



## THE ROUX SCHOLARSHIP

### PRESS RELEASE - Roux Scholarship 2011

#### **Mark Birchall, of L'Enclume, wins Roux Scholarship!**

Mark Birchall, 29, Head Chef at Simon Rogan's Michelin-starred L'Enclume restaurant in Cumbria has won the 2011 Roux Scholarship. Birchall, in his fourth and final year of entry, beat five other finalists in a close-run competition held on the 18th April at Westminster Kingsway College. His version of the classic Veal Orloff, a boned and stuffed rack of veal, impressed the judges, who included members of the Roux family. Later 250 industry guests gathered to watch him claim his prize at a special evening ceremony at London's Mandarin Oriental Hotel.

**Michel Roux OBE:** "Mark was a clear winner, his dish was excellent, well seasoned and the cooking of each ingredient was bang on. After three previous times when his name wasn't called he could have given up but his perseverance has paid off, he has honed his skills and shown great determination to succeed, this is what being a Roux Scholar is all about. Well done!"

Birchall becomes the 28th scholar following on from Kenneth Culhane who is currently on his winning stage at Jean Georges in New York. Mark has been head chef at L'Enclume for the last five years. He said afterwards:

"This was the toughest year of all my entries, without a doubt. None of us knew the dish or what it should look like. I knew that seasoning was going to be important and I just let my experience and food sense guide me. It's an amazing feeling. "

Asked where he thought he might like to spend his stage he said:

"El Cellar de San Roca in Spain under Joan Roca or at Thomas Keller's Per Se in New York. But obviously I'm going to discuss it with the Roux family and with Simon at L'Enclume."

The six finalists were given the task of cooking Roasted best end of veal Orloff style, kidney on skewers and stuffed vegetables, truffle jus from the Larousse Gastronomique, a 19<sup>th</sup> century symbol of classical French haute cuisine.

The young chefs had two and a half hours to complete the task in front of judges. Joining the Roux family this year were Brian Turner CBE, Gary Rhodes OBE, David Nicholls and James Martin. Guest judge was Steve Love, the Roux Scholar from 1997.

An exciting feature of the 2011 final was the 'fly on the wall' film of the event produced by Cactus TV, which will form the backbone of a newly commissioned 10 part series by UKTV for their Good Food Channel. Called 'The Roux Legacy' it will air early next year.

A highlight of the film was the Roux cousins, Michel Roux Jnr and Alain Roux demonstrating a 'master class', of how the final dish should be cooked. The film also followed the finalist's journey and featured footage of last years Scholar, Kenneth Culhane on his stage at Jean Georges in New York.

The film shown at the final will be released on our website soon, followed by a complete film of Kenneth Culhane on his stage. Go to [www.rouxscholarship.co.uk](http://www.rouxscholarship.co.uk) for all the updates from the final, where you will also find a full list of the fabulous prizes that Mark Birchall and our finalist's received courtesy of our sponsors plus all the photographs from the Award Ceremony.

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)



## THE ROUX SCHOLARSHIP

### Photographs

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

Please join and then got to: [http://www.educis.co.uk/network/The\\_Roux\\_Scholarship](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 Final.

### Useful Quotes

**Michel Roux Jnr:** “This was an exceptionally hard dish to recreate, I know I cooked it with Alain! Mark’s dish was well seasoned and tasted exceptional.”

**James Martin:** “Mark is a truly gifted young cook and is goes to prove that if at first you don't succeed try again, as at the final chance to win he did it. His dish in the regional heats was the best I tasted and he didn't disappoint in the final. I wish Mark the best in his career and this will I'm sure be the making of a chef to watch.”

**Brian Turner, CBE:** “This was a very stiff test of skill, one of the toughest I’ve seen in a few years. It was interesting to see how each of them approached the dish and their understanding of classical cooking in a modern setting”

### 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 Caffè Musetti, Mandarin Oriental Hyde Park, Restaurant Associates and Savoy Educational Trust.

### Supplementary Information

#### The six national finalists were:

**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, Londo

*Now in it's 28<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.*

**ENDS.**

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