



THE ROUX SCHOLARSHIP

PRESS RELEASE **2013 Roux Scholarship open for entries**

The hunt is on for the 30th Roux Scholar!

Entrants must be in full time employment as a chef in the UK and be aged between 22 and 30. They have until midnight on Monday 28th January 2013 to submit a recipe to serve 4 people using:

One Stone Bass (Meagre) of 1.4 to 1.6 kg (max 2kg) and four whole fresh squid of small to medium size, 10 cm to 15 cm in length; accompanied by two garnishes, one of which must include new potatoes and the other using one green vegetable of your choice. The dish should also be accompanied by a sauce. Full details and the entry process are available on the website:

www.rouxscholarship.co.uk

Established by the Roux family 30 years ago, the competition has discovered some of the country's finest young chefs. Previous scholars include Andrew Fairlie (Gleneagles, 2 Michelin stars), Sat Bains (Restaurant Sat Bains, 2 Michelin stars) and Andre Garrett (Galvin at Windows, 1 Michelin star).

As always, there is an impressive star-studded list of Judges. Guest judges for this extra special year are Rick Stein and Heston Blumenthal, who join the Roux family and other top chefs including Brian Turner, James Martin and Gary Rhodes to select the 30th Roux Scholar. Also judging is Andrew Fairlie, the first scholar to win the competition, whose restaurant has been declared the best in the UK by The Times Food List.

The judges will select the best 18 recipes from those submitted and these contestants will be invited to cook their dish, as well as a mystery box dessert challenge at simultaneous Regional finals, in Birmingham and London on Thursday 7th March 2013.

The winner receives a career-changing opportunity – a three month stage at a 3 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. The winner will be announced at a special award ceremony at The Mandarin Oriental Hotel, Hyde Park on Monday 25th March 2013.

The whole process will be filmed, so chefs wishing to enter should check the rules section of the website.

Useful Quotes

Alain Roux:

"Stone bass is a lovely fish that should be used more often. This year we're challenging chefs to think differently, using a fish not usually seen on restaurant menus, I'm hoping for good flavour combinations that respect the fish and enhance its unique qualities."

Michel Jr:

"Stone bass is such a versatile fish that can take strong flavours, I am expecting imaginative recipes to delight the judges on this special anniversary year."

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



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“Adam, our current scholar, is enjoying his experience in Paris and is proof that the Roux Scholarship is going from strength to strength.”

Michel Roux:

“At least one person will be very pleased it’s fish – one of our special judges, Rick Stein! We are delighted to have him with us this year, his vision and knowledge of fish is second to none!”

Michel on Adam, last years winner:

“Adam is a star, what an amazing year for him, after winning the Roux Scholarship others are noticing his great talent. He is fitting in so well with Alléno’s brigade at Le Meurice in Paris, it’s fantastic that he has been recognised for what he’s doing by winning the OFM Young chef of the year award, I’m sure this will spur him onto even greater things.”

Other News

Current Roux Scholar wins OFM Award.

Adam Smith, the 2012 Scholar, has won The Observer Food Monthly Young chef of the year award. Smith, senior sous chef at The Ritz Hotel, is currently completing his stage at Le Meurice with Yannick Alléno and is having an exciting year.

Andrew Fairlie, voted Best Restaurant in the UK in Sunday Times Food List.

Almost thirty years on from becoming the first winner of the Roux Scholarship, Andrew is an inspiration to all of those that have followed in his footsteps. Restaurant Andrew Fairlie at Gleneagles is Scotland's only two-Michelin-starred restaurant. Andrew, says the secret of his success is: *“our determination to be consistent in service and in cooking, and to not being distracted by fads.”*

A new supporter: The Roux Family is delighted to announce Kikkoman, leading brand of naturally brewed soy sauce, as a new supporter of The Roux Scholarship.

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.

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