

# FOODS FROM *Spain*



October 2<sup>nd</sup>, 2009

Dear young chef, heads of studies or tutor

## **Foods from Spain Spanish Young Chef of the Year 2010**

I am delighted to invite you, or your students to enter Foods from Spain's second **Spanish Young Chef of the Year** competition, and win the extraordinary opportunity to train at Ferran Adria's renowned El Bulli restaurant in Roses, Spain.

Foods from Spain launched the Spanish Young Chef of the Year last year to encourage a new generation of chefs to take inspiration from Spanish cookery and ingredients from Spain. 21-year old David Alun Powell of Westminster College, London, won the title and, following one month working at Jason Atherton's Maze restaurant in London, is travelling to Spain to take up a 10-day training course at El Bulli in December.

So, once again this year we are searching for Britain's most promising young chef, who shows a flair for cooking with Spanish ingredients and in a Spanish style. The food we are looking for might be traditional Spanish food with a flamboyant modern twist, or entirely new dishes inspired by Spanish ingredients and methods.

Not only will our winner be named Foods from Spain Spanish Young Chef of the Year 2010, they will also win a visit to Roses on Spain's Costa Brava, a trip that will include several days in the kitchen at **Ferran Adrià's world famous El Bulli restaurant**.

An expert panel of chefs will judge entries to this competition in two stages: a paper-based first round (closing date November 27th), followed by a cook off in London in January 2010.

I am enclosing an A3 poster about the competition for tutors to display to students on the college notice board, as well as an entry pack. Further details about the competition, and additional entry packs, can be downloaded at [www.foodsfromspain.co.uk](http://www.foodsfromspain.co.uk)

I am looking forward to reading and tasting your entries.

Buena Suerte

Yours sincerely



María José Sevilla  
Director, Foods from Spain