

WELSH NATIONAL CULINARY TEAM

TOP YOUNG WELSH CHEFS TO SERVE UP A TREAT IN MID WALES

Immediate: January 15, 2007

Some of the nation's top young chefs are coming to Mid Wales next week to serve up a treat for a rugby club and make final preparations for a major international contest in February.

The junior Welsh National Culinary Team will be preparing a mouthwatering three course meal for 64 guests at COBRA Rugby Club in Meifod on Friday, January 26.

The young chefs are using the sell out dinner to prepare for the KNORR World Junior Culinary Grand Prix at ScotHot in Glasgow from February 26-28, where they will be competing against eight other national teams.

Guests will have a chance to sample the dishes that the Welsh team will be serving up in the competition. The starter is 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.

Dessert is 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.

The junior team, which is coached by Arwyn Watkins, managing director of Cambrian Training Company, Welshpool, is: Ben Morse, Cwrt Bleddyn Hotel and Spa, Usk, Max Osborne, freelance, Nathan Bancroft, Celtic Manor Resort, Newport and Adam Taylor, Hotel Maes-y-Neuadd, Harlech, with Daniel Griffiths, Crewe, as reserve.

Apart from cooking a three-course meal for 55 people at the KNORR World Junior Culinary Grand Prix, each team member will also be set a 30-minute task by a panel of judges in a skills studio.

The tasks range 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 tasks, which will be assigned at the competition.

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Following the COBRA dinner, the young chefs will perfect their dishes and tasks during a training day at Cambrian Training Company next day.

COBRA Rugby Club has invested £160,000 in its new clubhouse, which opened last month and is already being used by a number of community organisations for functions and meetings.

The dinner will mark the official opening of a state-of-the-art kitchen in the clubhouse, which was built with financial support from the Welsh Assembly Government and Powys County Council. Managed by Nia Roberts, the clubhouse is open on a Monday, Wednesday, Friday, Saturday and Sunday.

An official opening ceremony is planned for March 10 followed by a match between COBRA and a Mid Wales XV.

Formed in 1978 as Caereinion Old Boys Rugby Association, COBRA has two senior teams - the first XV competing for the first time this season in the North Wales League Division Five - together with a thriving junior section with teams from under nine to under 19.

A company limited by guarantee, the club is run by a board of seven directors and attracts players from a wide catchment area covering Llanfair Caereinion and Llanfyllin.

Future plans this year include a Ladies Day on February 18 when the guest speaker will be television wildlife expert Iolo Williams and charity events in June and August.

For more information about the Welsh National Culinary Team 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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