



23<sup>rd</sup> April 2013

## THE DAVID LYELL SCHOLARSHIP 2013



This year's competition took place at Sheffield City College on Monday, 22<sup>nd</sup> April and saw the five young pastry chefs short-listed for the final cook two desserts for two. One dessert had to be based on a classical soufflé recipe whilst the second could be each individual chef's choice provided that Cocoa Barry chocolate and a Gourmet Classic liqueur was used in one or both of recipes.

In a very tight fought competition, Sophie Bamford from William Curley's Patisserie took the title with Jaeger Andrew from Sheffield City College as the runner-up with Summer Sharkey (London Marriott Hotel County Hall), Penny Smith (Le Talbooth) and Billie White (Turnberry Resort) all close behind.

Sophie, pictured here with John Downey from sponsors Town & Country Fine Foods, created a raspberry soufflé served with fresh raspberries and raspberry sauce and a Black Forest Casket. Jaeger Andrew produced a chocolate soufflé and a gâteau opera of Cheshire apple, white chocolate and cinnamon. Both girls will travel to the World Chocolate Masters in Paris in the autumn and all finalists are able to take a course at Barry Callebaut's Chocolate Academy in Banbury.

The judges were Nick Buckingham of Buckingham's, John McGeever from St Edmunds Hall in Oxford and Alan Whatley, Chairman of the Association of Pastry Chefs.



Chairman Clive Roberts commented, "Our thanks go to Sheffield City College for hosting the competition and a wonderful dinner in the evening prepared by Master Chefs Mick Burke, Neil Taylor and Len Unwin together with the students – it has been a great day and truly reflects the MCGB's ethos of providing great training

opportunities for young chefs. Our congratulations go in particular to Sophie Bamford and Jaeger Andrew today – the standard of desserts produced was extremely high and bodes well for the future of patisserie in this country.”



Press release ends.

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### The Master Chefs of Great Britain

The Institute of Master Chefs was formed in 1980 with branches in America, Holland and Great Britain. The British section of this organisation became The Master Chefs of Great Britain in 1982 with the aim of providing a forum for the exchange of culinary ideas and to further the profession through training and guidance to young chefs. The association is passionate about the use of British produce and currently runs four competitions a year for young chefs and college students as well as providing training opportunities for young chefs and working with colleges and supporting industry initiatives such as Skills for Chefs and the Scottish Chefs Conference. Next up is the Finn Crisp Challenge and the Junior Asian Chefs Challenge.

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