



## THE ROUX SCHOLARSHIP

### PRESS RELEASE - Roux Scholarship 2012

#### Six Finalists Announced

After two Regional heats, which this year included a particularly tough mystery box challenge, the Roux Family are delighted to announce this years six finalists for The Roux Scholarship 2012.

**Edward Attwell**, Love's Restaurant, Birmingham

**Quinton Bennett**, The Arch, London

**Arbinder Dugal**, Le Pont De La Tour, London

**Pramod Ghadge**, Catlin Underwriting Agencies Ltd, Harbour & Jones, London

**Robert Hutchins**, Rudding Park Hotel, Harrogate

**Adam Smith**, The Ritz, London

#### Facts about the Finalists

- Pramod Ghadge & Quinton Bennett, were in last years final.
- For Edward Attwell, Robert Hutchins & Adam Smith this is their first time in the Roux Scholarship competition.
- Arbinder Dugal has made it through to the final on his fourth attempt.
- Quinton Bennett is entering for the last time before he exceeds the age limit and as his name was the last to be announced in London he cheered with relief. The stage is set for a tense final!

#### Two Regional heats were held on Thursday 8<sup>th</sup> March 2011

The two heats, which took place at University College Birmingham & University of West London, were filmed by Cactus TV for a one off special documentary called The Roux Scholarship, which has been commissioned by the Good Food channel and is due to air later this year. The programme will document every stage of the 2012 scholarship competition from the paper judging at the three Michelin starred Waterside Inn, the regional heats, through to the final and the ceremony to announce the eventual winner.

#### Judges

In London: Michel Roux Jnr, Andrew Fairlie, David Nicholls, James Martin & Steve Love (Roux Scholar 1997)

In Birmingham: Brian Turner, CBE & Sat Bains (Roux Scholar 1999)

#### The Challenge

This year's challenge was to come up with a recipe to serve four people using two spring chicken of 400 grams each and 300 grams veal heart sweetbreads, accompanied by a sauce and two garnishes, one of which had to be cauliflower and the other using a green vegetable of choice.

Contestants had 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.

#### Mystery Box for dessert:

150g caster sugar

300ml milk

6 eggs

100g flour

200ml double cream

2 pink grapefruits

2 leaves of gelatine

3 medium size bananas

100g flaked almonds

100g butter

Prepare a dessert for four people, one ingredient can be omitted, you may use water in addition. At least 50% of the remaining ingredients must be used.

For more information: Carol Conway - 07590 414111 [carol@carolconway.co.uk](mailto:carol@carolconway.co.uk)

[www.rouxscholarship.co.uk](http://www.rouxscholarship.co.uk)



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### Quotes from the Judges

#### **Michel Roux Jnr**

"This year's mystery box was a challenge, we gave them lots of ingredients. Even we, as judges all came up with different things and had different takes on what we would do. Some of the competitors tried to be too complex and come up with three things on the plate, which was a step too far and you could see they changed their minds as they went along."

"Everyone did a great job with their main courses today but it was the desserts that let some of them down. I am looking for organisation and simplicity, the food has got to look good and taste even better, and that's what defined the winners today."

#### **James Martin**

"I've been a pastry chef for 15 years and that was not an easy mystery box, especially with such a short time to think about it. As a result there were a few disasters but the competitors that focused on the ingredients and making them taste great shone through and that's what made the difference for the winners."

What would I do? You'll have to wait and see because I've been set this challenge by the Roux Family for the cameras. All I can say is Gary Rhodes got off lightly with his rhubarb crumble last year!"

#### **Brian Turner, CBE**

"For the two winners we selected what stood out was their mix of traditional and slightly inventive, I have to say it worked well. Now we've chosen our two, Sat and I hope one of ours can go on and win!"

"Some of the desserts are very adventurous, the grapefruit in the surprise box was a curve ball."

#### **Andrew Fairlie**

"Preparation is everything in this competition, you could tell immediately who had practiced their dish, you've got to know it inside out and be confident and stick to your plan without getting distracted by the judges and other contestants. The desserts were not good, the trick is to pick something simple, do it well and focus on the main dish to showcase your skills."

