

For immediate release
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Rudding Park

STEPHANIE CELEBRATES YORKSHIRE PROVENANCE AT 'CHEF OF THE YEAR' FINAL

Stephanie Moon, Rudding Park's consultant chef and one of the persona behind the hotel's Wild Cook food blog, is putting Yorkshire's finest ingredients on the menu as she cooks at the **British Culinary Federation's 'Chef of the Year'** final which takes place at Hotelympia at London's ExCel on **Monday 1 March 2010**.

Putting her passion for Yorkshire produce into play, Stephanie, who is also chef tutor at **Leeds City College**, will be creating a three course meal using ingredients sourced entirely from the region.

Her triumph at the semi-finals, which took place at the University College Birmingham in January, was also thanks to her belief that Yorkshire is home to some of the very best produce in the UK. "I have been sourcing my meat and vegetables from suppliers across Yorkshire for over eight years and throughout every season, it never ceases to amaze me the variety that is available", said Stephanie.

"In preparation for this competition, I have been on a culinary adventure to find all my ingredients. From observing the pasteurizing process at Shepherds Purse where they make goats cheese to being completely amazed by the different varieties of rhubarb growing in the sheds at Wakefield's rhubarb triangle."

WINNING RECIPE

Speaking about the prospect of winning the 'Chef of the Year' title, Stephanie says: "This is an incredibly tough competition and everyone taking part is there to win, so the stakes are high. However, myself and my commis chef, Jack, are very much looking forward to challenge: to get this far against such awesome talent, is an achievement in itself."

Jack Wright is one of Stephanie's students at Leeds City College and at 17, is one of the youngest commis chefs taking part in the competition. Jack is from Doncaster

and has been a student at Leeds City College since he was a junior chef at the Saturday Chef's Academy at 13. Stephanie has been Jack's tutor since she joined the college as a part time tutor six months ago.

YORKSHIRE ON A PLATE

At the semi-finals, Stephanie prepared the following winning dishes:

- To start, a mi cuit of Kilnsey Trout with celeriac remoulade, fennel wafer and a Wharfe Valley rapeseed oil dressing.
- For main course, hickory smoked Givendale beef fillet, potato layers, Black Sheep jus and Yorkshire blue cheese croquet.
- Using rhubarb from the Oldroyd Rhubarb Triangle in Wakefield, her dessert consisted of three miniature puddings: a rhubarb soufflé, a rhubarb pannacotta and a rhubarb chocolate marquise.

At the grand final on Monday 1 March, where one of the judges is Glynn Purnell from the Great British Menu, Stephanie will be preparing a main course of lamb saddle stuffed with kale, wrapped in Leeds City College cured bacon flavoured with liquorice from Pontefract. Her dish will be accompanied by a goats cheese and cauliflower crowdie made using cheese from Yellinson's in Carlton along with Stringer's Yorkshire toasted oats and a local watercress purée. Her starter and dessert will be the same as at the semi-finals.

THE WILD COOK

Rudding Park recently launched its first ever blog, www.thewildcook.com, which celebrates locally sourced and foraged food. Throughout the year, Rudding Park's chefs will be logging on to share tales of foraging forays and exciting new recipes to help budding Yorkshire cooks creating delicious dishes.

ENDS

Image attached: Stephanie Moon will be celebrating Yorkshire provenance at the 'Chef of the Year' final on Monday 1 March 2010.

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Notes to Editors:

Rudding Park is independently owned by Simon Mackaness and his family. Over the last 30 years, they have carried out a comprehensive programme of improvement

and redevelopment which includes the opening of Rudding Holiday Park in 1978, the renovation of Rudding Park House in 1987 and the subsequent opening of the 50-room hotel in 1997.

The estate also comprises an 18 hole, par-72 golf course set in mature Parkland, complemented by an 18 bay floodlit driving range and golf academy. A new development of 18 luxury holiday lodges adjacent to the golf course opened in May 2006 and a par-3 six hole short course opened in April 2008. Work is currently underway for a 34 bedroom hotel extension and spa, due for completion in November 2010.

Rudding Park was voted the 'Number One Hotel in the UK' in the TripAdvisor® Travelers' Choice Awards 2010. The accolade put the hotel at 'Number Six Best Luxury Hotel in the World'.

Special offers at Rudding Park

A sample of Rudding Park's great offers include:

- **Three courses and coffee for just £20.10 in 2010.** Visit www.ruddingpark.co.uk/offers for more information.
- **Stay and play – free golf with special dinner, bed and breakfast offer.** Visit www.ruddingpark.co.uk/golf for more information.
- **Fantastic rates for small meetings.** Visit www.ruddingpark.co.uk/offers for more information.