

WELSH NATIONAL CULINARY TEAM

CARDIFF FOODIES INVITED TO SAMPLE BATTLE FOR THE DRAGON MENU

Immediate: January 29, 2007

Foodies in the Welsh capital are being offered a chance to sample the mouthwatering dishes that chefs from the Welsh National Culinary Team will be serving up for next month's Battle for the Dragon contest against Canada and Cyprus.

The Welsh team has arranged a dinner at Macdonald Holland House in Cardiff on Monday, February 5 to complete preparations for the prestigious competition to be staged at the Welsh International Culinary Championships at Coleg Llandrillo Cymru, Rhos-on-Sea from February 20-22.

As tickets for the dinner, which cost £25 each, are limited to 100, the team is urging gourmards to book their places early to avoid disappointment. Reservations can be made with the hotel on Tel: 02920 435000.

The Welsh chefs face a major challenge in the Battle for the Dragon contest as Canada currently leads the world rankings, while Wales are ninth and Cyprus 15th.

The three countries will do battle in a hot kitchen competition, each being allocated three hours to produce a three-course meal for 90 people under the supervision of a panel of international judges.

The Welsh team will be serving up roasted loin of cod, fennel puree, spiced mussel broth, beetroot dressing, tempura of baby fennel and vanilla foam as a starter. Main course is fragrant braised pork belly, pork fillet with guinea fowl and black pudding mousse, fricasse of beans, braised red cabbage, roasted carrot, Anna potatoes, apple crisp and Marco Polo jus.

The meal is completed with a dessert of mocha tarte, caramel and peanut butter parfait, cinnamon praline biscotti with spicy doughnut and sun-dried cherry syrup.

Wales goes into battle after claiming silver and bronze medals at the Culinary World Cup competition in Luxembourg last November. The team selected shows a nice blend of youth and experience, with assistant manager Colin Gray, of Capital Cuisine, Cardiff, as coach and Lee Jeynes, co-owner of The Whitehouse Hotel, Bowness on Windermere, as captain.

The other team members are: vice captain Nick Davies, Cambrian Training Company, Welshpool, Sajeela Siriwardena, Celtic Manor Resort, Newport, Ben Morse, Cwrt Bleddyn Hotel and Spa, Usk and Max Osborne, Carpe Diem, Bristol.

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Run over three days, this year's Battle for the Dragon contest will see Wales lead the way on Tuesday, February 20 followed by Cyprus on Wednesday and Canada on Thursday.

The contest, which has been endorsed by the World Association of Chefs' Societies (WACS), was introduced for the first time this year and won by Germany, who held off a strong challenge from Wales and France.

Organised by the Welsh Culinary Association (WCA), the Welsh International Culinary Championships are sponsored by the Welsh Assembly Government to promote the food and drink industry brand 'True Taste'.

For more information about the Battle for the Dragon contest and the Welsh International Culinary Championships visit the Welsh Culinary Association's website at www.welshculinaryassociation.com

The Welsh team is sponsored by the Welsh Assembly Government, C&C Catering Equipment Ltd, Brakes, Unilever Foodsolutions UK, Catering Engineers (N.W.) Ltd, Hybu Cig Cymru/ Meat Promotion Wales, Gourmet Classic Ltd, Villeroy and Boch, Friedr. Dick, Germany and Snowdonia Cheese Company.

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For more information please contact Graham Tinsley, Welsh National Culinary Team manager, on 07765 404950 or Duncan Foulkes, public relations consultant, on 01686 650818.