

WELSH NATIONAL CULINARY TEAM

# WELSH CHEFS TAKE ON DOUBLE OLYMPIC CHAMPIONS SWEDEN

**Immediate: February 11, 2008**

Double Culinary Olympics champions Sweden and Italy, who are ranked 10<sup>th</sup> in the world, stand in the path of the Welsh National Culinary Team in this year's Battle for the Dragon contest which begins tomorrow (Tuesday).

The Welsh chefs, currently ranked seventh in the world, know that they must excel in the kitchen to stand any chance of retaining the Dragon trophy against a formidable Swedish team that cooked at the Nobel prize dinner in Stockholm last December.

Sweden have won the last two Culinary Olympics in Germany and defend their title again later this year. Italy, buoyed by their victory at the Kremlin Cup in Moscow late last year, also travel to Wales looking to make a big impression.



**Graham Tinsley**

The Battle for the Dragon contest is the highlight of the Welsh International Culinary Championships, at Coleg Llandrillo Cymru, Rhos-on-Sea, Colwyn Bay from Tuesday to Thursday.

Wales competes first in the Restaurant of Nations hot kitchen competition tomorrow, followed by Italy on Wednesday and Sweden on Thursday. Each team is allocated three hours to produce a mouthwatering three-course meal for 90 people under the supervision of a panel of international judges.

All three teams will be using quality Welsh ingredients in their dishes, with Wales cooking a main course of Welsh Lamb, Italy cooking pork and Sweden cooking Welsh Beef.

Sponsored by the Welsh Assembly Government and Hybu Cig Cymru, the contest is endorsed by the World Association of Chefs' Societies (WACS).

"This is the hardest challenge that the Welsh team has had, coming face to face with Sweden, the double Culinary Olympic champions," said Welsh team manager Graham Tinsley, co-owner of the Castle Hotel, Conwy and Nant Hall, Prestatyn. "Sweden rarely enter competitions other than the two big ones, the Culinary Olympics and Culinary World Cup, so we are looking forward to welcoming them to Wales.

"I am sure that Italy will also be very competitive. They always put out a nice, flamboyant meal and will have plenty of support.

"The Welsh team has held two practice dinners for the competition which have gone well and we have made tweaks to the dishes based on the comments of customers and peers. I think we will put out a very good meal.

"The Battle for the Dragon contest is a major part of our preparations for the Culinary Olympics. The dishes that we cook will be the foundation of the ones we in Germany."

The Welsh team comprises captain, Wayne Roberts, head chef at The Imperial Hotel, Llandudno, vice captain, Nick Davies, of Cambrian Training Company, Welshpool, David Kelman, of Lower Slaughter Manor, Stow-on-the-Wold, Mike Bates, executive chef at St David's Hotel and Spa, Cardiff, Toby Beevers, of Inventive Leisure, Ashton-under-Lyne and Gennaro Adaggio of La Dolce Vita, Shrewsbury.

The Welsh International Culinary Championships, which are organised by the Welsh Culinary Association (WCA), are sponsored by the Welsh Assembly Government to promote the food and drink industry brand 'True Taste'. The championships are open to the public free of charge from 9am to 4pm each day.

Designed to celebrate the nation's culinary skills and food, the championships are packed with exciting competitions, including the National Chef of Wales Final tomorrow.

(Cont)

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](http://www.welshculinaryassociation.com)

The Welsh National Culinary 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, Snowdonia Cheese Company and Metcalfe Catering.

Sweden's menu for the contest is: Starter: Fennel-baked fillet of rainbow trout with a mousseline of mussels and terrine of fennel, warm mayonnaise, celery crème, walnut and dried apple. Main course: Tenderloin of Welsh Beef with smoked marrow of beef, mini-champignons, onions, terrine of potato and Jerusalem artichoke. Dessert: Vanilla and cloudberry savarin (soft, moist cake) served with an almond and caramel sorbet and macarones with cloudberry jam.

Italy's menu is: Starter: Roulade of sea-bass stuffed with mussels and a confit of fennel "Spaghetti alla chitarra" with shellfish. Main course: Pork fillet sautéed with rosé wine on a bed of potatoes and a spinach pie, pork loin baked with crushed almonds and tomato crust garnished with artichokes and vegetables. Dessert: Sliced pistachio biscuit filled with coffee cream, short-pastry tartlet with fruit and mascarpone ice cream on orange and anise sauce.

The Welsh team's menu is: Starter: langoustine jelly, lemon sole with salmon and dill, crabmeat and radish salad, crab bisque tortellini and vegetable mojo. Main course: Saddle of Welsh Lamb with cous cous, steamed lamb and chick pea pudding, ginger crusted lamb rillette, smoked potato puree, buttered sprout leafs and a creamed morel sauce. Dessert: Vanilla rice pudding brule, hot Bramley apple charlotte with Granny Smith sorbet, raspberry and apple mousse.

**Ends**

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