



THE ROUX SCHOLARSHIP

PRESS RELEASE

Paul O'Neill wins the Roux Scholarship 2013 & becomes the 30th Roux Scholar!

Paul O'Neill, senior sous chef at Ashdown Park Hotel, has become the 30th Roux Scholar. He beat off tough competition from the five other finalists who all prepared 'Salmon Chambord style with Sauce Genevoise' at the cook-off held at Westminster Kingsway College at the end of March.

For the first time in the long history of this prestigious competition Paul's win was revealed on television. UKTV channel **Watch** provided an unmissable opportunity for viewers to experience every step, twist and turn of **The Roux Scholarship 2013** as it entered its milestone 30th year. The final episode aired on Friday 21st June and was a nail biting conclusion to the exclusive 10-part series.

The finalists had two and a half hours to cook the Escoffier inspired recipe - a whole Scottish salmon stuffed with a hake and mushroom forcemeat, braised with red wine, garnished with spinach subrics and potatoes, served with a red wine sauce. Joining the Roux family this year were a stellar line up of judges including Rick Stein, Brian Turner, Angela Hartnett, James Martin, Raymond Blanc, David Nicholls and the first ever Roux Scholar - Andrew Fairlie.

Michel Roux Jnr said: "Paul is undoubtedly a great chef and an assiduous one at that but his unflappable nature along with his generous comportsment make him the perfect Roux Scholar."

Alain Roux: "Paul's dish was simply presented with no unnecessary garnishes and the salmon as well as all other components were cooked to perfection."

Angela Hartnett added: "Paul is a worthy winner, His final dish was simple but tasty with each element correctly cooked and perfectly seasoned."

Paul, 28, speaking at the awards ceremony at The Mandarin Oriental Hotel, London said: "I cannot describe the mixture of emotions I went through when my name was called out - it was without a doubt the greatest moment of my career. The chance to work in a three Michelin starred restaurant is unbelievable"

With the guidance of the Roux family Paul has chosen to go to **Pierre Gagnaire** in Paris, "He has done some amazing things for the industry, I hope to learn a great deal about balance of flavours, ingredients and most of all modern techniques," he said.

Michel Roux: "Pierre Gagnaire is one of my favourite chefs and a great friend who commands huge respect from his peers. He has a unique talent, which is evident from the success he has had in his restaurants all around the world. This experience at his flagship restaurant in Paris will transform Paul's outlook towards food and inspire his cooking for many years to come."

The Roux Scholarship 2013, was shown over two weeks on **Watch** and was packed with real drama, tears and surprises as well as some of the most mouth-watering food to be dished up on British television. The shortlisted 18 contenders were followed throughout, as they tried their best to impress and to win the life-changing prize of a three-month apprenticeship at any three star Michelin restaurant in the world.

To appeal to keen foodies, **Good Food** also complimented the series with seven companion episodes focusing on masterclasses and recipes from the Roux family and the judges Rick Stein, Angela Hartnett, Brian Turner, James Martin, Raymond Blanc and Andrew Fairlie.

For more information: Carol Conway - 07590 414111 carol@carolconway.co.uk
www.rouxscholarship.co.uk



THE ROUX SCHOLARSHIP

"I was honoured to be able to bring these series to television. The incredible reputation of the Roux family helped us attract amazing audiences, some of the best viewing figures ever achieved on the channel." Said **Amanda Ross**, Executive Producer, Managing Director, Cactus TV.

All 10 episodes of **The Roux Scholarship 2013** will be repeated on **Good Food** (Sky channel 247 and Virgin TV channel 260) every night at 8pm starting Monday 24th June 2013.

Supplementary Information

The six finalists were:

Edward Attwell, L'Enclume Restaurant with Rooms, Cartmel

Tom Barnes, L'Enclume Restaurant with Rooms, Cartmel

Oliver Farrar, Savoy Grill, London

Kyle Jenkins, La Trompette Restaurant, Chiswick

Paul O'Neil, Ashdown Park Hotel, Forest Row

Dion Wyn-Jones, Grosvenor Pulford Hotel and Spa, Chester

Go to www.rouxscholarship.co.uk for all the information about the final and the full list of all 18 brave competitors, where you will also find details of the fabulous prizes that Paul and the finalists received courtesy of our supporters.

