

# SIZZLE

www.scottishchefs.com

Issue 002



## Message from the President, Joe Queen

It is a great pleasure to start this edition of SIZZLE by congratulating the Scottish Culinary Team who under the guidance of Kevin MacGillivray and Ian MacDonald won two Silver Medals at Expogast, Luxembourg in the Culinary World Cup. Also we retained our top 10 ranking thus placing us above all the other UK countries and in the company of some of the major competing Nations of the World. This was a new team with very few members having international experience therefore their success should not be underestimated.



My other congratulations go to Willie Pike for an excellent inaugural Scottish Chefs Conference at Loch Green House Hotel in November. This event had Willie's stamp all over it with outstanding speakers, guest chefs and of course a memorial Conference Dinner. I am sure everyone who attended will be putting the date of 19 November in their diary for the 2007 Conference.

At the end of the year the Board of Management of the Federation of Chefs Scotland agreed some strategic changes to our structure, these came into effect on 1 January 2007. Neil Thomson who has been Secretary since our formation in 1994 has been appointed Chief Executive. This is in recognition of the development of the FCS over recent years and the workload that is undertaken by the Secretary who has carried much of the responsibility for the management of the organisation. In addition Hazel Mulberry has been appointed Finance Director, no longer are we an organisation with finance determined by subscriptions, our turnover has grown tenfold over the years, testimony to Hazel's management of the finances and the interest that corporate sponsors have in our objectives 'Promoting Excellence in the Art of Professional Cookery'. Marie Clare James, Events Manager of Fresh RM is to assist the FCS in a consultancy capacity as Advertising and Marketing Manager. Lara Smith of the Buccleuch Arms Hotel, Moffat as Editor of Sizzle will be working with Marie Clare to raise our profile both in the Newsletter and at Trade Exhibitions. All these changes are necessary if we are to continue to grow and develop.

My final word is to thank all members of the Board for their hard work as we get ready for ScotHot, 18 months of preparation goes into compiling the Competition Schedule and all the related planning of this World Class event, the planning for 2009 starts at the conclusion of the final competition of ScotHot 2007. ●

## ScotHot - A Chefs Haven!

The ScotHot 2007 exhibition at the SECC Glasgow from 26th - 28th February looks like a haven for Scottish Chefs. The show is the largest event for the Scottish foodservice and hospitality industry in 2007 and will be Scotland's first hospitality of the year.

Encompassing all aspects of the industry including catering equipment, food, drink, interiors, tableware and technology, the show is set to be a thrilling event with practical demonstration theatres, culinary competitions and the Restaurant of Nations - a must not miss event for chefs. ●

## The Scottish Culinary Championships

In 2007 over 300 gallant chefs will brave an audience of their peers and the scrutiny of the judges to show us some of the best culinary skills in both the Hot Kitchens and the cold buffet. The new look Live Competition Theatre will host 16 competitions over the 3 days.

The KNORR Scottish Chef of the Year is the most prestigious competition to take place at the Championships and will be the culmination of paper judging and 4 heats which took place at Adam Smith College in Glenrothes just as we are going to press. The 4 heats featured the following chefs who all deserve great credit:

### Heat 1 - Tuesday 30 January - Morning

Ross Murray, Richmond Park Hotel  
Dave Edwards, Adam Smith College  
Brian Canale, Heritage Portfolio Ltd  
Joe McCafferty, Apex International Hotel  
David Smith, Rogano Restaurant

### Heat 3 - Wednesday 31 January - Morning

Scott Dougall, Forth Valley Cottage  
David Ward, Aramark  
Trevor McGuinness, La Bonne Auberge  
Restaurant  
Colin Johnson, Baxter Storey

### Heat 2 - Tuesday 30 January - Afternoon

Nelson Livingstone, The Horse Shoe Inn  
and Lodge  
Savich Phannoi, Lochgreen House Hotel  
Robbie Robertson, ESS Compass UK  
Yoram Odentz, Universal Sodexho  
Paolo Cozzari, Trattoria Guidis  
Ryan Hopper, Royal Navy Culinary Team

