

Chef Eric Duvin is keen to help anyone who's ever dreamt of demystifying the art of French cooking from the comfort of their own home by welcoming them through the virtual doors of Le Gourmet French Chef. "I don't believe in secrets, only in understanding," he says.

With a career spanning more than four decades in classical French cuisine – from Paris kitchens to private service for embassies and aristocratic estates – Eric brings precision, elegance and exacting technique to his online French cooking course, where students can learn everything from stocks and sauces to soufflés and everything in between at their own pace through a series of expertly filmed lessons. We've all experienced the frustration of following a recipe only to end up with a result that falls short of the picture in our minds – especially when the dish is on the more intricate side.

Eric's online cookery school, with classes presented in English, addresses that problem head-on: his mission is to "break down the secrets of professional French cuisine into simple, guided lessons that anyone can follow, without guesswork or intimidation". Eric says: "Cooking should never be stressful; it should feel like a conversation with your ingredients." So if you've ever felt stuck in your French cooking – gathering beautiful ingredients but never quite achieving the finesse of a silky sauce or a perfectly risen soufflé – these courses are for you.

LEARN AT YOUR OWN PACE

The classes are designed for those who want to understand technique, not just follow instructions; who need the flexibility to learn at their own pace; and who dream of cooking with confidence, not trepidation.

"Every dish tells you something if you pay attention — the texture, the aroma, the sound in the pan," explains Eric. "When I teach, I



MASTER FRENCH COOKING AT HOME

Join Chef **Eric Duvin's** immersive video courses and learn the building blocks of authentic French cuisine. From sauces to soufflés, his step-by-step lessons bring professional technique into your home kitchen



TOP AND FROM LEFT: CHEF AND TUTOR ERIC DUVIN; MASTER THE ART OF CANELÉS; LEARN HOW TO PRESENT DISHES BEAUTIFULLY; SOUFFLÉS WILL HOLD NO FEAR FOR YOU

“Cooking, to me, is one of life's quiet pleasures — a way to care for others, to express yourself, to slow down and create something beautiful from simple ingredients. Whether you're here to master a sauce or to rediscover the joy of cooking itself, I'd be honoured to guide you. À bientôt.”  
*Chef Eric Duvin*

want students to understand why a sauce thickens, why flavours balance, why timing matters. That's what turns cooking from following instructions into a creative act.”

The programme is carefully structured, covering the full spectrum of French cuisine – sauces, meats, fish and vegetables – and offers lifetime access so you can learn and refine your skills over time. Lessons focus not only on what to cook but why it works, giving you the understanding to adapt and create with ease. Each video module is supported by downloadable recipe cards and guides, allowing you to practise and perfect dishes in your own time. “I will help people transform everyday meals into extraordinary dishes,” says Eric. “It's about giving home cooks confidence and clarity.”

And he's the man to do it. Eric trained in Paris from the age of 15, then moved to London for 24 years as a freelance and private chef, working for clients including the German Ambassador and the 11th Duke of Beaufort on his Badminton Estate. These years of experience have sharpened his attention to technique, timing and finesse – all of which he now distils into his online programme.

HOW TO BEGIN

When you join Eric online, you'll find he has organised each lesson just as he would in a professional kitchen — clear, methodical, and practical. He will guide you through each technique as if you were standing beside him at the stove.

It couldn't be easier to sign up – simply select the course of your choice, from an accessible Home Cook's Programme, which is perfect for beginners, to The French Cuisine Bundle, which comes with extras such as restaurant-worthy plating techniques and market shopping tips. You can even go all out and opt for the VIP private guidance experience with Chef Eric. And remember, once enrolled, you'll have lifetime access. That means the course evolves with you: revisit a tough technique one month, build on it the next. It's not a one-and-done but a resource you keep. And, of course, it almost makes the ideal gift for the budding gourmet in your life!

A FRENCH RETREAT

As well as the online cookery school, Eric also runs the highly-respected The Walnut Grove Cookery School, a boutique, hands-on retreat



FROM TOP: A CLIENT PLATES HER CULINARY CREATION; CHEF ERIC DUVIN WITH ONE OF HIS CLASSES IN FRANCE

in the heart of the countryside in Mayenne, near Laval. So if you're keen to combine your cooking with a getaway to France, and meet your tutor in person, that too is an option.

All classes are in English, and the school also organises private excursions to places such as Mont Saint-Michel, Saint-Malo and Villedieu-les-Poêles, the capital of copper cookware. Whatever your interests, bespoke itineraries can be arranged.

The signature five-day Culinary Adventure welcomes just six guests at a time and blends the rigour of classical French training with the calm rhythm of rural life. Each week includes morning market visits, hands-on kitchen sessions in classical foundations of French cuisine, lunches in the garden, and delicious multi-course dinners created by the guests themselves.

Alongside his teaching, Eric also runs Vintage French Copper Cookware, a specialist business dedicated to restoring and offering traditional French copper pieces. Carefully sourced and hand-prepared, the pans are re-tinned and brought back to working condition, giving home cooks the chance to use traditional, authentic French cookware.

If your ambition is to cook French cuisine with the confidence of a chef, sign up for Le Gourmet French Chef. Whether elevating your week-night meals or plotting special dinner occasions, you will go from good to gourmet – at your pace, on your terms. **TF**  
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