



Roux Scholarship 2010

18 Regional Finalists Announced

The judges have announced the list of regional finalists for this year's Roux Scholarship competition.

Two Regional Heats will be held – Thursday 4th March 2010

The heats take place at Birmingham College of Food and Thames Valley University, Ealing.

Competing in Birmingham:

Matthew Thomson, De Vere Slaley Hall, Hexham
Arbinder Dugal, The Bedford Hotel, Sidmouth
Oliver Pierrepont, Heckfield Place, Hook in Hampshire.
Stephen Stevens, Cleifiog Uchaf, Anglesey
Mark Birchall, L'Enclume, Cartmel, Cumbria.
Anton Scoones, General Tarleton, N Yorks

Judges will be Alain Roux, Brian Turner, James Martin (Guest Judge)

Competing in London:

Kevin Sutherland, Baxter Storey, Barclays, London
Alastair Dale, Ince & Co, London
Kevin Tew, Corrigan's, Mayfair
Gemma Almond, General Tarleton, N Yorks
Kenneth Culhane, Baxter Storey, Barclays, London
Guy Fenton, The Dorchester Grill, London
Quinton Bennett, The Westbury Hotel, London
Christopher Hill, Whatley Manor, Wiltshire
Adam Peirson, Claridge's, London
Carl Long, Drakes Restaurant, Ripley
Nick Whatmough, Restaurant Associates, Barclays Wealth, London
Tom Sellers, Trinity Restaurant, London

Judges will be Michel Roux Snr, Michel Roux Jnr, Gary Rhodes, David Nicholls, Andrew Fairlie

Facts about this years finalists

3 were in last years final: Kevin Sutherland, Quinton Bennett, Stephen Stevens
9 are entering the competition for the first time
2 establishments have 2 entrants each:

- The General Tarleton, North Yorks (Gemma Almond, Anton Scoones)
- Baxter Storey, Barclays London (Kevin Sutherland, Kenneth Culhane)

3 competitors are from the contract catering arena:

- Nich Whatmough, Restaurant Associates
- Kevin Sutherland and Kenneth Culhane, Baxter Storey

Adam Pierson from Claridges, Alastair Dale of Ince & Co, & Quinton Bennett from The Westbury, have all at various times worked with Andrew Jones, Roux Scholar 2004, now Executive Chef at The Westbury

Carl Long from Drakes, is currently working for Steve Drake, Roux Scholar in 2001

Kevin Tew from Corrigan's worked previously at Galvin at Windows with Andre Garrett, Roux Scholar 2002

Kenneth Culhane from Baxter Storey, trained under James Carberry, Roux Scholar 1992, at Dublin Institute of Technology.

The challenge

The challenge was to come up with a recipe to serve four people using 5 shellfish listed below to make a rice based dish of their creation, with an accompanying salad:

8 Razor clams, in shell
 500gr Mussels, in shell
 1kg Brown crab, live
 4 Scallops, in shell
 200gr brown shrimp, un-peeled

Contestants will have 2½ hrs to cook their dish as originally submitted along with a dessert from a list of mystery ingredients given to them on the day.

The judges will be looking for those recipes and methods, which demonstrate the best balance of creativity, taste style and practicality in the finished dish.

National Final – 29th March 2010

Six winners across the 2 heats will go through to the National Final, which takes place at Westminster Kingsway College, London and the result will be announced at the awards ceremony at The Mandarin Oriental Hyde Park London the same evening.

Useful Quotes

Gary Rhodes

'I'm proud to be a judge for the Roux Scholarship. I enjoy investing my time effort and concentration in judging, to find the greatest chefs of the future. I am

eating the recipe as I'm judging it, looking for the perfect balance of ingredients and flavours.

The Roux Scholar needs to be someone who when he appears in a 3-Michelin restaurant is worthy to represent the name'.

Andrew Fairlie

'As always at this stage we are looking for well presented and precise recipes. We are looking for a clear understanding of the ingredients they have been given to work with. We are looking for dishes that are not too busy, we are looking for combinations that work, but at the same time we are looking for a bit of creativity.

For those that are chosen to cook at the regional finals, we look to see if they present what they submitted in the written paper, are they organized, do they work methodically, how do they react under pressure and most of all can they cook. Is the seasoning correct and with this years task in particular, seafood, timing is everything. Seconds can make the difference between a perfectly cooked scallop or clam that is delicious to eat, or a hard piece of muscle that is inedible. That's why this is one of the most coveted competitions in Europe today'.

Brian Turner

'It's a privilege to be part of the Roux Family who for over a quarter of a century have prodded, pushed and guided the young people of this country in all things gastronomy'.

Michel Roux Snr

'I was blown away by the array of different recipes and the use of so many varieties of rice chosen to complement this years seafood selection'.

For more information:

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