### Heat 4 - Wednesday 31 January - Afternoon

Pamela Fowlis, Adam Smith College  
David Johnstone, Macdonald Crutherland  
House Hotel  
Steven Alkman, Encore  
Lisa Ramsay, Pine Tree House  
Alan Halkett, Bridge of Lochay Hotel

After a hard fought battle the winners taking place in the grand final at ScotHot are:

Dave Edwards, Adam Smith College  
Brian Canale, Heritage Portfolio Ltd  
Savich Phannoi, Lochgreen House Hotel  
Robbie Robertson, ESS Compass UK  
Trevor McGuinness, La Bonne Auberge  
Restaurant

Scott Dougall, Forth Valley Cottage  
Yoram Odentz, Universal Sodexho  
Pamela Fowlis, Adam Smith College  
David Johnstone, Macdonald Crutherland  
House Hotel  
Steven Alkman, Encore

Coming soon  
from the makers of HotelReviewScotland.com  
and The Scottish Hotels of the Year Awards...  
a passionate guide to Scots restaurants & chefs



## The Studio Kitchen

The Studio Kitchen will host a series of demonstrations in the afternoons of the show. The program boasts some of the best known names in the industry and some of the rising stars in Scotland. It's a great opportunity to see what happens in other peoples kitchens.

Monday 26th February		
14.00 - 14.30	Geoff Smeddle	Peat Inn
14.45 - 15.15	Robbie Robertson	KNORR Demo
15.30 - 16.00	Tom Kitchin	The Kitchin
16.15 - 16.45	Craig McAlpine	Home Cuisine
Tuesday 27th February		
14.00 - 14.30	Vijay Annand	Pataks
14.45 - 15.15	Pete Gottgens	Ardeonaig Hotel & Restaurant
15.30 - 16.00	David Cagle	Catch 22 - G1 Group
16.15 - 16.45	Maxine Clarke	Highland Game
17.45 - 18.45	Ready Steady Cook	HIT Scotland Charity Cook Off
Wednesday 28th February		
14.00 - 14.30	David Hunt	Sodexo - KNORR Demo
14.45 - 15.15	Tristan Farmer	Enverdale House Hotel
15.30 - 16.00	Wendy Barrie	Scottish Food Guide

## The Restaurant of Nations

The Restaurant of Nations will be a truly International affair as the KNORR World Junior Culinary Grand Prix brings together some of the most talented young chefs from around the world. As the feature event in the World Association of Cooks Societies (WACS) calendar, we are delighted to host this event once again as it is one of the major accredited events taking place in 2007.

The home side will kick off the event on Monday, along with Iceland and Ireland, whilst Wednesday will see one of sports most anticipated clashes as England take on Germany.

Restaurant of Nations		
Monday	Tuesday	Wednesday
Scotland	Canada	USA
Ireland	Wales	England
Iceland	Malta	Germany
Studio Kitchen		
Monday	Tuesday	Wednesday
Canada	USA	Scotland
Malta	England	Ireland
Wales	Germany	Iceland

We are also pleased to give you a sneak glimpse of the menus that the teams will be preparing in the Restaurant of Nations. Why not book a table in the restaurant and taste one of these fantastic menus. For £25 you can taste the best that the world has to offer right here in Scotland [www.scothot.co.uk/ron](http://www.scothot.co.uk/ron)

