



THE ROUX SCHOLARSHIP

PRESS RELEASE

2011 Roux Scholarship Announcement

The 2011 Roux Scholarship, the 28th event since Andrew Fairlie first won in 1984, has been announced by the Roux family.

Entrants, who must be cooking in the UK and be between 22 and 30, have until midnight on the 31st January 2011 to submit a recipe to serve 4 people using: 1 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.

Alain Roux said: “Monkfish is a popular fish amongst professionals and diners but is also versatile and meaty giving competitors the opportunity to be creative. But, don’t be fooled into thinking it is easy. We are looking, as we always do, for clean, clearly thought out recipes with a good balance of both flavour and technique.”

The semi final will be held on Thursday 10th March 2011 in both Birmingham and London.

Judges include **Michel and Albert Roux** and their sons **Alain and Michel Jnr, Brian Turner, Gary Rhodes, Andrew Fairlie, David Nicholls**, they will be joined again this year by new judge **James Martin** from the popular BBC show, Saturday Kitchen.

The winner receives a career changing opportunity: a 3 month stage at a 3 Michelin starred restaurant anywhere in the world all expenses paid. Plus a number of unique prizes all related to food and hospitality.

Other News

2010 Scholar Kenneth Culhane to do “stage” at critically acclaimed, Jean Georges, New York. One of just five restaurants in the city awarded three stars by the Michelin Guide.

Kenneth Culhane of Baxter Storey who won the Roux Scholarship in April 2010 has chosen to do his winners stage at Jean Georges restaurant in New York City from March to May 2011.

Commenting on his decision Kenneth said: “I have always wanted to go and spend some time in the US and with my love of Asian food and my classical training I felt that some time with Jean Georges Vongerichten would be very beneficial. He is a great chef who has managed to marry both French and Asian influences in a new and exciting way for many years. The trip also gives me time to explore New York, its food and its culture.”

Another Roux Scholar wins National Chef of the year 2010. Hrishikesh Desai, Roux Scholar 2009 follows Steve Love and Simon Hulstone to win the coveted title. Simon Hulstone, last year’s winner and a member of the judging panel said “Richi cooked a great menu and made it a hat trick for The Roux Scholarship”. Hrishikesh triumphed in the live

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cook off against 9 other competitors. Frederick Forster, Scholar 2000, achieved third place.

New Roux Scholarship Website unveiled

A new expanded website has been created and launched in time for the 2011 competition which enables visitors and entrants to learn more about the scholarship, watch videos and dig deeper into what it takes to win.

Michel Roux Snr said: "The Roux Scholarship is always evolving to reflect the changes happening within the hospitality industry. As we enter a new decade we have changed the look and feel of our website to enhance the educational nature of the competition."

Our Supporters

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

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