevates the balance between the chocolate and rosemary.

1 CARIBBEAN ROSEMARY CRÉMEUX

In a saucepan, bring the cream and milk to a boil. Meanwhile, finely chop the rosemary and add it to the boiling mixture. Cover and let it infuse for 1 hour. Strain through a fine sieve and adjust the weight if necessary.

Reheat the infused milk and cream. In a separate bowl, mix the egg yolks with the brown sugar, then gradually incorporate the hot liquid while stirring constantly.

Cook the mixture to 82°C (179.6°F) like a custard, ensuring it does not exceed this temperature.

Pour the preparation in three additions over the chocolate, gently emulsifying with a spatula until smooth and glossy. Blend the crémeux with an immersion blender for a perfect texture. Transfer to a clean container, cover with plastic wrap directly on the surface, and refrigerate until ready to use.

2 CHOCOLATE CRUMBLE

In a bowl, mix the softened butter with all the dry ingredients until a sandy texture forms. Spread the crumble on a baking sheet lined with parchment paper.

Bake at 150°C (302°F) for 24 minutes until golden. Once out of the oven, crumble again while still warm to maintain a fine, crisp texture. Let cool before use.

CHOCOLATE RECONSTITUTION

87g feuilletine (crispy crepe flakes)
0.5g fleur de sel (sea salt)
310g chocolate crumble
128g 70% dark chocolate

LEMON CONFIT

63g lemon juice
10g pear purée
31g sugar
1.6g pectin
1 sheet gelatin (200 bloom)

MARINATED LIME SEGMENTS

35g lime juice
14g brown sugar
170g lime segments
3g lime zest

REED CHOCOLATE MOUSSE

35g 66% dark chocolate
30g milk chocolate (40%)
28g whole milk
25g heavy cream (35%)
138g heavy cream (35%), whipped
25g egg yolks

3 CHOCOLATE RECONSTITUTION

Melt the dark chocolate gently in a bain-marie. In a bowl, combine the chocolate crumble, feuilletine, and fleur de sel. Add the melted chocolate and mix until well combined.

4 LEMON CONFIT

Heat the lemon juice and pear purée to 40°C (104°F). In a small bowl, mix the sugar and pectin, then add to the warm liquid while stirring constantly. Bring to a gentle boil for a few seconds while continuing to stir.

Off the heat, add the pre-soaked gelatin and stir until completely dissolved.

5 MARINATED LIME SEGMENTS

In a bowl, combine the lime juice, brown sugar, and finely grated lime zest. Let marinate in the refrigerator for 24 hours, then strain. Add the lime segments (quartered) and marinate again for another 24 hours. Strain before use.

6 REED CHOCOLATE MOUSSE

Melt the chocolates in a bain-marie until smooth. In a saucepan, bring the milk and cream to a boil, then pour over the egg yolks while stirring constantly. Cook to 82°C (179.6°F) without exceeding the temperature, as for a custard.

Pour this preparation over the melted chocolates and emulsify until smooth and glossy. When the mixture reaches 50°C (122°F), gently fold in the whipped cream to maintain the airy texture.

DARK GLAZE

42g water
100g sugar
73g heavy cream (35%)
3.5 sheets gelatin (200 bloom)
10g inverted sugar (trimoline)
37g glucose syrup
28g cocoa powder
1 gold leaf

CRESS AND FLOWERS

radish
purple radish
pink and violet dianthus (sweet william)
yellow and orange calendula
orange french marigold (tagetes patula)
purple edible flowers

7 DARK GLAZE

In a saucepan, bring the water, sugar, and glucose to a boil. Sift in the cocoa powder and whisk until smooth.

In a separate pan, bring the cream and trimoline to a boil, then incorporate it into the cocoa mixture while stirring constantly. Bring to a boil again, then remove from heat and add the pre-soaked gelatin. Stir until fully dissolved.

Let the glaze cool, cover it with plastic wrap (directly touching the surface), and refrigerate for 24 hours.

Use the glaze at 30°C (86°F) for a touch of elegance, carefully place a gold leaf on top when applying the glaze.

