



# Laduree

## Entertaining: Recipes, Ideas & Inspiration

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- Ladurée Sucre and Salé have been sold around the world in six different languages, resulting in the sale of over 200,000 copies
- Ladurée has opened a flagship store in Manhattan, which has queues in front of it from morning to night

After the international success of *Ladurée Sweet Recipes* and *Ladurée Savoury Recipes*, Ladurée's chefs bring us their recipes and ideas for entertaining. From breakfast to a formal dinner party, brunch with friends, an elegant picnic, family lunch, a snack, high tea, a romantic dinner, supper by the fire and a buffet, *Ladurée: The Art of Entertaining* presents ten themes, ten moments in the day for which Ladurée shares its advice and ideas for menus and table decoration.

**Michel Lerouet** is the Chef of French and International Cooking at Ladurée. He was born in Paris in 1966 but spent most of his childhood in Normandy with his grandmother, who happened to be an accomplished cook and shared with Michel her love of food. At the age of 16 he decided to enter a catering school. He worked his first internship at the Michelin Star Hotellerie du Grand Lac near the family home and moved up through the ranks. With Guy Savoy he learned rigour, perfection and especially generosity. He put these qualities into practice at Tante Louise where he first became chef and Assistant Manager. At Tante Louise his style took root and his cooking became structured with balanced recipes without excess. He developed this style during 5 years at the Procope in Paris. Lerouet's passion lies in dishes with smooth, slow rhythms where the flavours develop little by little without any harshness. For Ladurée, he gives all of his determination and know-how; he pays careful attention to the quality of the products used and shares the best of himself. He is the author of *Ladurée Salé*.

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Vincent Lemaire has been the Head Pastry Chef at Ladurée since February 2011, and has previously worked in very prestigious restaurants in France. Twice a year, following the seasons and fashion trends, he creates new flavours and colours for religieuses, saint-honorés and macarons and shares these wonderful flavours that combine beauty and sensuality in all the Ladurée shops around the world. Marie-Pierre Morel is a lifestyle photographer. Her photographs are published regularly in prestigious decorating and food magazines. She has photographed for many books with publishers such as Marabout and Glénat as well as Editions du Chêne for whom she has Wallpaper by Philippe Model and Mary Shaw's Decorating Lessons.