USA	Turbot New Bedford - Herb Seared Fillet of Turbot with Lobster Cannelloni, Caper Nut Brown Butter Emulsion, Cucumber Salad	
	Lamb Wyoming - Roast Rack and Lamb Sheppard's Pie Style, Parsnip, Whipped Potatoes	
	American Apple Crisp, Cranberry Sauce	
GERMANY	Salmon with Pike Perch and Crayfish, Poached in Savoy Cabbage Leaves, Marbled Fish Ravioli, Baked Crayfish, White Tomato Sauce, Sweet Pepper Reduction, Herb Pesto, Glazed Cucumbers and Pearl Barley Risotto	
	Fillet of Lamb Saddle in a Thyme Bread Coat served on Green Beans, Timbale of Braised Veal Cheeks, Veal Tail and Polenta, Elder Sauce, Celery Purée and different Colour Vegetables, Potato Tartlet	
	Chocolate Gateau, Blood Orange Parfait, Marinated Orange	
ICELAND	Baccalo and Langoustine Terrine with Tomato, Basil and Shellfish Foam	
	Roasted Rack of Lamb and Braised Lamb Prime with Confit of Lamb Shank in Dillcrust, Fondant Potato, Root Vegetable Bunch on Lamb Glace	
	Rhubarb Soufflé with White Chocolate Mousse and Skyr-Ice Cream on Crunch	
CANADA	Roulade of Salmon, Ceviche of Scallop with English Cucumber and Fresh Dill, Bourbon and Brown Sugar Cured Atlantic Salmon, Lobster and Fresh Herbs in Pernod Aspic, Citrus Creme Fraiche	
	Balsamic and Honey Marinated Roast Pork Tenderloin, Port Leg and Shiitake Mushroom Ragout, Yukon Gold, Sweet and Blue Potatoe Dauphinoise with Gouda, Diced Glazed Carrots, Sautéed Fresh Green Beans, Caraway Seed Infused Red Wine Reduction	
	Triangle of Sponge Cake with Chocolate Ganache, Chocolate Cylinder with Raspberry and Lemon Mousse, Mango Sorbet	
WALES	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	
	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 Redcurrent Jus garnished with a Potato and Apple Crisp	
	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	
ENGLAND	Cod Bénédicte - Lemon, Ginger & Garlic infused Prime Loin of Cod, wrapped in Parma Ham set on a Sun Blushed Tomato & Basil Grilled Muffin, Poached Quail Egg, Hollandaise Sauce, Roasted Cherry Tomatoes & Rocket Puree	
	Roast Anjou Pigeon - Creamed Cabbage, Caramelised Parsnips, Wattleberry Dumplings, Port Wine Sauce	
	Mocca & Hazelnut Mousse - Cappuccino Jelly & Mint Ice Cream, A Mocca & Hazelnut Mousse set on a Sponge Base with a Shot Glass of Cappuccino Jelly, Chocolate Copeaux & Mint Ice Cream on Brandy Snap Base	
IRELAND	Tortellini filled with Lobster, Scallops, Mussels, served with Creamed Leeks & Wild mushrooms, glazed with Fish Essence & Crayfish Oil	
	Melody of Guinea Fowl, Smoked Breast, Braised Thigh, Roast Leg, served with Thyme & Garlic Fondant Potato, Celeriac & Basil Puree, Sweet Shredded Cabbage, Baby Carrot, Port & Truffle Jus	
	Chocolate, Vanilla & Strawberry Mousse, Coconut Ice Cream in a Brandy Basket, served with Hazelnut & Praline Sauce	
SCOTLAND	Pressed Terrine of Free Range Chicken and Foie Gras, Dried Fig and Apple Chutney, Double Chicken Consommé with Mushroom Glaze	
	Confit of Spiced Pork Belly, Soy Marinated Salmon, Sweet and Sour Cabbage, Aubergine Relish, Steamed Sesame Bok Choi, Langoustine Tempura, Noodles with Oriental Sauce	
	Warm Carrot Pudding with Orange and Ginger Sabayon, chilled Clementine tart, Cherry Compote and Orange, Yogurt Ice Cream.	
MALTA	Salmon Poached in Citrus flavoured Court Bouillon, Prawn filled Tortellona, Jerusalem Artichoke Puree, Globe Artichokes & Mixed Leaves, Anise Veloute & Blood Orange Dressing	
	Roasted Pork Tenderloin marinated with Ginger, Slow-cooked Pork Belly, Potato, Wild Mushroom & Ham Hock Terrine, Braised Red Cabbage and Semi Sweet Tomato Jus	
	White Chocolate and Raspberry Mousse, Hazelnut Praline Ice Cream; Warm Chocolate Tart, Orange and Vanilla Salad	

