



THE ROUX SCHOLARSHIP

PRESS RELEASE **Roux Scholarship 2014 open for entries**

Are you the next Roux Scholar?

The Roux family is delighted to announce the details of the 2014 Roux Scholarship competition.

Entrants must be in full time employment as a chef in the UK and be aged between 22 and 30 on 1st February 2014. They have until midnight on Monday 27th January 2014 to submit a recipe to serve four people using:

One saddle of venison 'fallow buck' weighing anywhere between 1.4 kg - 1.6 kg untrimmed, to be served plated and accompanied by two garnishes. One garnish must include Jerusalem artichoke and the other to be a garnish of your choice. A sauce must accompany the dish.

Important note: Entrants are *not* allowed to use or bring any pre-prepared stock or sauce whatsoever for the meat or vegetable dish, and none will be provided.

Full details of the competition and the entry process are available on the website.

www.rouxscholarship.co.uk

Michel Roux Jr: "You have to be a talented and experienced chef to get the best out of venison, I am looking forward to tasting some classic and some not so classic combinations to go with this beautiful meat."

Alain Roux: "The main reason for choosing venison is simply because we love it! The meat is fantastic, it yields well and the flavour is delicate. It is also a super food since it has virtually no saturated fat, a higher iron content than any other red meat and has one of the best carbon footprints of any food product."

As always an impressive list of judges join **Michel and Albert Roux** and their sons **Alain and Michel Jr**. This year the line up includes: **Andrew Fairlie**, the first scholar to win the competition and other top chefs: **Angela Hartnett, James Martin, David Nicholls, Gary Rhodes and Brian Turner**.

The judges will select the best 18 recipes from those submitted. These contestants will be invited to cook their dish, along with a mystery box dessert challenge at regional finals to be held in Birmingham and London on Thursday 20th March 2014.

The winner receives a career changing opportunity; an all expenses paid three-month stage at a 3 Michelin starred restaurant anywhere in the world. Plus a number of unique prizes all related to food and hospitality. The final will be held in London on Monday 14th April 2014 and the winner will be announced at a special award ceremony at The Mandarin Oriental Hotel, Hyde Park the same evening.

Supporting Quotes

Alain Roux on the choice of dish: "Venison has always had the reputation for being a special occasion product but it is now widely available all year round. There are six different breeds of deer available in the UK but the two most popular eating varieties are red and fallow. We have chosen fallow buck variety since we think this has the best flavour."

For more information: Carol Conway - 07590 414111 carol@carolconway.co.uk
www.rouxscholarship.co.uk



THE ROUX SCHOLARSHIP

Alain Roux on what the judges are looking for: "As judges, we are looking forward to seeing well planned, appetising and imaginative recipes. Primarily, we will be looking for good technique and methodology showing how contestants plan to prepare and cook the venison. It will be important that the flavours of the chosen ingredients are balanced well, having depth yet not overpowering the delicate flavour of the venison, which must be complemented perfectly by the accompanying garnishes and sauce. Finally, it is crucial that the dish has been carefully evaluated and rigorously tested and of course, it must look beautiful and taste great."

Michel Roux Sr commenting on Paul O'Neill, last year's winner: "Alain and I visited Pierre Gagnaire in September and were so pleased to find Paul to be like a proverbial "pig in clover" there. He was perfectly at home in the kitchen with the team, having spent his time working in the various parties of the kitchen. We both felt that it was time for Paul to leave the place, having completed his three months, because his self-assurance was such that Pierre Gagnaire was fearing for his job! Both Alain and I left Paris feeling very proud of Paul's achievement during his stage."

Other News

New supporters: The Roux family is pleased to announce Laurent-Perrier and Hildon as two new supporters of The Roux Scholarship 2014.

Laurent-Perrier is one of the most distinguished, family-owned champagne houses. Based in the heart of the Champagne region, Laurent-Perrier has a pedigree for innovation, handcrafting elegant champagnes using traditional, time-honoured methods.

Hildon represents the finest quality English Natural Mineral Water. Whether '*Delightfully Still*' or '*Gently Sparkling*' Hildon's pure clean taste complements the food and wine it is served with and is selected regularly in blind tastings by sommeliers and chefs for its exceptional flavour.

Our Supporters

The Roux Scholarship is kindly supported by a number of companies including: Bridor, Caterer & Hotelkeeper, Direct Seafoods, Fairfax Meadow, Global Knives, Hildon, Kikkoman, Laurent Perrier, L'Unico Caffè Musetti, Mandarin Oriental Hyde Park, Restaurant Associates, and Virgin Atlantic Airways.

More details about each of our supporters are available on our website.

Ends