

WELSH CULINARY ASSOCIATION

SELL OUT LUNCH AS WALES DEFEND BATTLE FOR THE DRAGON TROPHY

Immediate: February 13, 2008



The Welsh team (from left) Nick Davies, Wayne Roberts, Graham Tinsley, David Kelman, Toby Beevers, Gennaro Adaggio and Michael Bates.

The Welsh National Culinary Team began its defence of the Battle for the Dragon trophy with a sell out lunch at the Welsh International Culinary Championships yesterday (Tuesday)

The Battle for the Dragon contest is the highlight of the championships, which continue at Coleg Llandrillo Cymru, Rhos-on-Sea, Colwyn Bay until Thursday.

It's the turn of Italy to go in the kitchen today followed by Sweden, the double Culinary Olympic champions, on Thursday. The winner will be announced at a presentation dinner to be held at The Imperial Hotel, Llandudno on Thursday night.

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 having cooked a main course of Welsh Lamb, Italy cooking pork and Sweden cooking Welsh Beef.

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

The Welsh team comprised 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.

Team manager Graham Tinsley, co-owner of the Castle Hotel, Conwy and Nant Hall, Prestatyn, said: "This is the hardest challenge that the Welsh team has had, coming face to face with Sweden, the double Culinary Olympic champions, and I am sure that Italy will also be very competitive."

The Battle for the Dragon contest is a major part of the Welsh team's preparations for the Culinary Olympics in Germany in October.

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 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.



The Welsh team's menu was: 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 leaves and a creamed morel sauce. Dessert: Vanilla rice pudding brulee, hot Bramley apple charlotte with Granny Smith sorbet, raspberry and apple mousse.



The Italian team

Italy's menu: 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 Swedish team

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.

Ends

For more information please contact Peter Jackson, Welsh Culinary Association chairman, on 01766 780 200 or Duncan Foulkes, public relations consultant, on 01686 650818.