

Anthony's Patisserie, Leeds

New Restaurant for Award Winning Chef

Following the extraordinary success of his restaurant business started in 2004 chef Anthony Flinn has recently unveiled his third new venture in Leeds and has again chosen Betaquip to design and install the kitchen. Anthony was aged just 24 when he opened his first restaurant, Anthony's in Leeds, which has won National accolades for his unique style of cooking that combines traditional kitchen skills with scientific principles, the method better known as molecular gastronomy.



The three businesses are designed to be complimentary, deliberately avoiding duplication and ensuring that the other restaurants are not compromised. The original premises houses the flagship 'Anthony's' restaurant where Anthony personally prepares his mouthwatering dishes that includes unusual combinations such as roast suckling pig with a chocolate pudding fondant and black sesame seed ice cream. His second restaurant was 'Anthony's at Flannels' which provides a lunch time venue offering the highest quality meals at the most competitive prices. The latest venture is called 'Anthony's Patisserie' developed to offer light luncheon, true homemade pastries, confectionery and bonbons of the highest standard.

Located in Victoria Quarter, the most sought after real estate in the centre of Leeds, the new Patisserie offers a casual daytime dining experience. The

menu includes handmade chocolates, afternoon tea and light lunchtime meals that include dishes such as truffle dressed French beans, quail eggs kalamata olives. All the food is prepared from fresh ingredients from a compact but state of the art kitchen designed and equipped by Betaquip. Equipment includes combi ovens and induction tops from the Electrolux Professional range. Induction tops are energy saving and give off very little waste heat They only operate when a pan is placed on them, unlike gas burners that tend to be left on all the time. Anthony previously worked on induction tops at El Bulli in Spain and has them installed in the kitchen of his original Anthony's restaurant.

Anthony Flinn worked with the renowned Ferran Adrià at El Bulli in Spain before teaming up with his father, sister and girlfriend in 2004 to create his own taste sensations at the

family run restaurant. Named the Best New Restaurant of 2004 at the Restaurant Remy Awards, with Anthony receiving the Remy Prize of Excellence, the business went on to win the Yorkshire Evening Post's Restaurant of the Year 2004, Best Restaurant category in the Observer Food Monthly Awards for 2005 and accolades from food writers throughout this country and overseas.

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