“ FANTASY, MAGIC,
GARDEN GENIUS.
NATURE HAS
WRITTEN THE
MOST BEAUTIFUL
COOKBOOK. FOR ME,
THE SEASONS ARE
RENDEZ-VOUS!



ALAIN PASSARD
L'ARPÈGE,
PARIS

Alain Passard, a visionary Chef with three Michelin stars and pioneer of plant-based cuisine, brings out flavours with an artistic approach to cooking and the produce grown in his vegetable gardens.

Born in La Guerche-de-Bretagne, he started out working in a number of renowned kitchens before opening his own restaurant, l'Arpège, in Paris. In the 2000s, he revolutionised cooking by making vegetables the star of his dishes, transforming the perception of plant-based cuisine in gourmet dining.



TOURTE LÉGUMIÈRE

BY ALAIN PASSARD

SERVES 4

TOURTE LÉGUMIÈRE

an assortment of seasonal vegetables: celery, leeks, winter radishes, and carrots
 1 tablespoon of rapeseed oil
 1 fresh garlic clove
 1 pinch of horseradish
 zest of half a citron
 1 bunch of finely chopped parsley
 1 sheet of puff pastry
 1 egg yolk for glazing

BETROOT AND KIWI SAUCE

3 medium beetroots
 5 ripe kiwis
 1 sprig of rosemary
 1 splash of balsamic vinegar
 white pepper, freshly ground

This recipe by Chef Alain Passard celebrates the richness of seasonal vegetables, inviting us to embrace the green life. Encased in golden puff pastry, this creation is light and bursting with refined flavours. Enjoy with a smooth beetroot and kiwi sauce for a fresh, bold touch.

1 PREPARING THE FILLING

Dice the vegetables into a fine brunoise. Sauté them in a pan with a drizzle of rapeseed oil. Add the minced fresh garlic and a pinch of horseradish to elevate the flavours. Towards the end of cooking, incorporate the citron zest and finely chopped parsley. Mold the filling in a ring and refrigerate.

ASSEMBLING THE PIE

2 Roll out the puff pastry thinly lengthwise. Place the filling in the center and carefully seal the edges. Brush the surface with egg yolk, then score the edges to give the pie a decorative shell-like finish. Preheat the oven to 180°C (350°F). Bake for 45 minutes, or until the pastry is golden and crispy.

BETROOT AND KIWI SAUCE

3 Using a juicer, extract the juice from the beetroots and kiwis to yield approximately 1 liter of beetroot juice and 25 cl of kiwi juice, respectively. Reduce both juices in separate pans over low heat until the consistency becomes smooth and coats the back of a spoon. Once reduced, combine both juices in a single container, like blending a perfume. Adjust the acidity, bitterness, and sweetness of the sauce to your taste. Add a sprig of rosemary, a splash of balsamic vinegar, and a turn of freshly ground white pepper to perfume the sauce. Let the mixture infuse for a few minutes before serving, allowing the flavours to meld perfectly.

4 SERVING

Serve hot, accompanied by the creamy beetroot and kiwi sauce.

“CUISINE
AND CRAFTSMANSHIP
SHARE A DEEP
CONNECTION.
MASTERING
FLAVOURS, PRECISION,
AND TECHNIQUE
MIRRORS THE ARTISTRY
OF TIMELESS DESIGN.



ALEX PENG
AKAME,
PINGTUNG

Chef Alex Peng founded Akame in 2015 in his hometown of Kucapungane. One of Asia's most exciting dining destinations, the restaurant celebrates Indigenous Taiwanese cuisine, with seasonal dishes cooked over a traditional wood-fired brick oven. Sourcing ingredients from Taiwan's most remote regions, Alex transforms bold native flavours into a culinary and cultural journey.



EARTHY WRAPS

BY ALEX PENG

SERVES 1

20g taiwan millet
 100g rice
 20g raw peanuts
 100g pork shoulder
 20cl smoked soy sauce
 1 banana leaf (approximately
 20cm square)
 a small pinch of salt
 a small pinch of white pepper
 2 pieces of cotton twine

Made with locally sourced millet, peanuts, and pork wrapped in banana leaves, replacing plastic materials, this creation offers simple yet pure delights, embodying a commitment to sustainability.

