

Blue Pudding
by
Martene Dulery
Catering

A CHEF



OF A THOUSAND FLAVORS



Blue Pudding Catering

by
Marlène Dulery

***is a love story between gastronomy
and a hungry French girl***



*N*ative of southern France, Marlène grew up in Nice along the Mediterranean sea and as a toddler took her first tentative steps on the famous 'Promenade des Anglais', a detail that would influence her fate.

She arrived in London in 2006 with the firm intention to titillate the British taste buds. Even with just a few English words in her vocabulary she expressed her culinary talents. Marlène talks to our heart first.

Stylist for a publishing group in Cannes, she dramatized the food, made it look sexier and emotional for photographers she worked with...

Before leaving her 'Côte d'Azur', Blue Pudding Catering was already settled in her head and it's on the other side of the French channel that she would spread the word of good taste and celebrate food.

She dropped her bags in Notting-Hill and opened the doors of her company.

She now organizes dinners, cocktail receptions, makes canapés with her 'petit je ne sais quoi' that makes her food look and taste amazing, writes a blog and articles for international lifestyle magazines (Hors Ligne, Enjoy...)

Her passion and desire to learn opened the doors of London's renowned kitchens where she worked with famous and demanding chefs. After 'La Petite Maison' and the 'Arts Club' she wanted to know more about Mexican cuisine that she performed brilliantly at 'Peyote' in Mayfair.



THE POP-UPS OF THE CHEF

One of her new adventure is that she organizes surprising pop-ups events, combining great food and parties.

Like all she undertakes, nothing is left to chance, everything is made with a heightened attention to detail. She likes to surprise her guests and take them into her world. In other words, if the party is Mexican, you will be literally teleported to Mexico.

Her most recent pop-up was a 'Paris' themed event which took place in Notting-Hill that the neighborhood still greatly remembers. A 'bal musette' with garlands, balloons and accordion, a caricaturist who came especially from France and not to mention cancan dancers! A Parisian atmosphere, joyful and delicious 'guinguette'. Champagne and 4 course meals wowed the foodies. Beef Bourguignon, gratin Dauphinois, onion soup... and the famous frog legs. it was a culinary baptism for some who asked for more !!!

And if Marlène is preparing more pop-ups, you can also hire her for your own events. As stated in the introduction, she is enthusiastic but also a magnificent creative. Her cuisine is a reflection of her : exciting, vibrant and sincere. She loves traveling and each of her dishes is an invitation to a trip. Flavors from around the globe marry her native Mediterranean influences.

The pop-ups have allowed Marlène to present her culinary expertise and people are eating it up, literally.

The fever has now reached France so her next stop will be Paris... before Berlin and Madrid!!!

Wherever it is you will love it, it's written.



Marlène Dulery
Blue Pudding Catering Ltd



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