ScotHot is the place for Chefs in Scotland, so make sure that you do not miss out on this once in two years experience make sure that you register in advance at [www.scothot.co.uk](http://www.scothot.co.uk) or call **0870 4294490** for **free tickets**

# Diary of events from Luxembourg the Culinary World Cup 2006

by Kevin MacGillivray

Many of you reading this, who've been involved in past Culinary teams over the years, appreciate just how hard it is to organise a group of 15 cooks, some of who can't even look after their own flight ticket let alone cook and present a buffet table. (GRRRRRR! - not great for the blood pressure).

Luckily, we had the full support of the Federation and many individuals. We had various dilemmas leading up to the event. Six weeks prior to going we lost our team captain Graham Singer due to work commitments, not only did we lose a leader with vast experience but also lost somebody with 12 years international competing knowledge - a big loss! We had a re think, drafted in BIG George Scott to the main team and carried on. After eight months of organising, practising and more practising, it was time to go. Myself and Ian left a day before the rest of the team so we could source all the products prior to the team arriving and to set the practice kitchen up. Or so we thought.

We were due to start work in our practice kitchen on the Wednesday after we collected the team from the airport but, due to an error with the Vatel Club, we didn't even have a kitchen to work in! We lost a day trying to find another kitchen, which once found was an hour away. The upside was that the new kitchen was state-of-the-art, all induction, loads of refrigeration, blast chillers, separate work areas for the team. We all worked well and made up for the lost prep time.

Friday morning, 6am, and we were working through till at least mid-day Saturday. By 2am Saturday morning the first dip of aspic was on so we were making good time. By 5.30am we were all loaded up and ready to go with the first run and, as normal, it was the 'pastry' section who were running late! By 8.45am we had the buffet table up with Paul's carving in fat of Rabbie watching over it all. Late afternoon we returned to Expo for a de-brief with the judges. The result. SILVER, which we were all delighted with, a great start. (Yippee)



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Monday morning, early 6am start at the market to shop for the rest of the fresh produce, totally spoilt for choice. La Provençal, the market place was superb for everything and all the competing teams were there at some point all ready for Tuesday and the hot kitchen.

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Team Ecosse were called to the stage to be presented with their two silver medals and finish 10th overall. Norway 1st, Sweden, the current world cup holders, 2nd and Singapore 3rd. I personally believe that the boys involved have done Scotland and the Federation Of Chefs Scotland proud. Looking back to the first team practice and where we ended up only goes to show, if you work hard at something with pride and passion the results will follow.

The work starts now for the Culinary Olympics' in Erfurt - only 80 short weeks away! ●

## A comedy moment

*Sean McGowan, at the check-in in Luxembourg, realised he only had his outward ticket, his homeward ticket was on the back of the van on a ferry between Zebrugger and Rosyth!*

new



chicken



cheese



vegetable

one scoop or two...



mushroom



lamb



fish



## stock base

P O W D E R M I X

Dissolve 1 level scoop into 0.5 litre or dissolve 2 level scoops into 1 litre of boiling water, whisk, simmer and cook

**Major**

Ideal for soups, sauces, gravies and prepared foods

includes scoop!

yield **100 litres** per case (c/s = 2 x 1kg Tub)

Samples available on request call...

Freephone **0800 58 77 333**

new

## Excellence Awards

The categories for the 2007 CIS Excellence Awards were launched on Monday 15 January.