1 PREPARE THE RICE MIXTURE

Rinse the millet, white rice, and raw peanuts, then mix them together. Add a small pinch of salt and white pepper to season and set aside.

2 MARINATE THE PORK

Slice the pork shoulder (the size according to your preference), then mix it with the smoked soy sauce. Let it marinate for 1 hour, allowing the pork to absorb the smoky aroma.

3 PREPARE THE BANANA LEAF

Clean the banana leaf, then lightly grill it over a fire to soften and increase its flexibility, making it easier to wrap the ingredients.

4 ROLL THE WRAPS

Lay the banana leaf flat and place the rice mixture on it. Then, place the marinated pork slices on top of the rice. Wrap the ingredients tightly with the banana leaf, shaping it into a cylindrical or flattened form. Secure it with the cotton twine or bamboo stick to hold the shape.

5 COOK THE WRAPS

Place the wraps into a pot and boil them for about 1 hour until fully cooked. Afterward, remove it from the pot and let it cool slightly before enjoying this dish full of traditional natural flavours.

“ THE FUTURE
OF FOOD IS FRESH,
SUSTAINABLE AND
FULL OF LIFE — IT’S
A CELEBRATION
OF NATURE.



GIUSEPPE PEZZELLA
EUGÈNE EUGÈNE,
DUBAI

With a career spanning prestigious kitchens worldwide, Chef Giuseppe has been a key figure in Dubai's culinary scene, leading teams at renowned establishments such as Marriott, Five Palm Jumeirah, Cinque, Quattro Passi Nerano, and Chic Nonna.

GREEN PEAS & SPROUTS RISOTTO

BY GIUSEPPE PEZZELLA



1 SERVES

GREEN PEAS PURÉE

1kg fresh green peas
50g shallot
50g potatoes
1g salt
1g pepper
200ml cooking cream
30ml olive oil

GREEN PEAS STOCK

0.5kg green peas trimmings
1kg frozen green peas
200g onion
100 ml carrot
100g celery
50g minth

60g carnaroli rice
40g green pea purée
1g salt
1g pepper
20g butter
20g parmigiano reggiano
100g green pea stock
10 pcs affila cress
3 pcs snow peas
5 pcs nasturtium cress
20g zucchini chopped
15g olive oil
10g shallot

A luxurious risotto, creamy and delicate, infused with the natural sweetness of green peas and the crisp freshness of sprouts, enhanced by a delicate touch of parmesan and the fragrant warmth of herbs, creating a dish that's both comforting and refreshing.

1 GREEN PEAS PURÉE

Peel the green peas and boil them for 7 minutes, in salty water, then cool down in ice water.

Peel and chop the shallot and potatoes and cook with olive oil in one pan.

Add in the shallot, potatoes, the cooked green peas, salt and pepper and cook for 2 minutes.

Add 0.5L of water and the cream and cook. Blend all and strain it.

2 GREEN PEAS STOCK

Put all the ingredients in one deep pot with 2L of cold water. Cook it gently for 3h.

Strain it and cool it down.

3

In a pan, start to cook the shallot in 10g of butter; once cooked add the Carnaroli Rice.

Toast the Rice once the rice is hot start to cook with stock.

On the side, blanch half of the Affila cress, chopped zucchini for 30 sec. and the snow peas for 3 min.

Once the risotto is almost cook (up to the palate), add the green pea purée.

At the desired cooking (around 18 min after you add the stock), remove the risotto from fire.

Then add the blanched affila cress, the blanched zucchini, the butter and parmigiano. Mix properly.

On the side season all the herbs and the blanched snow peas with olive oil, salt and pepper.

Plate the risotto, gently place all the herbs and vegetables on top, finish with olive oil.

“CAPTURING THE
BEAUTY OF NATURE
WITH EARTHY, NUTTY
TONES AND WISPS OF
THE FOREST’S COLD
BREEZE.



REYNOLD POERNOMO
JAKARTA

Since 2016, Reynold has collaborated with his family and older brothers to build business ventures. As a distinguished *TEDx* speaker, he has earned a place on *Forbes Asia's* 30 Under 30 and, at just 23, was honored as one of Australia's Best Chef Finalists by *Gault&Millau*.



