



Claire Clark

Biography

Claire Clark has had a career encompassing time spent at some of the most prestigious restaurants in England as well as at the first American Restaurant to obtain **three Michelin Stars**; The French Laundry. She is now working as a freelance Pastry Chef and will be supporting our team and attending events with Cheese Cellar. Customers will benefit from her valuable creative input to both our products and recipes, as we further develop the Cheese Cellar Patisserie Collection.



The Art of Pastry:

Claire started out with the intention of following a career in music but turned her artistic talent to the art of Pastry. She feels that she was extremely fortunate to complete her apprenticeship with two Swiss German Patisseries, Chefs John Huber and Ernst Bachmann. Time spent working with chefs demonstrating such expertise inspired Claire and helped her to begin her celebrated career as a Pastry Chef.

Best Pastry Chef:

Her outstanding ability has been recognised with accolades such as becoming the only female recipient of the "**Meilleur Ouvrier de la Grande-Bretagne**" (MOGB) or the "**Best Crafts Worker of Britain**". This is the highest recognition of professional excellence. In addition to this, in both 1999 and again in 2005, Claire was awarded the title of "**Best Pastry Chef**" by the well regarded industry publication, Restaurant Magazine.

The Finest Places To Dine:

Claire has spent time in the kitchens of a collection of the finest places to dine in London. She has been **Head Pastry Chef** at **The Wolseley**, **The Hilton Metropole Hotel**, **Claridges** and **The Portman Intercontinental Hotel**. She began her training as a Commis Pastry Chef in hotels such as **The Ritz** and **The Randolph**. Alongside this Claire has been involved in the setting up of pastry kitchens to include training and menu design; this was her role when the Conran restaurant **Bluebird** opened on the Kings Road. An interesting project within her portfolio was the establishment of a pastry kitchen and team of pastry chefs at the House of Commons. Claire was their first ever pastry chef. Claire then spent time at the much acclaimed, "Michelin starred" **French Laundry** in California from 2005-2010. She created stunning desserts to complement Chef Thomas Keller's distinctive, imaginative and contemporary American cuisine.

Investing In the Industry:

Her extensive experience is not just across famous kitchens but also in spending time investing in the industry. Claire was a **founder and Chairman from 2002 - 2005 of the Association of Pastry Chefs**. Future pastry chefs have benefited from Claire's expertise in her role as a Mentor for the **Academy of Culinary Arts** and as an examiner for the City and Guilds advanced pastry certificate.

Best Dessert Book:

Somehow Claire has also found time to help others to learn her craft by collating her most treasured recipes into a collection called "Indulge". In 2008, soon after its release, this achieved recognition as the **Best Dessert Book at The World Gourmand Awards**.

Cheese Cellar Patisserie Collection.

We hope that our customers enjoy our new products and recipes and we look forward to your feedback.



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www.cheesecellar.co.uk