Photographs from the awards ceremony are available **on request** by contacting carol@carolconway.co.uk

Our Supporters

The Roux Scholarship is kindly supported by a number of companies including: Bridor, Caterer & Hotelkeeper, Direct Seafoods, Fairfax Meadow, Global Knives, Gosset Champagne, Kikkoman, L'Unico Caffè Musetti, Mandarin Oriental Hyde Park, Restaurant Associates, The Savoy Educational Trust and Virgin Atlantic Airways.

Now in its 30th year, the scholarship offers the winner a career changing opportunity: a three-month stage at a three Michelin starred restaurant anywhere in the world. But that's just the beginning. The winner is then part of an elite club and on a fast track to the top of the profession. The Roux Scholarship is the premier competition for young chefs in the UK and ranks among the most prestigious in the world.

Notes to Editors

About Watch (www.watchchannel.co.uk) - Find Watch: Sky channel 109, Virgin TV channel 124.

Watch is an entertainment channel that promises to surprise with out of the ordinary programming. Premiering hit fantasy and science-fiction dramas such as **Grimm**, **Alcatraz**, **Primeval** **New World** and **Sanctuary**, it also showcases a selection of distinctive series like **Dr Who**, **Torchwood** and

For more information: Carol Conway - 07590 414111 carol@carolconway.co.uk
www.rouxscholarship.co.uk



THE ROUX SCHOLARSHIP

Paranormal Witness. Watch is the exclusive home of **Dynamo Magician Impossible**, an original commission from UKTV.

About Good Food HD (Sky / HD 247, Virgin 260)

(goodfoodchannel.co.uk)

Good Food features all the biggest names in food, including Jamie Oliver, Nigella Lawson, James Martin, Rachel Allen, Madhur Jaffrey and The Hairy Bikers. Appealing to both the expert cook and those who enjoy food-led entertainment, Good Food delivers exciting originations such as *Choccywoccydoodah*, *The Roux Scholarship*, *Perfect...*, *Valentine Warner: Coast to Coast*, *Madhur Jaffrey's Curry Nation* and *Monster Munchies!* Alongside overseas titles such as *Man v Food*, *Luke Nguyen's Vietnam* and *Top Chef*, Good Food is the UK's leading pay TV food channel with access to the best culinary talent and a passion for all things in the kitchen.

About UKTV

The multi-award winning media company reaches over 42 million viewers per month. UKTV's ten imaginative channel brands - Watch, Dave, Gold, Alibi, Eden, Yesterday, Blighty, Really, Home and Good Food - include the number one channel in the Factual genre, the number one channels in the Lifestyle genre (Pay and Free) and the most famous channel and programmes in the Entertainment genre.

Now celebrating its 21st year at the forefront of digital television, UKTV - an independent commercial joint venture between BBC Worldwide and Scripps Networks Interactive, Inc. (SNI) - is proud to be the only British broadcaster to be recognised by Best Companies.

www.corporate.uktv.co.uk / @UKTV_Press.

For more information about the broadcast please contact Nicola Rowley, UKTV's Factual & Lifestyle Publicity Manager on 020 7299 6271 or email: nicola.Rowley@uktv.co.uk

About Cactus TV

Cactus TV is a TV production company run by husband and wife team Simon and Amanda Ross. Their many productions include Saturday Kitchen for BBC One, Drop Down Menu for Channel 4, Specsavers Crime Thriller Awards for ITV, Hairy Bikers Food Tour of Britain for BBC2, Rachel Allen, Galaxy National Book Awards, eight years of the Richard & Judy show live from Cactus studios and The TV Book Club.

ENDS

For more information: Carol Conway - 07590 414111 carol@carolconway.co.uk
www.rouxscholarship.co.uk