THE FOREST

BY REYNOLD POERNOMO

Capturing the beauty of nature with earthy, nutty tones and wisps of the forest's cold breeze.

SERVES 2

CRÈME PÂTISSERIE

250g milk
2 yolks
55g sugar
20g cornflour

DULCE CRÈME

crème patisserie (above)
90g white chocolate
(caramelised)
1 gelatine sheet, bronze
125g cream (whipped medium
peak)

YUZU CARAMEL

50g glucose (A)
200g cream
50g milk (A)
1 vanilla
5g sea salt
95g sugar
105g glucose (B)
70g unsalted butter
40g yuzu juice
300g milk (B)

1 CRÈME PÂTISSERIE

Place milk in a saucepan and cook over medium heat until simmering. Meanwhile in a mixing bowl, whisk yolks and sugar together until pale, then whisk in cornflour until smooth. Whisk in hot milk to the yolks and then transfer the mixture back into the saucepan and cook over medium heat whilst whisking until thickened.

2 DULCE CRÈME

Pre-heat the oven to 150°C. Place white chocolate onto a lined baking tray and bake in the oven for 18 minutes. Meanwhile soak gelatine in iced water until softened. Once chocolate is caramelised, combine the crème patisserie, chocolate and gelatine together and blend until smooth. Transfer to a tray to cool down completely in the fridge. Once the mixture has set, fold whipped cream a 1/3 at a time until smooth, then transfer to a piping bag and keep in the fridge until ready to plate.

3 YUZU CARAMEL

In a saucepan place glucose (A), cream, milk vanilla and salt together and cook over low heat until simmering. Meanwhile in another saucepan, combine sugar and glucose (B) together and cook over medium heat until caramelised to an amber colour. Once it just reaches a smoking point (171°C), whisk in butter. Then once butter is melted through, whisk in the milk mixture. Allow to cool down, then whisk in the yuzu juice and milk (B). Pour into 5cm diameter hemisphere silicone molds and freeze in blast chiller until frozen solid. Once frozen, remove from the molds and skewer the flat surface with a bamboo skewer.

PISTACHIO MONTE

45g white chocolate
25g pistachio paste
1 gelatine, bronze
15g sugar
180g cream

MATCHA SPONGE

4 yolks
50g sugar (A)
4 egg whites
120g sugar (B)
30g matcha powder
100g hot water
60g flour

MATCHA WHITE CHOCOLATE DIP

75g cocoa butter
150g white chocolate
4g matcha powder

4 PISTACHIO MONTE

Soak gelatine in iced water until softened. Remove excess water from the gelatine and in a mixing bowl place white chocolate, pistachio paste and gelatine together. Cook over a bain-marie until a paste is formed. In a separate bowl, whip cream with sugar to medium peak. Then fold in cream to pistachio mixture ¼ at a time until smooth and well combined.

To form the shape of the dessert, dip the yuzu caramel into the monte mixture up to the edges of the hemisphere without covering completely. Then carefully pull up creating a rounded edge and a small peak at the bottom.

Gently place the shaped dessert onto a lined baking tray and keep the skewers in. Then place it in the blast chiller immediately.

5 MATCHA SPONGE

Pre-heat oven to 160°C. In a mixing bowl, whisk sugar (A) and yolks together until fluffy and pale. In another mixing bowl, whisk sugar (B) with whites until stiff peaks. Whisk in hot water to matcha in a mixing bowl and then combine with the yolks. Fold in the flour well then fold in the meringue until smooth. Pour mixture onto a lined baking tray (30cm x 45cm) and bake for 6-8 minutes. Allow to cool once baked. Once cooled, cut 4cm rounds with a ring cutter. Keep the off cuts and tear them to small pieces for plating.

6 MATCHA WHITE CHOCOLATE DIP

Combine all ingredients together in a mixing bowl and melt over a bain-marie until temperature reaches 45°C. Blend if matcha is not dissolving well.

Transfer dip mix to a canister. Dip the frozen shaped dessert until fully submerged into the matcha chocolate and remove the excess pool of chocolate by tilting the dessert once pulling up. Allow chocolate to set before placing it onto a tray. Then remove the skewers and seal the hole with a lightly, heated back of a spoon.

