



THE ROUX SCHOLARSHIP

PRESS RELEASE

Ian Scaramuzza, wins the Roux Scholarship 2015

Ian Scaramuzza, head chef at Claude Bosi's two-Michelin-starred Hibiscus in London, has won the 2015 Roux Scholarship. He beat five other finalists who all prepared 'Turban of sole and salmon à la marinère' at a cook-off held at Westminster Kingsway, London on Monday 30 March.

Scaramuzza, 29, who entered the competition for the first time this year, was battling it out against fellow chefs Scott Dineen, Goldman Sachs, (BaxterStorey), London; Gavin Edney, Cliveden House, Taplow, Berkshire; Sabrina Gidda, Freshfields Bruckhaus Deringer, (Restaurant Associates), London; Daniel Lee, JP Morgan, (Aramark), London and Richard Pascoe, The Feversham Arms Hotel, Helmsley, North Yorkshire.

Commenting on Scaramuzza's win, Michel Roux Jr said: "Ian's dish was straightforward, not too elaborate but the taste and technique won the day. He used the truffle superbly, it shined, and balanced well with the sorrel which can be quite tart. All the judges enjoyed it and we had a good feed."

Alain Roux added: "Ian stood out because he showed us an excellent all round performance. Ian is a talented, yet humble chef, he will make a great scholar."

Scaramuzza, born in Glasgow, previously worked for the first Roux Scholar, Andrew Fairlie, at his restaurant within the Gleneagles Hotel in Auchterader, Scotland, said: "I enjoyed it. It was tough but I was quite happy, although a little panicky at the start. The pressure of the competition got to me a bit. I'd have loved an extra ten minutes to improve the presentation. It was a good tough dish, nothing I'd cooked or even seen before, a pure challenge."

The young chefs had three hours to cook the Escoffier inspired recipe in front of the judges. Joining the Roux family this year were Andrew Fairlie, Angela Hartnett MBE, James Martin, David Nicholls, Gary Rhodes OBE and Brian Turner CBE.

Scaramuzza receives £6,000, and an invitation to cook and train under the supervision of a leading chef at a prestigious 3-star Michelin restaurant anywhere in the world for up to three months.

"I'd like to go to Benu in San Francisco for my stage. It's a small kitchen and there's nowhere to hide. It'll be busy." Ian said afterwards.

Supplementary Information

Go to www.rouxscholarship.co.uk for more information about the Roux Scholarship competition, more quotes from the judges and details of all the prizes that the finalists received courtesy of our sponsors.

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

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Now in its 32nd 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.

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www.rouxscholarship.co.uk