#### **Sat Bains, Roux Scholar 1999**

"It's all gone very well today, I'm glad I got to take part and the facilities are outstanding, one of the best in the UK. Judging went well, we did have a good debate about who should be the second winner. With all the chefs who took part I have to say the dessert let them down, there wasn't much intensity or flavour."

### Quotes from the finalists

#### **Edward Attwell**

"I'm very happy to get through to the final and it's a real honour. My mum is here supporting me and as it was all her idea I think I've made her proud."

#### **Robert Hutchins**

"Getting through to the final hasn't really sunk in yet, I'm absolutely ecstatic especially as this is the first time I've entered the competition."

#### **Adam Smith**

"I'm surprised and delighted, this is my first time in this competition and it's tough. I've had a lot of support from John Williams and the team at the Ritz, I'm glad I didn't let them down."

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### **Pramod Ghadge**

"After making it to the final last year I felt a bit of pressure to do it again, this is a great opportunity, everyone knows about The Roux Scholarship and I would love to win!"

### **Quentin Bennett**

"It was tough today, it was harder than last year and I wasn't sure if I'd done enough. I'm so pleased to get through as it was my last chance, I just hope I can go on and do well in the final."

### **Arbinder Dugal**

"This year I was more confident, it was my fourth time in a Regional heat and I have been practicing hard, I made my dish three times yesterday and all the team at Le Pont De La Tour tasted it and gave me feedback. The practice paid off as I've got to my first final which is brilliant!"

### **Regional Prizes**

No one went home empty handed, each competitor received the following gifts from our supporters, plus a commemorative certificate signed by all the judges:

- £100 Russums voucher courtesy of the Savoy Educational Trust
- A Moka coffee pot plus coffee courtesy of L'Unico Caffé Musetti
- A GS-58A 11cm oriental anniversary knife courtesy of Global Knives
- 2 Meilleur Ouvrier de France recipe books, courtesy of Bridor
- A visit to the Fairfax Meadow Factory in London where skilled butchers present a meat demonstration courtesy of Fairfax Meadow

### **Final – Monday 2<sup>nd</sup> April 2012**

The six winners across the two heats will go through to the final, which takes place at Westminster Kingsway College, London. This time the recipe details are a complete surprise; 30 minutes before the start of the competition finalists will be given the recipe and ingredients for a main dish, either classic or modern and asked to prepare and present it to the judges.

### **Award Ceremony**

The 2012 Roux Scholar will be announced at the award ceremony at The Mandarin Oriental, Hyde Park London the same evening.

### **Our Supporters**

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

***Now in its 29<sup>th</sup> year, the scholarship offers the winner 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.***

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### Supplementary Information

#### This years competitors were:

##### Competing in Birmingham:

**Robert Hutchins**, *Rudding Park Hotel Harrogate*

**Oliver Farrar**, *The Arch, London*

**Jing Wang**, *The Plough, Coton, Cambridge*

**Edward Attwell**, *Love's Restaurant, Birmingham*

**Christopher Rawlinson**, *The Red Cat Restaurant, Chorley*

**Vladimir Hromek**, *University Centre - Riverside Restaurant, Cambridge*

**Judges:** Brian Turner, CBE & Sat Bains (Roux Scholar 1999)

##### Competing in London:

**Adam Smith**, *The Ritz, London*

**Pramod Ghadge**, *Catlin Underwriting Agencies Ltd, Harbour & Jones, London*

**Matthew Whitfield**, *The Montagu Arms Hotel, Beaulieu, Hampshire*

**Ilias Kariotoglou**, *Stoke Park, The Dining Room Restaurant.*

**Arbinder Dugal**, *Le Pont De La Tour, London*

**Quinton Bennett**, *The Arch, London*

**Jonathan Boyd**, *Coco Restaurant, Belfast*

**Kyle Jenkins**, *The Square, London*

**Mark Charker**, *Ockenden Manor Hotel, Cuckfield, W Sussex*

**Adam Thomason**, *Wykeham Arms, Winchester*

**Andrew Smith**, *Thackery's Restaurant, Tunbridge Wells*

**Nuno Goncalves**, *Galvin At Windows, London*

**Judges:** Michel Roux Jnr, Andrew Fairlie, David Nicholls, James Martin & Steve Love (Roux Scholar 1997)

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