LIME YOGURT SNOW

350g yogurt, greek
2 lime + zest
1 gelatine sheet, bronze
175g icing Sugar
200g cream
200g milk

ELDERFLOWER BLOSSOM JELLY

300g water
200g elderflower syrup
30g orange blossom water
50g sugar
6 gelatine sheets, bronze

TO SERVE

micro mint
micro lemon balm
edible flowers
matcha powder
liquid nitrogen
green apple slices

7 LIME YOGURT SNOW

Soak gelatine in iced water until softened. Then in a saucepan combine, milk and gelatine together and cook over low heat until dissolved. Place all ingredients together in a mixing bowl and whisk until well combined. Strain mixture into a siphon gun and charge with 3 nitrous oxide bowls.

8 ELDERFLOWER BLOSSOM JELLY

Soak gelatine in iced water until softened. Squeeze gelatine of excess water and place in a saucepan with all the ingredients and cook over low heat until dissolved. Transfer to a container and store in the fridge until set. Once set, remove the jelly from the container and cut to 5mm cubes. Keep aside in a container and in the fridge until ready to serve.

Pipe a dollop of dulce crème onto the middle of the plate and place the shaped dessert on top to stick. Pipe another dollop of dulce crème on the center of the dessert and place a round of matcha sponge on top, push down until flat. Then pipe a dollop of dulce crème on top of the sponge and cover with pieces of matcha sponge. Place 5 jelly cubes around and on the sponge then garnish with herbs, 5 apple slices and flowers. Lightly dust with matcha.

When ready to serve, siphon the yogurt snow into a bath of nitrogen and crush it as it freezes. Using a slotted spoon, remove the snow and place it around the outside of the dessert. Serve immediately.

“NO GARDEN THEME IS COMPLETE WITHOUT THE POWER OF FUNGI. IT’S NOT OFTEN THAT PEOPLE ARE AWARE OF JUST HOW MUCH THE HEALTH OF THE PLANET DEPENDS ON IT. THEY’RE THE ULTIMATE NUTRIENT RECYCLERS, CRUCIAL TO CARBON REDUCTION, AND ENCOURAGE ALL PLANT GROWTH.



SOPHIA ROE
NEW YORK CITY

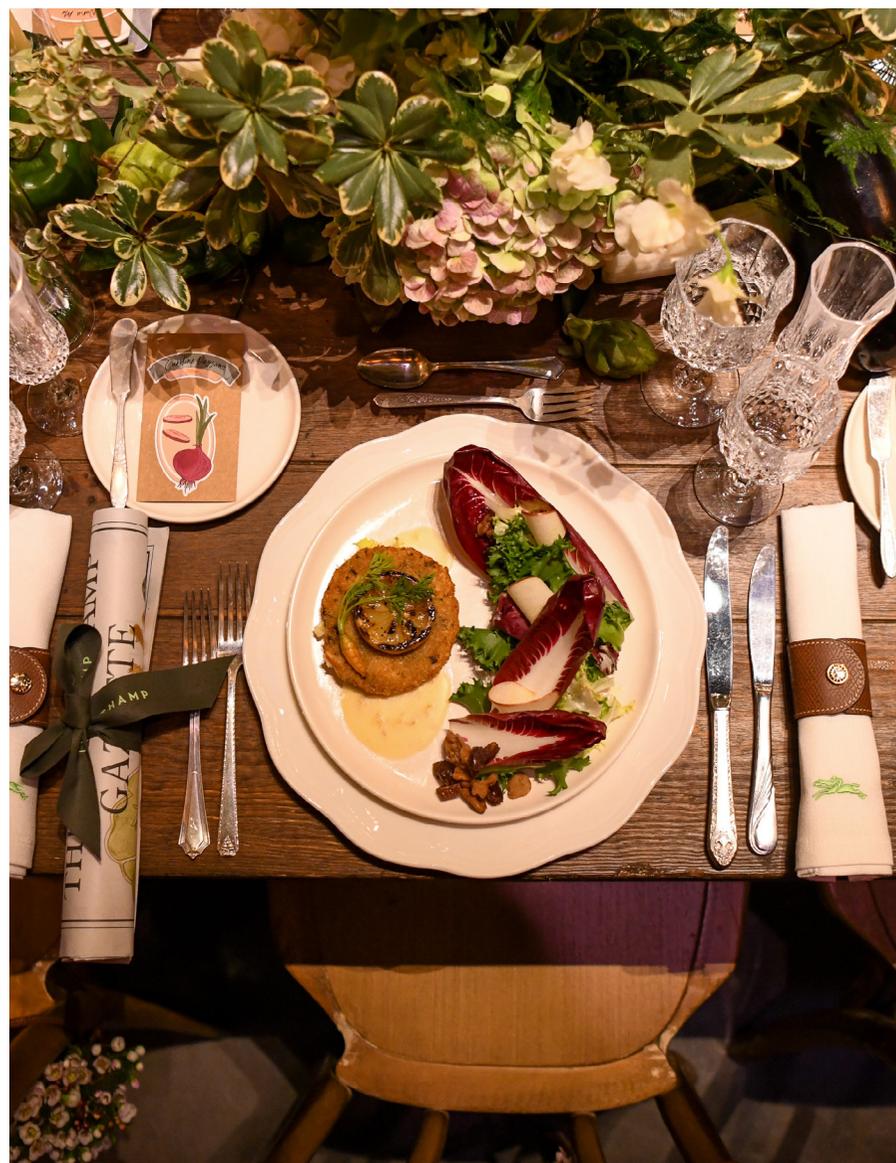
Sophia Roe is a *James Beard Award*-winning Chef, two-time *Emmy-Award* nominated TV host, writer, producer, and editor, known for her distinct lens on honesty, diversity, and inclusivity.

