

## PRESS RELEASE

### Are you the next Roux Scholar?

The Roux family is delighted to reveal the details of the 2016 Roux Scholarship competition.

The winner receives a career changing opportunity: an all expenses paid, 3 month stage at a 3 star Michelin restaurant of their choosing anywhere in the world, as well as many unique prizes all related to food and hospitality.

Entrants must be in full-time employment as a chef in the UK and be aged 22 years or above, but no older than 30 years on 1<sup>st</sup> February 2016. They have until midnight on Monday 1st February 2016 to submit a recipe to serve four people, using:

***One whole fresh pollock (otherwise known as coley or saithe), gutted, weighing anywhere between 1.5 – 1.75kg (maximum 2kg) and 600g live whole cockles; together served plated and accompanied by two garnishes. One garnish must include button mushrooms and the other to be a garnish of your choice. One of these garnishes can be served separately if preferred. A sauce must accompany the dish.***

Entrants are **not** allowed to use or bring any pre-prepared stock or sauce **whatsoever** for the **fish, vegetable or garnish dishes** and none will be provided. Full details can be found in the rules on the website that competitors **must** read before entering.

**Michel Roux Jr:** “Pollock is such a delicate fish yet robust enough if treated well. And cockles are a family favourite so one that I am looking forward to tasting.”

**Alain Roux:** “We have chosen to shine the spotlight on Pollock because it is a delicious, healthy white fish that has become a popular and sustainable alternative to cod and haddock and is just as versatile. I am looking forward to being enticed with appealing dishes that are at once full of flavour but delicately balanced. So, we are seeking a tricky balancing act, which is very exciting.”

2016 heralds a refresh of the Roux Scholarship as cousins **Alain & Michel Jr** take over as joint chairman from their fathers, **Michel and Albert Roux**. The family has invited some of the scholars, previous winners of the competition, to get more involved. Brothers Michel and Albert will become patrons of the Roux legacy of which they are so proud. Keep up to date with all the exciting developments, designed to inspire more young chefs to enter, by visiting our new improved website [www.rouxscholarship.co.uk](http://www.rouxscholarship.co.uk)

**Cousins Alain and Michel Jr** lead the line up of judges, which this year includes: **James Martin, David Nicholls, Brian Turner**, the first scholar **Andrew Fairlie** as well as previous winners **Simon Hulstone** (2003 scholar) and **André Garrett** (2002 scholar). A high profile international guest chef will also be joining the panel to judge the final; the name will be announced soon.

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 judges will select the best 18 recipes from those submitted. These chefs 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 17th March 2016**.

The final will be held in London on **Monday 4<sup>th</sup> April 2016** and the winner will be announced at a prestigious award ceremony at The Mandarin Oriental Hotel, Hyde Park that same evening.

### Supporting Quotes

#### The Roux family commenting on the refresh:

**Michel Jr:** “Exciting times ahead with the patriarchs stepping down and some little changes in the judging panel. Still very much the same ethos and standards. After all it is the Roux Scholarship!”

**Alain:** “In one respect, it is a daunting mantle to assume, the stewardship of the Scholarship, the proudest legacy of my dad and Uncle Albert but my cousin, Michel and I are so excited and inspired to take it on.”

**Michel Roux OBE:** “After 32 years’ dedicated endeavour, the time has come to fully and safely hand over stewardship of the Scholarship to my son, Alain and nephew, Michel who have supported the Scholarship all their lives as chefs and are brimming with enthusiasm and ideas to spark the next generation. Exciting times lie ahead and I can’t wait!”

### Other News

**Ian Scaramuzza**, the 2015 winner, has chosen to go to San Francisco for his three month stage at 3 star Michelin restaurant Benu, to cook with acclaimed chef Corey Lee and his brigade. “I’m really looking forward to my stage at Benu as it is completely different from what I’m used to and will be a great learning curve to help me develop.”

**New sponsors:** The Roux family is pleased to announce Aubrey Allen, Mash Purveyors Ltd and Udale Speciality Foods Ltd as new sponsors of the Roux Scholarship 2016.

#### Our Sponsors

The Roux Scholarship is kindly sponsored by a number of companies including: Aubrey Allen, Bridor, Cactus TV, The Caterer, Direct Seafoods, Global Knives, Hildon, Champagne Laurent-Perrier, L’Unico Caffè Musetti, Mandarin Oriental Hyde Park, Mash Purveyors Ltd, Restaurant Associates and Udale Speciality Foods Ltd.

More details about each of our sponsors are available on our new improved website.

**Ends**