

CASE STUDY

February 2015

Carpigiani superiority is a match for quality at Le Manoir Aux Quat'Saisons

Set in the heart of the idyllic Oxfordshire countryside, tucked away in the outskirts of the tranquil village of Great Milton, Le Manoir Aux Quat'Saisons, led by leading chef Raymond Blanc and his dedicated team, is a prestigious two Michelin starred restaurant and world class hotel. Renowned for offering some of the finest food in the country, the Le Manoir Aux Quat'Saisons name is seen by many as the definition of quality and attention to detail at every level.

Having worked at Le Manoir for over 20 years, Executive Pastry Chef, Benoit Blin MCA, has enveloped his passion for only the very best seasonal ingredients with his extensive experience in some of the finest restaurants in France to create a range of desserts bursting with exceptional flavours and wonderful taste combinations, he explains:



"I have always believed that the quality of the dessert offering is directly related to the quality of the ingredients used, combined with the care and attention taken during the production process. As a result, we never use anything less than perfect, seasonal ingredients and maintain optimum conditions within the kitchen to produce our desserts. This care and attention also applies to the equipment we use; we're looking for our equipment to produce only the finest results each and every time."

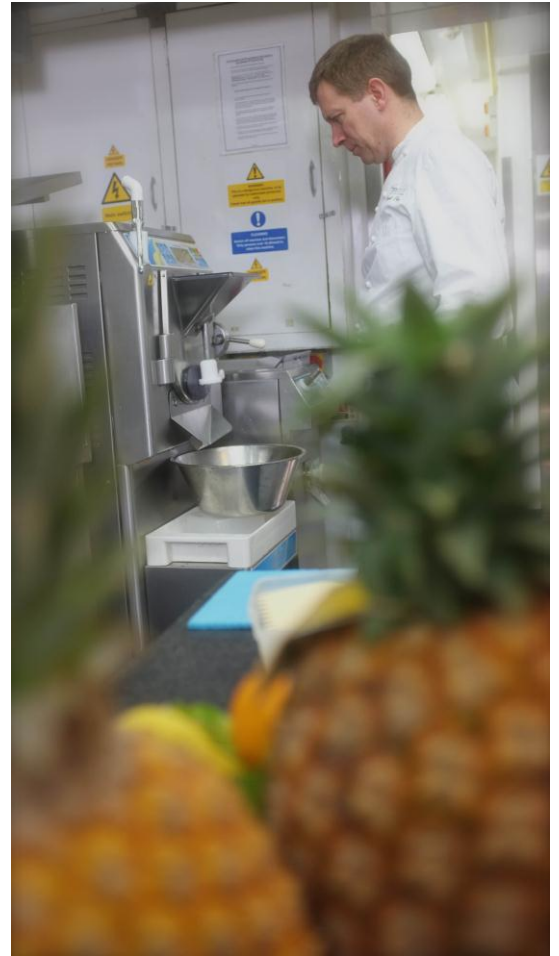


With a dessert menu taking influences from a number of different cuisines and a passion for producing everything in-house, Benoit and his team require the equipment used to produce desserts only of the highest quality on a continual basis. This is where Carpigiani

equipment came to the forefront, Benoit continues:

“We produce everything we serve from within our kitchen, never buying in pre-made mixes or finished produce, ever. This applies to all of our pastries, breads, sauces, toppings and of course our range of ice creams and sorbets. Having worked with Carpigiani equipment in previous kitchens, I was delighted when I joined Le Manoir over two decades ago and saw they already had a Carpigiani machine. Despite several changes and updates to the model we use, the consistent results and quality of the ice cream produced is something that has kept us loyal to Carpigiani equipment throughout.

Making use of the latest innovations from Carpigiani, Benoit recently took ownership of the Maestro. Featuring state-of-the-art technology, revolutionary design and decades of research and development, the Maestro offers Le Manoir team all the capabilities needed to produce an outstanding dessert menu:



“Catering for hotel residents and restaurant diners as well as for large events, conferences, weddings and private functions means that we need equipment

that is multifunctional and versatile, yet still able to provide the quality we desire. Having used a number of Carpigiani machines over the years, we were delighted with the prospect of a machine that could not only make gelato and sorbet but could also cook custard, pastry cream, toppings and sauces in one.”



Despite the versatility of the Maestro, Benoit goes on to comment on the convenient design and outstanding capacity of the machine:

“Having previously used the Labotronic RTL, I was pleased to see the Maestro was no larger in size, still fitting effortlessly into our kitchen setup. We opted for the Maestro with the lower capacity which gave us the flexibility in creating the smaller batches needed for the restaurant, especially important when we are looking to churn our ice creams freshly on a daily basis.”*



In addition to making ice cream, Benoit and his team have been able to use the Maestro’s unique Hot-Cold-Dynamic® system to produce a range of other dessert based inclusions, stating:

“The cooking capabilities of the Maestro are something we have really been able to make good use of in the kitchen, producing custards, creams, sauces, crème anglaise and even Pina Colada, always resulting in a fantastic smooth texture and beautiful finish. What’s more it is so quick, efficient and easy to use, which is something that is essential when we are using the kit for between six and eight hours every day!”

Having worked with Carpigiani equipment for so many years, Benoit is also aware of the importance of good service and reliability, especially in such a fast paced restaurant with an ever changing menu, he concludes:

“I have always been immensely impressed with the service and support provided to me by Carpigiani UK. I know that whenever I need any assistance I am able to simply pick up the phone and someone will be there to help. If there is an issue with the machine, engineers are with me as soon as possible and when it comes to the purchase or installation of a new machine, I can be

confident that my requirements are handled in a professional and efficient manor. I have also been able to take a couple of members of my chef brigade along to Hereford to see first-hand the latest innovations from the company, something that in the past has proved extremely helpful.”



As Chairman of the UK Pastry Club ‘Coupe Du Monde’, Benoit Blin MCA is also delighted that Carpigiani UK has been of huge support, providing expert knowledge and training in the production of the finest ice cream and sorbet production to the UK team.

To find out more about Le Manoir Aux Quat'Saisons, please call 01844 278881 or visit the website at www.belmond.com/le-manoir-aux-quat-saisons-oxfordshire/.

Whether you’re a chef looking to start producing homemade ice cream or sorbet or you are looking for a way to develop your existing offering, please call Carpigiani on 01432 346018 or visit www.carpigiani.co.uk to find out more about the latest equipment developments or Gelato University courses in the UK.

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