Her innate passion for food has always been rooted in an early understanding that some people have access to nutritious foods, while others simply and problematically do not.

This duality serves as the foundation for Sophia's work: celebrating the beauty and art in cooking while creating resources to advance food justice, build more sustainable and equitable food systems, and how best to combat consumer confusion in a quickly evolving world.

PORTOBELLO MUSHROOM MILANESE WITH LEMON BEURRE BLANC

BY SOPHIA ROE



SERVES 4

PORTOBELLO MUSHROOM MILANESE

2 tbsp finely minced garlic
 2 tbsp green onion (just the white/lighter green parts for this)
 1 tbsp minced fresh thyme
 1 tbsp coconut aminos
 1 tbsp miso
 1/2 tsp ground cumin
 1 lemon, juice and zest
 1/2 cup olive oil
 1 tbsp kosher salt
 1/4 tsp black pepper
 4 extra-large portobello mushrooms

FRY AND DREDGE

1 cup all-purpose flour
 2 large eggs, beaten
 3 tbsp whole milk
 1 1/2 cup panko breadcrumbs
 1/2 cup finely grated parmesan
 1 tbsp chopped green onion (the bright green tops work here)
 1 tbsp minced flat-leaf parsley
 1 tbsp garlic powder
 1 tbsp nutritional yeast
 1 tbsp onion powder
 Kosher salt to taste
 neutral oil for frying

This dish strikes a perfect balance of rich, earthy, and vibrant flavours. The Portobello Mushroom Milanese offers a crisp exterior and tender center, while the bright radicchio and chicory salad adds a refreshing crunch. A nutty, poppy seed miso vinaigrette softens the bitter greens, and a silky lemon beurre blanc ties it all together with a burst of citrusy brightness.

- Preheat oven to 175°C. Combine garlic, green onions, thyme, coconut aminos, miso, cumin, lemon zest, salt, and pepper in a small bowl. Then whisk in lemon juice and oil. Be sure to cut off stems of mushrooms gently scrape away gills under caps using a spoon. Preferably on a lined baking sheet, brush mushrooms on both sides with the marinade, being generous and making sure to evenly coat. With the mushrooms stem-side up, drizzle any remaining marinade over top. Gently press down on the mushrooms to flatten them a little. Let marinate for 30 minutes. Roast mushrooms for 22 minutes, flipping halfway through. Remove from oven and let cool.

