



THE ROUX SCHOLARSHIP

PRESS RELEASE - Roux Scholarship 2011

18 Regional Finalists Announced

The judges have announced the list of Regional Finalists for this year's Roux Scholarship competition, following the paper judging stage of the competition held on Wednesday 16th February.

Two Regional Heats will be held – Thursday 10th March 2011

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

Competing in Birmingham:

Mark Birchall, LEnclume, 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

Judges will be Alain Roux, James Martin & Steve Love (Roux Scholar 1997)

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
Matthew MacDonald, Vinoteca, London
Oliver Farrar, Haymarket Hotel, London
Quinton Bennett, Haymarket Hotel, London
Mark Berdin, UMU, London

Judges will be Michel Roux Jnr, Gary Rhodes, OBE, Brian Turner, CBE, David Nicholls & Andrew Fairlie

Facts about the Finalists

- 1, Mark Birchall, was in last years final
- 14 are entering the competition for the first time
- 3 establishments have 2 entrants each:
 - The Montagu Arms, Beaulieu, Hampshire (Carl Chappell & Matthew Whitfield)
 - Haymarket Hotel, London (Quinton Bennett & Oliver Farrar)
 - Restaurant Associates, Barclays Wealth, London (Nick Whatmough & David White)

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www.rouxscholarship.co.uk



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- 4 competitors are from the contract catering arena working in various roles for Restaurant Associates.
- Carl Chappell and Matthew Whitfield both work at The Montagu Arms for Head Chef Matthew Tomkinson, Roux Scholar in 2005.
- Neven Vanderzee works at Galvin at Windows for 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 has previously worked with Andrew Jones, Roux Scholar 2004.
- Nick Whatmough, David White, Restaurant Associates, Barclays Wealth, have worked with Dan Cox, Roux Scholar 2008.

The Challenge

The challenge was to come up with a recipe to serve four 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.

Contestants will have 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.

The judges will be looking for those recipes and methods, which demonstrate the best balance of creativity, taste style and practicality in the finished dish.

National Final – Monday 18th April 2010

Six winners across the two heats will go through to the National Final, which takes place at Westminster Kingsway College, London. The 2011 Roux Scholarship winner will be announced at the Awards Ceremony at The Mandarin Oriental, Hyde Park London the same evening.

Quotes from the Judges

Michel Roux Jnr

‘We had a very high standard of entries, with a lot of Asian influenced recipes this year. Monkfish lends itself well to these flavours and I’m really looking forward to tasting the dishes.’

James Martin

‘A great cross section of chefs have entered from different backgrounds, I love to see the Bistro chefs and the contract caterers as well as the Michelin restaurant entries. I’m really looking forward to judging the dishes. There are lots of Indian inspired flavours and few classic French recipes, perhaps a sign of the times as the British palate changes.’

Alain Roux

This year the techniques in the recipes are different, lots of new cooking styles, such as using vacuum pouches along side traditional methods. There are interesting combinations that are exciting and not too powerful so the fish can stand out as well as some more classical recipes. ‘

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Andrew Fairlie

'This year there was a much wider use of herbs and spices and unusual combinations of ingredients, some that we as judges have never seen. It shows that British chefs are becoming more comfortable with using herbs and spices on their menus.

Monkfish is not an easy fish to cook, it has to be handled right and it's easy to muck it up! I'm interested to taste these recipes; timing is everything with fish. Can they balance the flavours and get the seasoning correct? In short, can they cook! That's why this is one of the most coveted competitions in Europe today'.

Brian Turner, CBE

'I'm encouraged by the number of entries we got. Most of them went with Asian flavours this year, I'm disappointed that there weren't more British recipes using this great British fish. The ones we've chosen have shown sympathetic use of the fish, in their choice of cooking style and ingredients and are all ones I'm looking forward to eating.'

Michel Roux Snr, OBE

'I'm delighted with a record number of entries received this year and the mix of backgrounds of the chefs from all styles of establishments, from Bistro to Michelin Restaurants as well as contract catering.'

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.

Now in its 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.

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