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Press Contact: Martha Tiller
214-552-4090
mtiller@marthatiller.com

Le Gourmet Baking

SPECIALTY COOKIE AND CATERING COMPANY COMES TO LOVERS LANE

DALLAS, TX—With a signature shortbread cookie treat, Le Gourmet Baking brings its unique concept to a new Lovers Lane storefront. Fine Casual catering and take out includes soups, sandwiches, tartines and a la carte sides like their delicious 3-cheese pimento cheese, along with quiche and salads. Busy mom's can also pick up lunch for their little ones. They offer two Kid's Meals at this time.

Founded in 2012 by Becky Nelson, Le Gourmet Valet began as a cottage industry meal delivery service in North West Dallas primarily to families in the Park Cities and Preston Hollow communities. Fast forward with hard work and grit, today finds Becky selling her special Le Gourmet shortbreads to Neiman Marcus, Royal Blue Grocery and a established base of individuals, organizations and companies for every kind of event or special occasion.

The difference between our cookies and other decorated cookies is ours taste as good as they look.” Becky turned down the opportunity to become a cookie vendor with Trader Joe’s Texas stores; she was advised to go after her dream account, Neiman Marcus. Her gamble paid off landing her shortbread a spot in Neiman’s The Book for holiday 2016; as of date, they have 6 designs being sold year-round on NeimanMarcus.com. (Christmas, NM, Valentines, Easter, Citrus, Halloween and Ladybug will be added this spring).

Divorced mother of three grown children, Becky holds a BA in Marketing from SMU. Fifty and suddenly single forced her to follow her lifelong dream of starting a food business after several experiences as ‘the employee’ left her unfulfilled and underemployed. Having the Barefoot Contessa Ina Garten as a role model, Becky developed a modified version of Garten’s shortbread cookie as her signature treat.

The 3/4 inch high by 2 inches in diameter cookie can be customized to the specs of the client. Being low in sugar allows you to enjoy a less sweet treat. However, it is packed with European butter and real vanilla allowing for the ooh/ahh experience that occurs when sampled for the first time. Visitors to the bakery are likely to find Becky greeting you at the front door and her talented team just behind the big glass wall separating the front of the shop from the newly outfitted dream commercial kitchen.

Le Gourmet Baking is located in the Hakan International Building at 5601 W. Lovers Lane Suite 110 between the N. Dallas Tollway and Inwood Road. Hours of operation are Mon.-Fri., 10:00 am-6:00 pm and Sat., 10:00 am-3:00 pm. For more information 469-399-7460, becky@legourmetbaking.com or www.legourmetbaking.com.