

FOOD AND BEVERAGE

Krug releases international cookbook project celebrating versatility of lemon

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The book's contributors share 113 Michelin stars among them. Image credit: Krug

By LUXURY DAILY NEWS SERVICE

LVMH-owned Champagne house **Krug** has once again invited a group of world-renowned chefs to create pairings for two of its most iconic blends this year with a twist.

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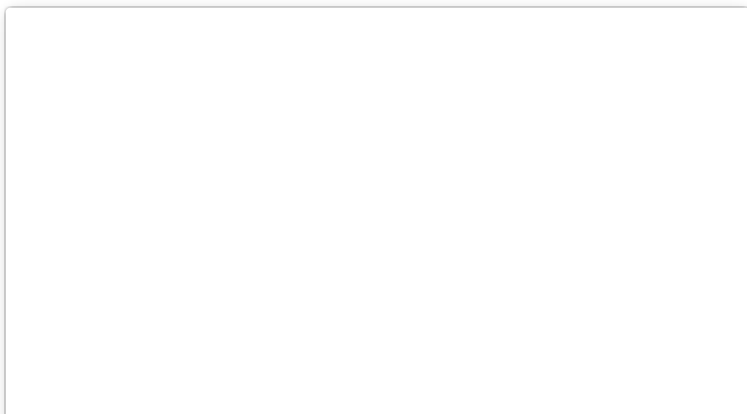
For the first time, the house has chosen a fruit the lemon as its single ingredient of inspiration to complement the latest editions of Krug Grande Cuve and Krug Ros. The resulting recipes have been compiled into a new cookbook, "The Zest is Yet to Come."

Zest for life

Overseen by Krug cellar master Julie Cavil, 112 established and emerging chefs who among them share 113 Michelin stars have lent their skills and creativity to the project.

Among the talent, who represent 25 countries, are France's Anne-Sophie Pic, the fourth female chef to be awarded three Michelin stars, and chef Umberto Bombana, who is renowned for his work with white truffles.

Creations aim to coax the citrus aromas from the 171st edition of the Krug Grande Cuve and emphasize the freshness of the 27th edition of Krug Ros.



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A post shared by Krug Champagne (@krugchampagne)

Recipes include a pan-roasted bass with finger limes and caviar, courtesy of chef Nina Compton, a New Orleans-based chef and winner of the 2018 James Beard award for Best Chef: South.

French chef Hlne Darroze, who heads an eponymous restaurant in London's Connaught Hotel, offers her interpretation of lemon cake.

Each year, Krug selects what it considers a "humble" single ingredient as its object of focus. Previous choices have included the egg, the onion and rice.

Of this year's participants and ingredient selection, Ms. Cavil notes their power to both unify and celebrate diversity.

"I work daily alongside creative talents both winegrowers and chefs and I am continually amazed not only by their skill, but also by how similar we are," Ms. Cavil said in a statement. "Just as I do with Champagne, chefs bring their creations to life by combining surprising ingredients.

"Grapes or lemons, blends or recipes, all lead to a diversity of tastes, cultures and inspirations," he said.

"The Zest is Yet to Come" is available in several languages. More information can be found [here](#).

Another chef who will be asked to match his gastronomic creations with popular house blends is France's Arnaud Donckele, with whom fellow LVMH-owned Champagne house Ruinart announced a three-year partnership earlier this week.

Mr. Donckele will create menus around select Dom Ruinart cuves, and participate in culinary events across the world on the house's behalf ([see story](#)).

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