

WELSH NATIONAL CULINARY TEAM

WELSH TEAM STRIKES SILVER IN AMERICAN CULINARY CLASSIC

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Members of the Welsh National Culinary Team who are competing in Chicago (back from left) David Kelman, Erin Deering, Graham Tinsley, Gareth Dwyer, Danny Burke, Wayne Roberts, Toby Beevers; (front, from left) Adam Taylor, Chris Owen, Lee Jaynes, Andrew Wheeler and Hefin Roberts.

Chefs from the Welsh National Culinary Team have opened their quest for glory at the American Culinary Classic in Chicago with a silver medal.

Competing against 11 other teams from around the globe, the Welsh team was in action in the hot kitchen element of the contest yesterday (Sunday).

They served up pan seared scallop, lobster in lime jelly and salmon mousse followed by fillet of pork and sticky braised belly pork with apple scented red cabbage. Dessert was hot chocolate and peanut butter pudding with butternut squash puree and banana ice cream.

The second element of the competition comes tomorrow (Tuesday) when the Welsh chefs present their cold buffet table with a range of glazed display and edible dishes.

After two days in the hot kitchen, the only country to score gold is Norway followed by Wales and Italy with silver medals, the Czech Republic and Turkey with bronzes and the Bahamas with a diploma.

In the cold buffet table, America, Canada and Switzerland was struck gold, Germany and England have silver and New Zealand was awarded bronze.

The Welsh selectors have gone for a blend of experience and emerging talent for the competition. The team, currently ranked ninth in the world, is hoping to better the brace of silver medals they won in Chicago four years ago.

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"It's a great opportunity for the younger team members to work alongside more experienced chefs," said manager Graham Tinsley, co owner of the Castle Hotel, Conwy and Nant Hall Prestatyn.

National Junior Chef of Wales champion Chris Owen, of the Castle Hotel, Conwy and runner up Andrew Wheeler, of Holland House, Cardiff are rewarded for their efforts by being called up to the team along with fellow newcomer Erin Deering, a pastry chef at St Tudno Hotel, Llandudno.

The other team members are: captain, Lee Jeynes, freelance chef from Bowness on Windermere, Wayne Roberts, joint head chef at the Imperial Hotel, Llandudno, Hefin Roberts, of the Quay Hotel, Deganwy, David Kelman, of Lower Slaughter Manor, Stow-on-the-Wold, Danny Burke, product development chef at Brakes, Flint, Gareth Dwyer, of Hobart U.K and Adam Taylor, of Hotel Maes y Neuadd, Harlech.

On their return from the Chicago, the Welsh team has an appointment to cook for the Queen at the reopening of the Welsh Assembly. Earlier this year, Tinsley and Jeynes catered for a St David's Day reception hosted by team patron The Prince of Wales at Clarence House.

For more information about the Welsh team 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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