



## THE ROUX SCHOLARSHIP

### PRESS RELEASE

#### 2012 Roux Scholarship Announcement

The 2012 Roux Scholarship - the 29th since Andrew Fairlie first won in 1984, has been announced by the Roux family.

Entrants must be in full time employment as a chef in the UK and be aged between 22 and 30. They have until midnight on Monday 30th January 2012 to submit a recipe to serve 4 people using: 2 spring chicken of 400 grams each and 300 grams veal heart sweetbreads, accompanied by two garnishes, one of which must be cauliflower and the other using a green vegetable of choice. The dish should also be accompanied by a sauce. Full details and application form are available on the website [www.rouxscholarship.co.uk](http://www.rouxscholarship.co.uk)

*Alain Roux said: Michel Jr. and I chose these ingredients because of the versatile way in which they can be prepared. Spring chicken can either be a very simple or very complex dish giving the entrants plenty of scope to show us their skill and knowledge. The ingredients are affordable and probably something that most people cook with at home. We added the veal heart sweetbreads as a bit of luxury. It's not an every day ingredient so again there is the potential for our entrants to impress the judges.*

The Regional finals will be held on Thursday 8th March 2012 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 **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

##### The Roux Legacy

Britain's leading food channel, Good Food, has commissioned an exclusive new series from Cactus TV, which will see the four members of the Roux family working and cooking alongside each other on television for the first time. The ten episode series will provide extraordinary behind the scenes footage of Albert, Michel, Alain, and Michel Roux Junior, in both the kitchens of Le Gavroche and The Waterside Inn.

In an exciting development, this year's Roux Scholarship will be filmed throughout the competition by the cameras to provide a unique insight into what happens when some of the best young chefs in Britain, compete against each other for the culinary prize of a lifetime.

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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**2011 Scholar Mark Birchall** is currently completing his stage at critically acclaimed, **El Celler de Can Roca** in Spain. Placed 2<sup>nd</sup> in the top 50 restaurants of the world awards in 2011 El Celler de Can Roca is well respected the world over.

Commenting on Mark's choice, Michel Roux Jnr said: *'The Roca brothers are inspirational and their food as generous and warm as their heart. The cuisine is steeped in Catalonia classics but using modern techniques to evoke childhood memories. A truly exceptional dining experience.'*

Mark said: "I chose it because they use unusual techniques but they still respect regional traditions and produce. It's run by three brothers who will be there the whole time which will be exciting and offer a great opportunity for me to learn and develop my skills".

**Another Roux Scholar wins National Chef of the year 2011.** Frederick Forster, Roux Scholar 2000 follows Hrishikesh Desai, Steve Love and Simon Hulstone to win the coveted title.

### **Our Supporters**

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

**ENDS.**