CHEF. CANNER. CONTENT CREATOR. OCEAN AMBASSADOR.

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Meet Chef **Charlotte Langley** Responsible Seafood Expert & Chief Culinary Officer & Co-Founder of Scout

Hailing from Canada's famed seafood East Coast island of PEI, celebrity Chef Charlotte Langley infuses her passion for seafood and warm culinary experiences into the vision of **Scout** - North America craft cannery where she is Co-Founder & Chief Culinary Officer.

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With 20 years of celebrated expertise in the seafood culinary scene, including being a Chef at two of Canada's most recognized restaurants, and frequent media appearances, Charlotte is known for bringing big flavour to brands through recipe and product development



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Chef Charlotte's Core areas of expertise





Traceable and responsibly-sourced seafood (Charlotte is a Marine Stewardship Council Chef Ambassador) Food styling and Recipe Development



Culinary cannabis recipe development



Mental health advocacy in the hospitality industry (Charlotte is on the board of Directors of Not 9 to 5)



On-air spokesperson and media expert

(Charlotte has extensive experience in broadcast, print, online and podcast interviews)

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As **Featured** In:

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With Scout Canning, Charlotte Langley does what she can and she cans what she does

How one Toronto chef hopes to change how we think of canned food: 'My sales pitch is that this is a fresh, prepared product. It's not tuna that you keep in your cupboard

Rebecca Tucker Mar 18, 2015 • March 19, 2015 • 4 minute read •
Join the conversation



Toronto company makes canned seafood in the **European tradition** By Christine Sismondo Special to the Star Tue., Oct. 13, 2020 04 min. read @ Article was updated Oct. 16, 2020





Chef Charlotte's Chowder

Exciting news for Canada's award-winning seafood advocate, chef Charlotte Langley, who is co-founder of Scout Canning, (enjoyscout.ca), a company that specializes in locally and sustainably sourced canned seafood. Officially launched across Canada and the U.S. this past September, it offers a 100% North American-sourced seafood cannery operating with total traceability and transparency. The company works with local fisheries coast to coast who operate to best in class sustainability standards - for additional details, check out the website. Here's a personal recipe chef Charlotte is sharin

Scout Canning's Charlotte Langley on why we need to rethink canned seafood

Chef Charlotte Langley started Scout Canning to pay homage to high-quality canned fish - and tells us how it can be a sustainable delicacy.





Meet the Women Making Tinned Fish Cool

I string of female entrepreneurs are working to change the mainstream perco

CHARLOTTE LANGLEY'S CRISPY TROUT WITH CASHEW CREMA AND

MUSHROOMS

Topped with Dijon mustard and fresh herbs by Lara Buchar 🛛 August 26, 2020 🛛 f 🌶 🖂 🖗

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Dive into **Recipe Development** & Styling



Rancheros with Fresh Avocado and Tomato

Brunch Board with Fruit, Smoked Fish and Croissants

Spring Nicoise Salad

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Dive into **Recipe Development** & Styling



Cinnamon Swirled Pate au Choux with Fresh Berries

Fruit and Nut Cornmeal Waffles with Honey and Mint

A Tropical Inspiration and tasting of the summer season

Brown Sugar Meringues with sweet and sour Jams And Jellies

Dive into **Recipe Development** & Styling



Bento with Seaweed Salad, Maple and Sesame Glazed Pork Belly, Egg Pancake

Ice Cream in many seasonal flavours and colors

Snacking Sweet Potatoes with Carrot Hummus, Hard Boiled Eggs and Lemon

Intimate and **interactive**



Brand **Partnership** Testimonials

"MSC Canada is very proud to have Charlotte Langley as our Chef ambassador. Chef Charlotte, a champion of sustainable seafood, has been an authentic, inspirational, and human face to the MSC identity. She has over the years successfully supported and promoted the use of our ecolabel and influencing the choices people make when buying seafood while working with our partners to transform the seafood market to a sustainable basis"

~ Kurtis Hayne, MSC Senior Fisheries & Commercial Manager

Other Brands I've worked with:







Chif Chamberte Cangly

I'd love to hear from you.



562 Followers

1473 Followers

8239 Followers

Email me: <u>hello@chefcharlottelangley.com</u>

