



THE ROUX SCHOLARSHIP

**PRESS RELEASE**

**Who will be the next Roux Scholar?**

The Roux family is delighted to launch the 2017 Roux Scholarship competition.

The winner receives £6,000 and a career changing opportunity: an all expenses paid, three month stage at a three star Michelin restaurant 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 2017. They have until midnight on Tuesday 31st January 2017 to submit a recipe to serve four people, using:

***One whole fresh rainbow trout weighing anywhere between 1.5 - 1.75kg (maximum 2kg) and 800g live mussels, together served plated and accompanied by two garnishes. One garnish must include jasmine rice 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.***

Important note: 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. A maximum of two and a half hours' cooking time is allocated at the regional final for your recipe and a dessert to serve four people made from a 'mystery box' of ingredients. Full details can be found in the rules on the website that competitors **must** read before entering. [www.rouxscholarship.co.uk](http://www.rouxscholarship.co.uk)

**Alain Roux:** "I have chosen rainbow trout since it is a lovely, popular freshwater fish but often underrated and rarely seen on restaurant menus, particularly during the six months of the year when it is in season. It should be promoted more and its slightly nutty, sweet flavours and oil rich skin enjoyed more widely."

**Michel Roux Jr:** "I want to see two British and sustainable ingredients that will need a delicate touch, precision and flair. I am also excited to see what the chefs are going to do with the fragrant rice."

**Laky Zervudachi**, Director of Sustainability from fish supplier Direct Seafoods, commented: "Locally grown UK trout has been sadly neglected and its choice for the competition fits perfectly with today's championing of UK produced food. Grown in crystal clear chalk stream waters it is sustainable, tasty and healthy - a great choice for chefs to demonstrate their skills."

**Alain and Michel Roux Jr** lead this year's line up of judges which includes: **James Martin, David Nicholls, Brian Turner**, the first scholar **Andrew Fairlie** as well as previous winners **Simon Hulstone** (2003 scholar), **Sat Bains** (1999 scholar) and **André Garrett** (2002 scholar). A premier international guest chef will join the panel to judge the final; the name will be announced soon.

The judges will select the best 18 recipes from those submitted. These chefs will be invited to cook their dish and a 'mystery box' dessert challenge at regional finals to be held in Birmingham and London on **Thursday 23rd March 2017**.

The final will be held in London on **Monday 10<sup>th</sup> April 2017** and the winner will be announced at a prestigious award ceremony at The Langham, London, that same evening.



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### Other News

**The Roux scholars educational trip to California** takes place 10th – 16th November 2016.

Eleven previous winners, including Andrew Fairlie will join Michel Roux, son Alain and judge Brian Turner for the ultimate culinary tour of California. More details of the amazing itinerary are on the website. Follow their adventures via twitter @rouxscholarship.

A highlight of the trip will be a visit to three star Michelin Saison in San Francisco where the 2016 winner, **Harry Guy** is enjoying his stage cooking with celebrated chef Joshua Skenes.

**New sponsors:** The Roux family is pleased to welcome The Langham London, Oritain, Qatar Airways, and TRUEfoods, as new sponsors of the Roux Scholarship 2017.

*"We are delighted to be sponsoring this year's Roux Scholarship. As partners of The Langham, London, the essence of Chez Roux dining is part of our identity and extends to all our menu items, including our Langham Club Lounge and Private Dining menus, so it is wonderful for us to host the event in the family's 'home away from home'. At The Langham, London, we pride ourselves on nurturing emerging talent and assisting aspiring colleagues in their career paths. We are therefore really pleased to lend a helping hand in helping develop the careers of the future star Chefs of tomorrow."* Bob van den Oord, Managing Director.

*"Oritain is delighted to join the Roux family's partners in food education and integrity by sponsoring the Roux Scholarship of 2017. The Roux legacy represents a passion for the quality and authenticity of food that we at Oritain share in the strongest regard, and we are excited to invest in world-class culinary education which aims to uphold these values."*

*"Qatar Airways' passion for service and on-board dining give it great synergy with the Roux family's philosophy for fine dining, and the airline is extremely excited to be working with the Roux Scholarship as the official airline partner."* Rossen Dimitrov, Qatar Airways Senior Vice President for Customer Experience.

*"TRUEfoods are thrilled with the invite to be a sponsor of the prestigious Roux Scholarship. A programme held in such high esteem within the industry, which is devoted to developing skills and creating opportunities for chefs at the highest level."*

### Our sponsors

The Roux Scholarship is sponsored by a number of companies including: Aubrey Allen, Bridor, Cactus TV, The Caterer, Direct Seafoods, Global Knives, Hildon Natural Mineral Water, The Langham London, Champagne Laurent-Perrier, L'Unico Caffè Musetti, Mash Purveyors Ltd, Oritain, Qatar Airways, Restaurant Associates, TRUEfoods, and Udale Speciality Foods Ltd.

More details about each of our sponsors are available on our website [www.rouxscholarship.co.uk](http://www.rouxscholarship.co.uk)

**Ends**