The Awards will be announced at the Glasgow Hilton hotel on Thursday 10 May 2007. The CIS Excellence Awards are a partnership between the Federation of Chefs Scotland and Catering in Scotland Magazine and are the only awards which recognise excellence in professional cookery and culinary attainment in Scotland now in their 4th year. The Awards are highly sought and amongst an exclusive group of past recipients are Andrew Fairlie, Martin Wishart and Willie Pike. ●

Full details available [www.cis-excellenceawards.co.uk](http://www.cis-excellenceawards.co.uk)



## Christmas donation to CHAS

For the second year running the board of the FCS have made a donation to CHAS (Childrens Hospice Association Scotland) instead of sending out Christmas cards. The charity was chosen as we feel Christmas is all about children.

CHAS is the Scottish charity committed to the provision of children's hospice services in Scotland, working exclusively with children with life limiting conditions and their families. Many people are surprised to learn that a children's hospice can be a happy place, based on love, care, fun and support and backed up by a professional team of staff and volunteers.

We invite you to visit the CHAS website where you can discover what makes our children's hospices such special places for very special children and their families. [www.chas.org.uk](http://www.chas.org.uk) ●



## A good day and a good deal

As Scotland's first and only heritage food brand, Buccleuch Foods offer a product unequalled in quality and taste and are now delighted to be able to announce a new partnership with the Federation of Chefs Scotland.

By buying into Buccleuch, you get so much more than simply food. You get an assurance of quality, of taste and unmatched expertise. Buccleuch can also offer the unrivalled benefits of their tailored marketing support; support that has already helped put Buccleuch Foods into the very finest restaurants and into the pages of newspapers and glossy magazines across the world.

By teaming up with the Federation of Chefs Scotland, a relationship of which we are immensely proud, Buccleuch is able to offer members a unique opportunity to buy Buccleuch Foods' distinctive products at discounted rates. Members will also be given a rare opportunity to visit the Scottish estates for an exclusive line fishing day or clay pigeon shoot, complimented by a behind-the-scenes education day.

If you would like more information on the educational day and/or the sporting day please email Neil McCole at [nmccole@buccleuch.com](mailto:nmccole@buccleuch.com) or phone 01556 502555.

There is no doubt that Buccleuch Foods are special, but don't just take our word for it, contact them today and discover for yourself why Buccleuch is the only name to know.

Please contact Buccleuch Foods at [sales@buccleuch.com](mailto:sales@buccleuch.com) or phone 01556 502555 for further information. If you are an existing Buccleuch Foods customer, please quote reference BHB0207 or if you are new to Buccleuch Foods, please quote reference number: BHB-NEW. ●

### Editors note

This is an opportunity that I wouldn't miss and I am confident that members will have a great day.

## Scothot Awards Party

One of the highlights of the Industry's calendar is almost upon us with the Bi-Annual Scottish Culinary Championship taking place on Sunday 4th March at 7pm.

These definitive accolades, awarded by some of the country's most respected figures, allow us to celebrate the winners' respective standards of excellence in the categories of Hot Live Kitchen and Cold Display but, more importantly, the passion and talent that have become synonymous with our so many facets of our Industry. Indeed, these distinguished awards have given rise to many of our celebrated Chefs including Willie Pike, Craig Miller and Tony Singh.

The Radisson SAS Glasgow, the City's premier 5-star venue, will provide the stylish backdrop to the evening, hosted by Heather Suttie of Beat Radio. With an array of contemporary entertainment and elegant food to enjoy, the Awards promise another memorable evening in prospect.

Tickets are available at £30 and to book your place, please contact Neil Thomson on 01698 232 603. Please note, however, that they may also be purchased direct from the Federation of Chefs stand at Scotshot on 26th – 28th February 2007.



# 504 hours

## 30,240 minutes

## 1,814,400 seconds

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Our beef is traditionally matured for a full 21 days, giving it the unique Buccleuch attributes of flavour, tenderness and undeniable quality.

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For more information please feel free to contact us on 01556 502 555 or [sales@buccleuch.com](mailto:sales@buccleuch.com)



## ...or in other words 21 days

### Contact

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Feedback: We want **SIZZLE** to reflect what interests you. We would love to hear about those competitions, festivals and promotions you are involved in as well as those funny little things that happen to you day by day.

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