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**Kent Young Chef Award 2010 just got tastier
with Live Cook Off sizzler on Friday 26 November
...Follow the competition live on kmfm radio with Johnny Lewis**

The Produced in Kent county-wide cookery competition – Kent Young Chef Award 2010 is set to sizzle on Friday 26 November when eight talented young chefs from across the county line up for the Live Cook Off at Thanet College.

The competition, which is sponsored by Hadlow College, kff and Woods, and has the media support of the KM Group, will be covered by Johnny Lewis live as he reports on the show on kmfm radio on the Myma Seldon show from 10am-3pm.

Competitors will have two hours to transform their written recipes into a mouthwatering main course dish, featuring local Kentish ingredients and seasonal produce, which are championed by Produced in Kent year-round.

The eight competitors will cook in front of a live audience and the judging panel including celebrity chef Richard Phillips of GMTV's Lorraine Kelly and BBC TV's Ready, Steady, Cook fame and Claire Wood the talented head chef at Woods Restaurant, Produce Store & Bars in The Pantiles, Tunbridge Wells.

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Some 66 recipes flowed in to the competition hot desk, from all over the county and from 28 different schools, and the judges were faced with the difficult decision of choosing just eight finalists from what was described by the judges as a “very high standard and level of originality” by both judges.

One judge Claire Woods, of Woods Restaurant said: “The standard at the top of the competition was extremely high and it was a close call to pick out just eight recipes – with so much creativity and imagination. Richard Phillips and I were particularly impressed to see young people creating interesting game recipes using pheasant, wild rabbit, pigeon, venison and guinea fowl, all of which are very local to Kent and extremely seasonal. It’s going to be very exciting to see the final recipes being cooked and presented at the Live Cook Off... I can’t wait!”

In the Junior category the 2010 finals sees the return of two of last year’s competitors Lana Foyle, of Ashford School, and Alice Browning of St John Fisher Catholic Comprehensive School in Chatham – with Alice going on to win the Kent Young Chef Award 2009 (in the Junior category). Newcomers to this section of the competition include Sophie Buck from Ashford School and Thomas Perkins from Holmesdale Technology College, Snodland with his Gamekeeper’s Supper featuring pheasant from his father – who is a local gamekeeper.

In the Senior category newcomers Ryan Whiting and Ellie Smith will compete from The Towers School & Sixth Form College in Kennington, together with Alice Baddeley from Combe Bank School, Sundridge and Steven Yap from The New School at West Heath , near Sevenoaks.

Follow the live cook off action with Johnny Lewis as it unfolds on Friday 26 November on the Myma Seldon show from 10am-3pm on kmfm radio (107.9-100.4)



The menu for Kent Young Chef Award 2010 will sizzle on Friday 26 November with the finalists cooking their recipes, including:

Senior Category

Alice Baddeley

Venison Fillet served with Parsnip Bonfire & Popping Pumpkin Seeds

Ellie Smith

Slow Roasted Challock Pork Belly, with Home Made Braeburn Boudin, Viosin Potatoes & Spiced Red Cabbage – Dressed with Kentish Perry Cider Sauce

Ryan Whiting

'Down the Road' Organic Pan Roasted Marsh Fed Cannon Of Lamb Served with a Mini Kentish Moussaka & Caper, Mint Jus

Steven Yap

Ballotine of Guinea Fowl & Duxelle Stuffing with Spinach Tagliatelle, Chestnut Purée, Chanterelle Mushrooms & Bacon

Junior Category

Alice Browning

Pigeon with Blackberry Sauce

Sophie Buck

Guinea Fowl Fricassée served with Pumpkin Mash & Dwarf Beans

Lana Foyle

Wild Rabbit Casserole with Kentish White Wine with Potato Pie & Pan-Seared Brussels & Bacon

Thomas Perkins

Gamekeeper's Supper (Pheasant)

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