



TeaTime

A Taste of London's Best Afternoon Teas

Jean Cazals

ISBN	9781906506575
Publisher	Papadakis
Binding	Hardback
Territory	World
Size	189 mm x 179 mm
Pages	252 Pages
Illustrations	216 color, 1 b&w
Price	£14.99

- Gourmand Award for "Best Dessert Cookbook" in the UK
- IP Book Awards 2013 Gold Medal winner
- Features traditional world famous London venues as well as those that offer a more modern take on afternoon tea
- Includes over 30 delicious recipes
- The perfect gift for anyone interested in baking, interior design and photography
- Newly released and updated in a delightful compact format

"Jean Cazals' book achieves that rare thing of showing the familiar in a new light. Cool, sophisticated and fun, with mouth-watering photography in every way this is a book for photography lovers, visitors to our great city and Londoners alike. It will tempt and allure in equal measure." – Conde Nast Traveller

Illustrated by world-renowned food photographer Jean Cazals, **TeaTime** takes you on a sumptuous journey round 50 of London's unique and brilliant tea-hotspots, capturing the ambience of world famous venues such as The Ritz and The Savoy, those that offer a modern twist on traditional afternoon tea such as the Primrose Bakery and The Berkeley, or the more down-to-earth like La Fromagerie and Daylesford Organic, and the indulgent Melt and Cocomaya. Although the British only invented the custom about 160 years ago, it has become part of our cultural DNA and a habit that we have exported around the World. **TeaTime** includes more than 30 mouth-watering recipes from a selection of London's best afternoon teas made by the chefs from grand and boutique hotels, and chic bars and cafés.

Jean Cazals is a London based award-winning food photographer whose work has been featured in magazines including *House & Garden*, *ELLE*, *Marie Claire*, *The Sunday Times* and *The Telegraph Magazine*. His work has been published in over 70 cookbooks and he has worked with numerous international chefs including Michel Roux, Peter Gordon, Jamie Oliver, Gordon Ramsay and Raymond Blanc. He won Pink Lady Food Photographer of the Year 2012. Jean work has also graced the pages of magazines worldwide and he has shot over 80 books with numerous top world chefs. He is an ambassador for 'Capture One' photographic software, a three-times winner of the 'Pink Lady Best Food Photographer of the Year' award and has been shortlisted as well for a number of photography awards worldwide, including the 'James Beard Awards'. Some of his portraits are part of the National Portrait Gallery collection in London. He has held few exhibitions of his work in London and France.



BAR BOULUD MANDARIN ORIENTAL

From the bustling city of London to the quietest village in the heart of the English countryside, Jean Cazals captures the essence of each location through his lens. His work is a testament to the beauty of the British Isles, from the grandest of palaces to the most humble of cottages. His photography is a celebration of the diverse landscapes and cultures of the United Kingdom.

