



THE ROUX SCHOLARSHIP

PRESS RELEASE - Roux Scholarship 2011

March 2011

Six Regional Finalists Announced

Quinton Bennett, Haymarket Hotel, London

Mark Birchall, L'Enclume, Cartmel, Cumbria

Richard Edwards, Lucknam Park Hotel & Spa, Wiltshire

Pramod Ghadge, Restaurant Associates, London

Neven Vanderzee, Galvin At Windows, London

Nick Whatmough, Restaurant Associates, Barclays Wealth, London

Facts about the Finalists

- Mark Birchall, was in last years final
- Two competitors are from the contract catering arena working for Restaurant Associates
- Neven Vanderzee works at Galvin at Windows with Head Chef Andre Garrett, Roux Scholar 2002
- Richard Edwards from Lucknam Park Hotel & Spa works with Hrishikesh Desai, Roux Scholar 2009
- Quinton Bennett from The Haymarket Hotel has previously worked with Andrew Jones, Roux Scholar 2004.

Two Regional Heats held – Thursday 10th March 2011

The heats took place at Birmingham College of Food and Thames Valley University, Ealing.

Judges in Birmingham - Alain Roux, James Martin & Steve Love (Roux Scholar 1997)

Judges in Ealing - Michel Roux Jnr, Brian Turner, CBE, Gary Rhodes, OBE, & Andrew Fairlie

The Challenge

The challenge was to create a recipe to serve four people using one monkfish tail of between 1.2-1.4k weight, served either as a whole or in portions, accompanied by a rice dish and a green vegetable of choice.

Competitors 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

200g dark chocolate (preferably Valrhona)

100g butter

400g fresh rhubarb

Prepare a dessert for four persons, 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
www.rouxscholarship.co.uk



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Competitors Recipes

Mark Birchall L'Enclume

Monkfish with crispy chicken, mussel & wild garlic risotto, Howbarrow leeks and celeriac

Richard Edwards

Monkfish loin wrapped in morel mousse, peas and wild garlic and smoked bacon risotto

Quinton Bennett

Poached Monkfish, wrapped in Parma ham, fennel and lime emulsion, oven baked aromatic rice and tender stemmed sprouting broccoli

Nick Whatmough

Monkfish with a red pepper crumb, basil risotto, sea scented purple sprouting broccoli and basil bubbles

Neven Vanderzee

Pan Roasted Monkfish wrapped in lardo di colonatta, Italian nero rice, parsley root puree, curly kale and salsa verde

Pramod Ghadge

Roast Monkfish tail with pilaf rice, garlic spinach and tarragon butter sauce

Quotes from the Judges

Michel Roux Jnr

"It's been fantastic to see so many different culinary skills on show, the chefs have used a whole range of cooking techniques, together with some interesting flavor combinations. The mystery box threw some of them, chocolate and rhubarb are never going to work but we saw this as a test."

James Martin

"The mystery ingredients for the dessert are great this year. I think the clue was in the instructions that you can take one item out - that should have been the chocolate in my opinion. What would I do if I were given the mystery box? I would make a homemade Charlotte Russe, served with homemade custard and served with rhubarb."

Steve Love

"I know how the contestants feel. You are under pressure all the time. Its hot, there are people all around you and you are not use to the environment and equipment. Nerves are racing, its easy to get distracted watching what someone else is doing. You really do need to believe in yourself."

Alain Roux

"It's been a tough competition this year and everyone did extremely well. The chefs worked very hard and it was interesting to see so much diversity in their styles of cooking."

Andrew Fairlie

"I tasted some great dishes today however, this year more than ever the nerves got the better of some competitors towards the end of the cooking time."

Brian Turner, CBE

"The mystery box was interesting this year. I would definitely have gone with crumble as some of them did. The trick is to keep the dessert simple and tasty and then you can get on with what you came here to do. Better to do a simple dish fantastically rather than a fantastic dish badly!"

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Gary Rhodes, OBE

“There were some huge combinations of flavours today and some did not have the skill to balance the robustness of the ingredients to allow the fish to be number one. There were some Asian ingredients that were new to me, which I found interesting to discover and taste. Some chefs used very modern techniques, others didn't. However, we should never forget that mastering traditional cooking techniques will always give a young chef a solid foundation to try new things.”

Regional Prizes

It was a tough day for all the competitors and there were some excellent recipes created. Although there could only be six finalists, no one went home empty handed, each competitor received the following gifts from our sponsors, plus a commemorative certificate signed by all the judges:

- £100 Russams voucher courtesy of the Savoy Educational Trust
- Mocca coffee pot plus coffee courtesy of L'Unico Caffé Musetti
- A single anniversary knife courtesy of Global Knives
- A visit to the Fairfax Meadow Factory in London where skilled butchers present a meat demonstration courtesy of Fairfax Meadow

National Final – Monday 18th April 2011

The six finalists go through to the National 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 in 2 hours.

Award Ceremony

The 2011 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: All-Clad, Caterer & Hotelkeeper, Chef Magazine, Direct Seafoods, Electrolux, Fairfax Meadow, Global Knives, Gosset Champagne, L'Unico Caffé Musetti, Mandarin Oriental Hyde Park, Restaurant Associates and Savoy Educational Trust.

Photographs

For [images](#) of the competition please access The Roux Scholarship Network on Educis.

Please join and then go to: http://www.educis.co.uk/network/The_Roux_Scholarship

This will take you inside the Roux Scholarship network where you can preview and download what you need from the library of photographs from the 2011 Regional Final.

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Supplementary Information

Competing in Birmingham:

Mark Birchall, L'Enclume, Cartmel, Cumbria
Richard Edwards, Lucknam Park Hotel & Spa, Wiltshire
Viresh Singh, The Connaught Hotel, London
Carl Chappell, The Montagu Arms Hotel, Beaulieu, Hampshire
Frederic Aumeunier, Devonshire Arms Hotel & Spa, Skipton, N Yorks
Richard Cullen, The Spotgate Inn, Staffordshire

Competing in London:

Andrew Wong, Bumbles Restaurant, London
Thomas Brockbank, Self employed working with Compass Group
Pramod Ghadge, Restaurant Associates, London
David White, Restaurant Associates, Barclays Wealth, London
Nick Whatmough, Restaurant Associates, Barclays Wealth, London
Matthew Whitfield, The Montagu Arms, Beaulieu, Hampshire
William Best, Wiltons Restaurant, London
Neven Vanderzee, Galvin At Windows, London
Oliver Farrar, Haymarket Hotel, London
Quinton Bennett, Haymarket Hotel, London
Mark Berdin, UMU, London

Now in it's 28th 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.

ENDS.