

## Foods from Spain

### Spanish Young Chef of the Year 2010

#### Last year's winner – David Alun Powell



The first ever Spanish Young Chef of the Year competition was won by David Alun Powell, a trainee chef at Westminster Kingsway College.

The competition was designed by Foods from Spain to inspire talented trainee chefs up to the age of 23 to explore and experiment with the exciting variety of seasonal Spanish fresh produce and create memorable dishes which reflect the food of Spain.

David designed and cooked to perfection a menu featuring a starter of cherry smoked venison with raspberry red chard salad; a main course of spiced duck breast, chorizo mash, glacé carrots, creamed cabbage and serrano ham, with a cherry jus; and blackberry frangipane tart, strawberry jus soup, cherimoya foam and persimon sorbet for dessert.

David beat finalists from around the UK in a cook off final, judged by a panel of chef Peter Gordon, co-owner of the Providores and Tapa Room restaurant in London, food writer and Director of Foods from Spain, María José Sevilla, and chef lecturer José Souto.

The judges were overwhelmed by the high quality of entries received. María José Sevilla, Director of Foods from Spain said: "After winning his place in the cook off final with his well thought out Spanish inspired menu, David proved that he had what it takes to deliver great quality, exciting food. He really deserves his title of Spanish Young Chef of the Year, and I am sure that his experience at El Bulli will be just one of the many culinary highlights he has ahead of him."

***David's work experience at El Bulli, Restaurant magazine's World's Best Restaurant in 2006, 2007, 2008 and 2009, takes place in December.***



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### How to Enter

The Spanish Young Chef of the Year 2009 competition is open to students and chefs already working in industry, up to the age of 25.

The competition will be judged by a small panel of chefs or food critics in two stages, a paper-based first round, followed by a cook-off with eight successful finalists on January 16th, 2010.

To enter, students must design a three-course meal for four covers, using Spanish fruits in each course. They must supply details of **ingredients**, **method**, and a **colour photograph** of each dish.

The list of ingredients is divided into three pairs, as follows:

- Strawberries or raspberries
- Picota cherries or persimon (Note – use regular cherries or Sharon fruit as an alternative when these are not in season)
- Chorizo or Serrano ham

Each course must feature one ingredient from one of the pairs. This ensures that at least three of the six ingredients features in your menu overall.

Dishes inspired by Spanish cuisine is encouraged. We encourage you to include further Spanish ingredients and flavours in your dishes.

Eight successful entries will be prepared by finalists in a second round cook off in London on **Saturday, 16th of January, 2010 (please keep this date free)**.

The winner will receive their prize from Maria José Sevilla and be named Young Spanish Chef of the Year 2010 after the cook off and judging.

**Send your completed entry form, and a colour photograph** of each of your three finished dishes by post or email, to:

Foods from Spain Young Spanish Chef of the Year  
C/o Red Communications  
3-4 Free Church Passage  
St Ives  
PE27 5AY

Enquiries: Email [ashleigh@redcomm.co.uk](mailto:ashleigh@redcomm.co.uk) or [ana@redcomm.co.uk](mailto:ana@redcomm.co.uk)

All entries must arrive by the closing date of Friday, November 27<sup>th</sup>, 2009



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#### Entry Form

Name.....

Date of Birth.....

College.....

Course studied.....

Home address:.....

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Contact telephone number.....

Email address.....

Using **one ingredient from one of the following three pairs in each course**, design a Spanish-inspired menu for four covers.

A different pair must be selected for each course: starter, main and dessert.

Strawberries **or** raspberries  
Picota cherries **or** persimon  
Chorizo **or** Serrano ham

We would recommend using additional Spanish ingredients, such as:

- - Spanish spices – saffron or paprika
- - Spanish olive oil and/or vinegar
- - Spanish garlic and/or onions
- - Spanish wine or sherries
- - Almonds
- - Rice and pulses (lentils, chickpeas etc)



**COMPETITION TERMS & CONDITIONS**

1. The competition is open to all UK residents aged 25 or under who are already working in the catering/hospitality industry other than employees of the Promoter, their immediate families, agencies or any person connected with this competition.
2. Only one entry per person.
3. First round entries should be paper-based and must include details of how to design a three-course meal for four covers, using at least one Spanish fruit in each course. You must include details of ingredients, method, and a colour photograph of each dish. Entries must be received by 27.11.09
4. No responsibility will be accepted for lost or damaged entries. Proof of postage will not be accepted as proof of receipt.
5. First round paper entries will be judged by representatives of Foods from Spain, Westminster College and one independent person during w/c 30.11.09. Short-listed finalists will be notified by telephone by 07.12.09 and invited to a Cook-Off final - to take place on 16.01.10 in London. There will be eight finalists chosen. If a short-listed finalist cannot attend the Cook-Off then a replacement finalist will be chosen to take their place.
6. The Cook-Off final will require the finalists to prepare their menu under the supervision of a small panel of judges including the director of Foods and Wines from Spain, Maria José Sevilla. One winner will be chosen on the day. To obtain details of the winner send a SAE to Young Spanish Chef of the Year Winner 2010, The Promotions Centre, PO Box 156, St. Ives PE27 9BJ between 18.01.10 and 17.02.10.
7. There is one first prize of a trip to Roses, Costa Brava, Spain including 3 days' work experience in the kitchen at El Bulli restaurant at Cala Monjoi. The prize will consist of 5 nights B&B accommodation in a 3-Star Hotel for one person, return economy flights from either London or Liverpool to Gerona and Category A car hire. The winner will be notified of the specific dates of travel once chosen but these will be between 01.09.10 and 31.12.11.
8. The prize must be accepted as offered. There is no cash alternative. Work experience at El Bulli is strictly subject to availability and the winner must also agree to abide by the terms of temporary unpaid employment set out by El Bulli. Full details will be made known to the winner once chosen. The promoter reserves the right to substitute the prize with one of an equivalent or greater value.
9. Entrants agree to be bound by all entry instructions of which these terms and conditions form a part.
10. The Promoter's decision is final and no correspondence will be entered into.
11. Your personal details will be used only for the purposes of this competition and destroyed thereafter.
12. The winner and other finalists must agree to take part in advertising and any relevant public relations exercise undertaken by the promoter.

Promoter: Foods From Spain, 66 Chiltern Street, London W1U 4LS – **DO NOT SEND ENTRIES TO THIS ADDRESS**