Separately, place flour (be sure to season flour with salt and pepper) in a wide shallow dish. Add beaten eggs and whole milk in another wide shallow dish. In a third wide shallow dish, mix panko with cheese, parsley, chopped green onion tops, garlic powder, onion powder, and salt and pepper to taste.

Very carefully try to evenly flatten mushrooms one more time, then dredge the caps first in flour, then egg and lastly panko, being extra tedious and mindful to coat each mushroom completely. Return to a clean lined baking sheet and refrigerate, for one hour, or overnight. Be sure to cover mushrooms while in refrigerator. Into a large (12-14 inch) pan over medium heat, add enough oil to fry the breaded mushrooms. When the oil is between 175°C (350°F), fry the mushrooms, working in batches until golden, 3 to 4 minutes per side. Season with salt, garnish with small portion of microgreens.

LEMON BEURRE BLANC

3 tbsp finely minced shallot
1 1/2 tbsp lemon juice
1 1/2 tablespoons lime juice
3 tsp dry white wine
1 1/2 tsp white peppercorns,
lightly crushed
2 tbsp heavy whipping cream
1 stick butter (113g), cut into
small pieces
2 tsp lemon zest
1 tbsp lime zest
Kosher salt to taste

**ITALIAN RADICCHIO &
CHICORY SALAD**

5 to 6 cups mixed winter
chicories
1 granny smith apple, thinly sliced
1/2 cup dates, finely chopped
1/2 cup chopped candied
walnuts
1/2 cup thinly shaved asiago
cheese
1/2 cup parsley leaves, gently
picked off the stem
kosher salt and black pepper
to taste

**MISO POPPY SEED
DRESSING**

1/4 cup white miso
1 tbsp coconut aminos
1 tbsp maple syrup
2 tsp dijon mustard
1 tsp onion powder
1 tsp garlic powder
1 lemon, zest and lemon
1/3 cup champagne vinegar
1/2 cup aquafaba (not the
actual chickpeas themselves,
just the liquid in the can of the
chickpeas)
1 cup grapeseed oil
3/4 tsp poppy seeds
kosher salt and pepper to taste

2 LEMON BEURRE BLANC

To prepare beurre blanc, place shallots, lemon juice,
lime juice, white wine, and peppercorns in a small
skillet and stir to combine.
Heat over medium heat and reduce by more than
half. Strain reduced wine mixture into a medium
saucepan. At this stage whisk in the heavy cream.

Heat the wine mixture over medium-low heat.
Add butter pieces one at a time, whisking constantly
to incorporate, until all butter has been added to
the saucepan and sauce is thickened.
Being sure not to let sauce simmer, if it does, remove
saucepan from heat and add another piece of butter
to cool it quickly.
Remove sauce from heat.
Taste and season with salt as needed.
Stir in lemon and lime zest.
Keep warm until ready to use.

3 MISO POPPY SEED DRESSING

In a blender, combine all ingredients except oil and
poppy seeds.
With the blender on high, drizzle in the oil until
completely incorporated, taste for balance and once
taste is good, whisk in the poppy seeds to evenly
distribute.
Store in the fridge until ready to use.

Toss the chicories, granny smith apple, and chopped
dates with the miso poppy seed dressing, and finish a
good portion of black pepper, candied walnuts, shaved
asiago cheese, and parsley leaves.

“ PASSION,
PATIENCE AND
PURPOSE — THESE
ARE WHAT SET US
PART FROM THE
ORDINARY.



KIM HOCK SU
AU JARDIN,
PENANG

As the chef and owner of Restaurant Au Jardin, one of Malaysia's first Michelin-starred establishments since 2022, Chef Su is deeply committed to showcasing the richness of local produce.

Based in Penang, he champions artisanal farmers and producers, empowering them while nurturing the next generation of chefs.

PETIT POIS - PEA CUSTARD & CRISPS, SOUTH EAST ASIAN INSPIRED SAUCE VERTE

BY KIM HOCK SU



SERVES 1

**GREEN CURRY
SPICE BASE**

150g salangal
150g lemongrass
150g shallot
150g garlic
150g green chilli
10g coriander
30g kaffir lime leaves
50g thai basil
5g cumin powder
500g corn oil

CURRIES

100g spice base
300g chicken stock
5g sugar
5g salt
0.5g chili powder
1g black pepper
1g cumin powder
30g coconut milk
30g basil thai
13g lime juice

**PETIT POIS
CUSTARD JUICE**

200g frozen petit pois
200g water

CUSTARD

138g petit pois liquid
5g rose flour
2g salt
40g butter
1 pcs gelatin

PEA CRISPS

250 soaked sago (ratio 1:1)
200g petit pois juice
3g salt

Delicate and sweet, Petit Pois captures the essence of summer.

