



Chaîne des Rôtisseurs
Bailliage de Grande Bretagne



YOUNG CHEFS' COMPETITION

FINAL

17th March 2011

GAGGENAU



Chaîne des Rôtisseurs
Bailliage de Grande Bretagne



BRAGARD



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MYSTERY INGREDIENTS

| |
|-----------------------------|
| 2 x 16 oz Mackerel |
| 8oz baby squid |
| 8oz fresh cockles |
| 8oz Cod fillet |
| 2oz Avruga Caviar |
| 1 x 2 ½ lb Corn Fed Chicken |
| 4 oz Pigs Caul |
| 6oz Chorizo |
| 4 duck breasts |
| 4 x Granny Smiths |
| 4 x Banana |
| 12 oz Pears |

| |
|-------------------------------|
| 1lb Caster Sugar |
| 10 leaves Gelatine |
| 2 oz Lecithin |
| 2 x Vanilla Pod |
| 4 oz Dried apricots |
| 1lb Puff Pastry |
| 1oz Dried Morels |
| 4 oz Prunes |
| 4oz Hazel Nut |
| 1 pkt Saffron |
| 1 cup Rum |
| 4oz Raison |
| 8oz Dark Chocolate Couverture |
| 2oz Pistachio Nuts |
| in stores |
| 8oz cous cous |

| |
|---|
| 1 lb Maris Piper |
| 1 lb New Potatoes |
| 1 x Spring Cabbage |
| 6oz Golden Beetroot |
| 1 oz Chilli |
| 1 oz Ginger |
| 1 pkt Baby Leeks |
| 6oz Chantanay Carrots 500g Plum Tomatoes |
| 3 x Onion |
| 1 x Butternut Squash |
| 250g wild mushrooms |
| 1 x punnet Afilla Cress |
| 4 oz Button Onions |
| 1 x Leek |
| ½ head Celery |
| 4 oz BananaShallots |
| 12oz Curly Kale |
| 6oz Extra Fine French Beans |

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WINNER'S PRIZES

- Four day trip to Turkey representing GB in the final
- Chaîne des Rôtisseurs Young Chefs First Place Medal
- Dinner and accommodation for themselves & guest at the Grand Chapitre in Edinburgh on Saturday 2nd July
- Two days work experience at Mosimann's
- A Set of Anolon Pans
- A Gaggenau Wine cooler
- Wüsthof Knife Roll and gadgets
- Villeroy and Boch Plate set
- £100 spending money

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JUDGES

Paul Gayler

Executive Chef The Lanesborough

Philipp Mosimann

Mosimann's

Simon Stocker

Westminster Kingsway College

Alan Dewberry

H2O Publications

Bob Walton

Restaurant Association

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Pan fried mackerel with cockles & squid



Thomas Bally- Hunstrete Hotel



Pan fried duck breast with chicken and chorizo Jamonau and beetroot.

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Dark chocolate fondant with pistachio anglaise



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Mackerel and cockles cooked in a light ginger and chilli bouillon with confit shallots, creamed leeks and apple puree



Clément Feuz - Vineyard Stockcross



Pan fried duck breast, glazed cabbage, butternut squash puree and Morels sauce



Poached pears scented with rum
Light chocolate mousse
Crushed caramelized hazelnuts
Light pistachio cream

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Pan fried fillet of mackerel on a bed of Julienne leeks served with a cockle cream sauce, garnished with Afilla cress



Roasted duck breast Butternut squash puree served with Savoy cabbage, fondant new potatoes and red wine jus



Lee Warren - Compass



Vanilla panna cotta
Red wine poached pears
Hazelnut touille biscuit
Red wine syrup

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Pan fried mackerel fillet on creamed leeks and butternut tortellini



Roasted duck breast with dauphinoise potato, spring cabbage Chantrelle carrots and red wine jus



Marcus Cole - Compass



Chocolate tart with vanilla panna cotta

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Pan fried cod fillet with a wild mushroom risotto.



Glazed duck breast served with butternut squash puree, button onions caramelised, Chantrelle carrots on a bed of crushed new potatoes.

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Rhiannon Ball - Lancaster London



Mixed fruit sable tart, served with a fruit foam



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Pan fried mackerel, cockles, shallot puree & beetroot



Marinated duck breast, pomme puree, wild mushroom ravioli and butternut squash and chorizo sauce



Garrett Keown - Bell Inn, Hordon on the Hill



Aromatic poached pear, dark chocolate rice pudding, and hazelnut brittle

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Nage of seafood, mackerel, squid, cockles



Pan seared duck breast, squash puree, morel jus,
kale, Chantanay carrots, new potatoes



Iain More – Swinton Park



Vanilla and rum set cream
Pear compote

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**Mackerel Esabeche, butternut scales
chervil scented potato, tomato chutney,
chervil salsa, Afilá cress**



**Pan fried fillet of cod, cockle chorizo vinaigrette, sautéed wild
mushrooms seared, shallot tarragon mash, tarragon béarnaise**



David Balastegui - Vineyard Stockcross



**Rum flavoured Creama Catalana, Banana chilli chutney,
banana cylinder rolled in pistachio. Pistachio tuille.**

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