



## PRESS RELEASE

### **Anne-Sophie Pic revealed as honorary president of judges at Roux Scholarship 2017.**

Innovative three star Michelin chef, **Anne-Sophie Pic** will join the Roux family as honorary president of the judges at this year's Roux Scholarship final.

Anne-Sophie Pic's story is both remarkable and inspiring. In 2007, she became the fourth female chef to achieve three Michelin stars and the only woman to hold three stars at a restaurant in France, Anne-Sophie Pic, in Valence. In 2011, The World's 50 Best Restaurants named her World's Best Female Chef.

A total of six Michelin stars to her name; she holds two stars for Anne-Sophie Pic, in Lausanne, Switzerland and a sixth for La Dame de Pic in Paris. Anne-Sophie's next challenge is to open her first restaurant in London, La Dame de Pic at the Four Seasons Hotel, Ten Trinity Square. Opening at the end of January 2017 it will feature the modern French cuisine for which she is famous.

**Michel Roux, OBE:** "We must congratulate Anne-Sophie Pic for the true leadership she is displaying by becoming guest president of the judges. And be thankful that despite spreading her wings in Europe and her increasing workload, this remarkable lady commits to spurring on the next generation. In particular, I hope this message encourages more female chefs in the UK to enter the Roux Scholarship."

**Anne-Sophie Pic:** "I feel very honoured, to be involved with the 2017 Roux Scholarship, it is an interesting competition, emphasising both tradition and innovation. I believe that these two values are the two sides of the same coin. Within the tradition there is the idea of know-how and transmission, which are key to make the cuisine of a country lasting. I think one needs to know where he comes from to know where he wants to go. The question of roots is important to build our own path in life.

What I find really exciting about the Roux competition is that, from a classic recipe, there is a lot about taste and interpretation. I am sure I will be amazed by the creations of these young chefs. I am very impatient to discover all these talents!"

**Michel Roux Jr:** "Anne Sophie Pic is one of the most brilliant stars of French gastronomy, combining exotic spices and flavours with classic techniques. There is a purity that flows through every dish that never fails to delight."

**Alain Roux:** "For many people, the name "Pic" says it all. As one of the few female three star Michelin chefs, she is highly respected, not only in France but internationally offering inspiration to all aspiring chefs. Chef Pic's style of food, her interesting yet subtle approach and creative use of quality seasonal ingredients is exceptional. She powerfully combines a feminine finesse with unique flair sometimes creating unusual combinations but always guided by an excellent palate ensuring she gets the most out of her dishes. For me, having worked myself at Maison Pic, it is simply bringing the family back together again which is always lovely."

### **Roux Scholarship 2017 closes at midnight on 31st January.**

There is still time for aspiring scholars to enter and win the chance to cook for chef Pic at the final. Simply submit a recipe for four people using this year's ingredients: **One whole fresh rainbow trout (1.5 - 2kg), 800g live mussels, accompanied by two garnishes, one of jasmine rice and a second of your choice. A sauce must accompany the dish.** To apply go to [www.rouxscholarship.co.uk](http://www.rouxscholarship.co.uk) for the full details and the competition rules.



THE ROUX SCHOLARSHIP

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. Six winners will go through to the final cook-off.

Chef Pic will head the panel of judges alongside joint chairmen Alain and Michel Jr, the final will take place at Westminster Kingsway College London on Monday 10<sup>th</sup> April 2017. They will be joined by James Martin, David Nicholls, Brian Turner, first scholar Andrew Fairlie as well as previous winners Simon Hulstone (2003 scholar), Sat Bains (1999 scholar) and André Garrett (2002 scholar).

At the final, six finalists will be given a recipe and ingredients for a main dish, either classic or modern and three hours to prepare and present it to the judges. The winner will be announced at a prestigious award ceremony at The Langham, London, that same evening.

#### **Live stream of Award Ceremony**

Fans of the competition can tune in live from 7pm on Monday 10<sup>th</sup> April via [www.rouxscholarship.co.uk](http://www.rouxscholarship.co.uk) to enjoy the full ceremony including behind the scenes films and a master class of the final dish by Michel Jr and Alain Roux. The event will culminate with the Roux family announcing the name of the winner in front of an audience of prestigious guests from the world of hospitality.

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