

For immediate release
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Rudding Park

STEPHANIE WINS BRONZE AT 'CHEF OF THE YEAR' FINAL

Stephanie Moon, Rudding Park's consultant chef and chef tutor at **Leeds City College**, has scooped a bronze award at the **British Culinary Federation's 'Chef of the Year'** final which took place yesterday, Monday 1 March 2010, at Hotelympia at London's ExCel.

Her triumph in the competition, which also saw her win the title of 'Most Hygienic Chef', was thanks to the feast of ingredients sourced from across Yorkshire which she transformed into three mouthwatering courses.

WINNING RECIPE

Stephanie's bronze winning position was awarded in recognition of her Yorkshire inspired menu which boasts ingredients such as trout from **Kilnsey** in **Skipton** and rhubarb from **Wakefield**.

- To start, Stephanie prepared a mi cuit of **Kilnsey Trout** with celeriac remoulade, fennel wafer and a **Wharfe Valley** rapeseed oil dressing.
- Her main was a lamb saddle stuffed with kale, wrapped in **Leeds City College cured bacon** flavoured with **liquorice from Pontefract**. Her dish was 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.
- 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.

PRESSURE COOKING

Stephanie cooked against nine other acclaimed chefs from across the country and the esteemed judging panel included Glynn Purnell from BBC 2's 'Great British Menu'.

“I am thrilled to have won a ‘Chef of the Year’ award, said Stephanie. “It was an incredibly challenging few hours and the competition on the day was tough but both Jack, my commis chef, and I were simply delighted to have had the opportunity to take part.

“The judges were impressed with the range of Yorkshire-sourced ingredients I used to create a really varied and exciting menu. I am very proud to be from a region which boasts such an array of fresh and inspiring produce and I can’t wait to get back in the kitchen to prepare my next Yorkshire Food Heroes menu.”

Jack Wright is one of Stephanie’s students at Leeds City College and at 17, was one of the youngest commis chefs to take 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.

THE WILD COOK

Stephanie is also one of the personas behind Rudding Park’s Wild Cook food 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 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.