

## WELSH NATIONAL CULINARY TEAM

# YOUNG WELSH CHEFS BID FOR WORLD GRAND PRIX SUCCESS IN SCOTLAND

**Immediate: February 25, 2007**

A team of talented young chefs is bidding to succeed where the Welsh rugby team failed – by winning in Scotland!

The junior Welsh National Culinary Team is competing against eight rival nations at the KNORR World Junior Culinary Grand Prix at ScotHot in Glasgow from February 26-28.

The team, which is coached by Arwyn Watkins, managing director of Cambrian Training Company, Welshpool, comprises captain Adam Taylor, Hotel Maes-y-Neuadd, Harlech: Ben Morse, Cwrt Bleddyn Hotel and Spa, Usk, Max Osborne, Carpe Diem, Bristol and Nathan Bancroft, Celtic Manor Resort, Newport. Dafydd Sharp, 17, of The Brigands Inn, Mallwyd, Machynlleth is reserve for the Glasgow competition.



**The junior Welsh National Culinary Team (from left) coach Arwyn Watkins, Nathan Bancroft, Adam Taylor, Max Osborne, Ben Morse and assistant coach Nick Davies.**

There are two elements to the competition and the young Welsh chefs open their campaign with a skills studio tomorrow (Monday). Each member will be set a challenge 30-minute task by a panel of judges, ranging from boning and jointing a duck and preparing a starter for two people to preparing a soup, main course and dessert for two people from set ingredients.

Team members must be proficient in all skills, as they will not know until the day of the competition which task has been assigned to them.

The main part of the contest, which involves cooking a three-course meal for 55 people in a Restaurant of Nations, comes on Tuesday when Wales will be up against Canada and Malta. Teams are judged on creativity, workmanship, composition and presentation.

Coach Watkins has high hopes for the young team, which has developed a flavour packed menu for Scotland. It opens with a starter of beetroot cured salmon accompanied with a confit of salmon with a fennel and dill dressing and a salmon cream with a herb oil garnished with a black olive caramel.

Main course is braised shoulder and port marinated loin of Welsh Mountain Lamb, veloute of beans, glazed carrot, puree of butternut squash with an apple, sultana and mint chutney and a redcurrant jus garnished with a potato and apple crisp.

Completing the meal is a dessert of chocolate and Penderyn mousse with ginger infused roasted pear, rhubarb and Black Mountain smoothie and a citrus sorbet on a ginger biscuit garnished with a hazelnut tuile and a rhubarb brittle.

For more information about the Welsh National Culinary Team visit the Welsh Culinary Association's website at [www.welshculinaryassociation.com](http://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.

Ends

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