

## French kitchen

This month we grill Frank Raymond

As far as culinary credentials go, working as head chef for London's oldest French restaurant brings a certain kudos. Frank Raymond, who's originally from Évian, took up the helm at Mon Plaisir back in 2003 after working for Marco Pierre White at the Oak Room and Titanic as executive sous chef. Despite the fact that his parents were not chefs, Frank says he knew from the age of three that he wanted a culinary career, inspired by his grandmother who was a keen cook. Frank worked in Geneva as head chef at Le Marignac where he achieved two Michelin stars.

He then moved back to Evian and set up his own restaurant Le Cheval Blanc which he sold three years later when he decided to come to the UK for a change of scenery and to broaden his gastronomic experience. Frank brought new life to the menu when he joined Mon Plaisir introducing new dishes including a *trio de tartare* (salmon, tuna and trout) alongside classic French dishes such as *entrecôte grillée*. Frank says he particularly enjoys cooking fish and that the menu at Mon Plaisir, which focuses on seasonal

produce, is using more John Dory than cod these days. Tel: 0207 836 7243 or visit [www.monplaisir.co.uk](http://www.monplaisir.co.uk)



## Santé!

Laurent Perrier Cuvée Rosé has launched a limited edition gift set which features a gilded pink and gold vase and a 75cl bottle of bubbly presented in a chic pink gift box. The set, priced at £150, is available from Selfridges, Harvey Nichols, Harrods and Fortnum & Mason. Tel: 01628 475 404 or visit [www.laurent-perrier.co.uk](http://www.laurent-perrier.co.uk) for more information.



## Vintage tippie

Armagnac producer Château de Pellehaut has launched La Réserve de Gaston, a new blend that combines a selection of the best vintages made from the ugni blanc and folle blanche grapes. Château de Pellehaut is located in the Ténarèze Armagnac *appellation*, which covers the northwest of

the Gers *département* and the south of Lot-et-Garonne. It has already been awarded a gold medal in Paris and is available in the UK, priced £54, through Maison Sichel SA.

Tel: (Fr) 5 62 29 48 79 or visit [www.pellehaut.com](http://www.pellehaut.com) for more information.

## RECIPE

### Tranches d'aubergines grillées avec purée d'églefin

Serves: 4  
Preparation and cook time: 45 mins

1 - 2 aubergines (16 nice slices)  
4 tbsp olive oil  
Salt  
Pepper

#### FOR THE FISH PURÉE:

700g haddock fillet  
1 tbsp horseradish cream  
2 tbsp lemon juice  
2 tbsp cream cheese (full-fat)  
Salt and pepper  
2 tbsp olive oil  
Parsley to garnish

- Slice the aubergines and sprinkle with salt to draw out some of the water. Then rinse and pat dry.
- Heat plenty of oil in a frying pan and

fry the aubergine slices on both sides until golden brown. Season with pepper and keep warm in the oven at 80°C.

- Season the fish with salt and pepper and sprinkle with a little lemon juice. Heat 1 tbsp oil and cook the fish on both sides over a gentle heat.
- Add the horseradish cream and cream cheese and purée finely. Season with salt and pepper, and add lemon juice to taste.
- Now assemble 4 aubergine 'towers', alternating slices of aubergine with haddock purée.
- Serve garnished with parsley and sprinkled with freshly ground pepper. Decorate the plates with olive oil.

