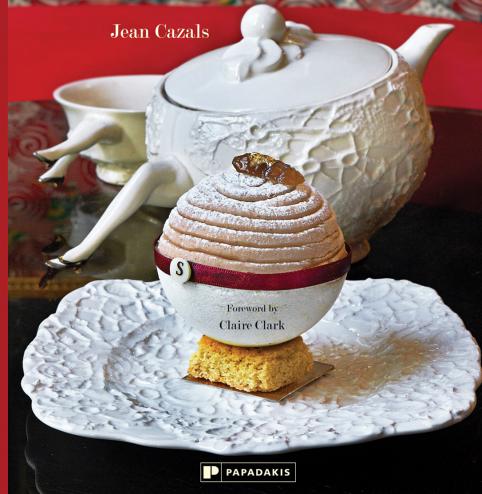




TeaTime

A Taste of London's Best Afternoon Teas

Jean Cazals



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ISBN	9781906506223
Publisher	Papadakis
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Territory	World
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- Gourmand Award for 'Best Desserts Cookbook' in the UK
- Features traditional world famous London venues such as Fortnum & Mason and The Savoy as well as those that offer a more modern take on afternoon tea, including Sketch and Yauatcha
- Foreword by chef-pâtissier Claire Clark
- Includes over 30 delicious recipes

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.



COCOMAYA

Founded in 2008, Cocomaya is the brainchild of chef Francesco, former head chef at the famous restaurant, Cocomaya, in Mexico City. The restaurant, which served traditional Mexican dishes, closed in 2008 and Francesco moved to London to open Cocomaya here. The restaurant quickly became a hit with the London foodie crowd, serving Mexican food with a British twist. The menu includes traditional Mexican dishes like mole, fajitas, and enchiladas, as well as more modern offerings like ceviche and ceviche. The restaurant is known for its vibrant atmosphere and friendly service. The menu includes traditional Mexican dishes like mole, fajitas, and enchiladas, as well as more modern offerings like ceviche and ceviche. The restaurant is known for its vibrant atmosphere and friendly service.