1 GREEN CURRY

Chop all the ingredients into manageable pieces. Crush the ingredients into paste with a pestle and mortar. Heat the paste, add all the rest of the ingredients and seasoning. Cook for about 5 minutes and add in fresh thai basil last. Blend and sift through a fine sieve.

2 PETIT POIS CUSTARD

Blend the frozen petit pois with water. Sift it through a fine sieve. Measure the amount needed and add the flour and salt and heat until it thickened. Once thicken, add cold butter to cool down the mixture followed by soaked gelatine. Sift through a fine sieve again and set in desired mold. Freeze the disc until ready to use.

3 PEA CRISPS

Microwave the ingredients for a minute until translucent. Spread it on a silpat sheet and dry them in a low temperature oven or dehydrator. Once dry, introduce a little bit of water and fry the pea crisps in a fat fryer at 160°C.

“DRAWING INSPIRATION FROM THE HARMONIOUS INTERPLAY BETWEEN LONGCHAMP’S SUMMER 2025 COLLECTION HUES AND BEIJING’S SPRINGTIME VERDANCY, I CRAFTED AN EXCLUSIVE DISH EMBODYING THE ESSENCE OF LONGCHAMP’S SUMMER THEME.



LI ZHANXU
BEIJING

During her six years in France, Chef Li Zhanxu honed her skills at some of the country’s most prestigious kitchens. She worked with the three-Michelin-starred Alain Ducasse at Hôtel Plaza Athénée, the one-Michelin-starred OKA in Paris, and collaborated with Chef Davy Tissot at Saison, part of the Institut Paul Bocuse.

Now, as the Chef of Qu Lang Yuan, she has been honored with the Young Chef Award by the *Michelin Guide Beijing 2024*.

TURNIP ROLL WITH SMOKED TOFU SHIITAKE & WATER CHESTNUTS

BY LI ZHANXU



SERVES 1

5 slices of white radish
1 1/2 Shanghai bok choy
(baby bok choy)
1 to 5 water chestnuts
1 to 3 dried shiitake
mushrooms
2g celery
2g firm tofu
3 slices of cherry radishes
mascarpone cheese

The white radish is finely shaved into thin, translucent slices, capturing the delicate elegance of Chinese aesthetics.

Layered with crisp Shanghai bok choy leaves, it forms a graceful contrast of white and soft green, reminiscent of spring's natural freshness. At its heart, a savory filling of water chestnuts, spring bamboo shoots, dried shiitake mushrooms, firm tofu, and diced radish is expertly stir-fried to perfection. Encased in the radish's own skin, this refined "spring roll" embodies the vibrancy of the season, perfectly aligning with Longchamp's Summer 2025 "Live Green!" theme.

- 1 Thinly slice the white radish and steam in the oven until tender.
- 2 Separate the leaves from the bok choy and layer them over the steamed radish slices.
- 3 Dice all vegetables (water chestnuts, mushrooms, celery, tofu). Sauté with garlic until fragrant. Let cool.
- 4 Place the sautéed filling on the bok choy leaves. Roll the radish slices around the filling to form vegetable rolls.
- 5 Blend remaining bok choy with milk and whipped mascarpone to create a creamy sauce.
- 6 Garnish with thinly sliced cherry radishes.

“ COOKING IS ALL ABOUT
BRINGING NATURE
TO THE TABLE —
FROM GARDEN-FRESH
INGREDIENTS
TO THE JOY OF SHARING
A MEAL.

Sophie Delafontaine,
Longchamp's Creative Director

MAY THIS BOOK INSPIRE
YOU TO EMBRACE
FRESH FLAVOURS,
CREATIVITY,
AND UNFORGETTABLE
MOMENTS. ”

