

# **YOUNG WELSH CHEFS STRIKE GOLD**

**Immediate: March 5, 2009**

A team of young Welsh chefs claimed a gold medal when taking on the best in the world in the Knorr World Culinary Grand Prix at ScotHot in Glasgow on Wednesday.

Wales, one of nine countries in the competition for teams of chefs aged under 25, claimed a gold medal in the culinary skills studio and bronze medals in the hot kitchen and cold table elements of the contest.



The competition was won by America, who won gold medals in all three elements.

The Welsh National Culinary Team, which was led by manager Graham Tinsley, co-owner of the Castle Hotel, Conwy and Nant Hall, Prestatyn, included Gennaro Adaggio from La Dolce Vita, Shrewsbury, Tom Middleton from Hotel Maes-y-neuadd, Talsarnau, Harlech, Chris Owen from the Castle Hotel and Gary Griffiths and Adam Nahalewicz from The Quay Hotel and Spa, Deganwy.

In the hot kitchen, Wales cooked a starter of terrine of red mullet and crab with an asparagus mousse, butter poached langoustine and a seafood dressing. Main course was spiced pork fillet with braise belly pork, sage and onion potato fritter and an Umbrian lentil casserole. The meal was completed with a dessert of chocolate and apple souffle, chocolate and coffee cup, apple and vanilla pastels, apple sorbet and apple crisps.

Points won in the competition, which is endorsed by the World Association and Chefs Societies, will go towards Wales' world ranking.

Mr Tinsley said: "Wales was one of only four teams to win a gold medal in the culinary skills studio, which was a great achievement.

"Gennaro deserves special praise because it was his first time making the desserts, which were outstanding. All the judges commented about his desserts in the culinary skills studio and hot kitchen."

The Welsh National Culinary Team is sponsored by the Welsh Assembly Government, C&C Catering Equipment Ltd, Brakes, Unilever Foodsolutions UK, Hybu Cig Cymru/ Meat Promotion Wales, Gourmet Classic Ltd, Villeroy and Boch, Friedr. Dick, Germany, Metcalfe Catering, All Clad and S. A. Brain and Co.

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

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