



THE ROUX SCHOLARSHIP

PRESS RELEASE

Do you know the next Roux Scholar?

The Roux family has revealed the details of the 2015 Roux Scholarship competition.

The winner receives a career changing opportunity: an all expenses paid, three-month stage at a 3 Michelin starred restaurant of their choosing anywhere in the world, as well as many unique prizes all related to food and hospitality.

Entrants must be in full-time employment as a chef in the UK and be aged 22 or above, but no older than 30 on 1st February 2015. They have until midnight on Friday 30th January 2015 to submit a recipe to serve four people, using:

Two whole guinea fowl, with or without giblets, weighing anywhere between 1.2kg – 1.6 kg plus 200g chicken livers, trimmed; served together, plated and accompanied by two garnishes. One garnish must include spinach leaves and the other to be a garnish of your choice. A sauce must accompany the dish.

Important note: Entrants are *not* allowed to use or bring any pre-prepared stock or sauce whatsoever for the meat or vegetable dish, and none will be provided. Full details can be found in the rules on the website which competitors *must* read before entering.

Full details of the competition, rules and the entry process are available on the website.
www.rouxscholarship.co.uk

Michel Roux Jr: “Guinea fowl is one of the most delicious treats when cooked with care and imagination, likewise the chicken livers can be an extravagance or disaster! I can't wait to see what the chefs are going to come up with. We are looking for an imaginative recipe, respecting the ingredients, delivering flavour and flair.”

Alain Roux: “We love the flavour and taste of guinea fowl that lies somewhere between chicken and the gaminess of pheasant. The key will be to cook it perfectly, which will be a test for the chefs, to avoid a dry, tough result through overcooking. I eagerly anticipate the 2015 competition.”

The judges joining **Michel and Albert Roux** and their sons **Alain and Michel Jr** this year include: **Andrew Fairlie**, the first scholar to win the competition and top chefs: **Angela Hartnett, James Martin, David Nicholls, Gary Rhodes and Brian Turner**.

The judges will select the best 18 recipes from those submitted. These contestants will be invited to cook their dish, along with a mystery box dessert challenge at regional finals to be held in Birmingham and London on **Thursday 12th March 2015**.

The final will be held in London on **Monday 30th March 2015** and the winner will be announced at a prestigious award ceremony at The Mandarin Oriental Hotel, Hyde Park that same evening.

Supporting Quotes

Alain Roux on the choice of dish: “The guinea fowl was originally a game bird but is now domesticated and widely available all year round at an affordable price. It is usually farm reared to a high standard ensuring excellent flavour and texture. It has tender, delicate meat and combines well with robust flavours.”

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“The optional addition of chicken livers is a challenging but interesting possibility for the dish. We have chosen spinach since this is one of the family's favourite ingredients. We love it since it is healthy, versatile and a few spinach leaves can produce a variety of great results.”

Alain Roux on what the judges are looking for: “We are looking forward to a good display of techniques from the chef candidates. You can substitute guinea fowl for almost any chicken dish but its flavour lends itself to certain combinations so presents an interesting challenge. Apart from casseroles and roasting, it will suit a variety of approaches that should prove exciting.”

Other News

Tom Barnes, the 2014 winner, is currently in Belgium enjoying his three month stage at 3-Michelin starred Restaurant Hof Van Cleve, cooking with acclaimed chef Peter Goossens.

Michel Roux Sr commenting on Tom Barnes, last year's winner: "I visited Tom at Hof Van Cleve in October and met Peter Goossens for the first time. Tom has made an excellent choice; Hof Van Cleve celebrates the best of local produce from Belgium. What I love about it is that it's a small family business, Peter is very 'hands on' and everyone involved is an important part of their success. They are a strong team and there is real harmony between the kitchen and dining room. Tom has become part of the family, he is listening, and learning, and as a result he's blossoming. He's a lucky young man and a very happy Scholar and that is what the Roux Scholarship is all about!"

The Roux Scholars educational trip to New York takes place 6th – 11th November 2014 when thirteen previous winners, including the first Roux Scholar and judge Andrew Fairlie will join Michel Roux Sr, son Alain and judge Brian Turner to spend a week experiencing the culinary highlights of New York.

Our Supporters

The Roux Scholarship is kindly sponsored by a number of companies including: Bridor, The Caterer, Direct Seafoods, Fairfax Meadow, Global Knives, Hildon, Kikkoman, Laurent Perrier, L'Unico Caffè Musetti, Mandarin Oriental Hyde Park, Restaurant Associates and Virgin Atlantic Airways.

More details about each of our supporters are available on our website.

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