



**Eric Lanlard, *master pâtissier***

**MY INSPIRATION:  
ANTONIN CAREME, 19TH-CENTURY CHEF AND PATISSIER**

“Antonin Carême was the first celebrity pastry chef, and he really modernised pastry. There’s not one pastry recipe today that doesn’t owe something to him.

“He was born just before the French Revolution and started from nothing – he was abandoned as a child and was taken in by a cook. He taught himself to read and write and used to study in the royal library.

“Chefs were considered to be nothing in those days, but Carême developed uniforms for the kitchen and pushed for chefs to go to college. I always look not just at his cooking but how he made himself.

“I am lucky to have two of his original, signed books – the two-volume *Le Pâtissier Royal Parisien*. They were an impulse buy in Paris when I was ten, and a pricey one! My parents nearly had a heart attack when I said I wanted them – I had to promise they would be my Christmas presents for the next ten years.

“I didn’t know who Carême was then, but I liked the pictures and designs. He was famous for his big centrepieces, which inspire me today.”

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interviews *anna-marie julyan*  
photographs *david yeo*

# ‘MY BAKING INSPIRATION’

*From a 19th-century chef to Quentin Blake, five exceptional bakers reveal their muses*