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#### THE DAVID LYELL SCHOLARSHIP 2014

The David Lyell Scholarship is open to any pastry chef, aged 21 years and under on the day of the competition and working in a hotel kitchen, a restaurant kitchen or training at college.

The competition is designed to show both skills and flair with competitors submitting two recipes for plated desserts; a classic soufflé which must be panade based and a dessert of their choice. One or other of the desserts must use Cocoa Barry chocolate. The finalists are then required to prepare and present their two dishes within a two hour time-frame.

Each finalist receives a chef's jacket, a commemorative certificate and a memento donated by Villeroy & Boch and, this year finalists received a copy of William Curley's book Patisserie. They also attended a chocolate day at the 'Cacao Barry Chocolate Academy in Banbury' but more of that later.

The winner holds The David Lyell Scholarship Trophy presented by Town & Country Fine Foods for a year and receives a commemorative silver platter together with a one week's stage in London – all expenses paid.

This year's final was held at Sheffield College on 19<sup>th</sup> May and was hotly contested between Laura Aylott (The Talbooth), Fiona Bailey (The Dragon), Joshua Henry (Outlaw's at The Capital), Marissa Holland (Ashdown Park Hotel), Summer Sharkey (Marcus Wareing at The Berkeley Hotel) and Hannah Widdowson (Sheffield City College).

The judges Sarah Hartnett, Alan Whatley and Michael Zieteck eventually decided in favour of Hannah Widdowson with Summer Sharkey as runner-up.

Master Chefs Mick Burke, Paul Gutteridge, Neil Taylor and Len Unwin from Sheffield City College put on a wonderful dinner for the competitors, judges, sponsors and local Master Chefs where the winner was announced.

Hannah's winning recipes were ....



### **English Strawberry Picnic**

#### *For the pistachio crumb*

25g caster sugar  
12g ground almonds  
20g powdered pistachio  
32g plain flour  
pinch salt  
18g unsalted butter

Combine dry ingredients in blender. Add melted butter and blend. Spread on a tray. Dry 160°C or Gas 2 for 10 minutes.

#### *For the lemon cream*

125 g fresh lemon juice  
½ lemon zest  
40 g caster sugar  
125g eggs  
100g white chocolate  
50 g cocoa butter  
1 sheet gelatine

Wash the lemons and zest. Mix the lemon juice with the sugar, the zests and the eggs. Cook slowly on a low heat until the mixture thickens. Remove from the heat at the first sign of boiling or 84°C. Pour the curd slowly onto the melted cocoa butter and couverture and create an emulsion. Smooth with the hand blender and refrigerate until cold.

#### *For the chocolate tubes*

tempered white couverture  
tempered red couverture

Spread white onto acetate using comb scraper. Allow to dry. Cover with red couverture. Roll into a cylinder. Fill with lemon cream.

#### *For the sparkling 'milk'*

250ml sparkling wine  
1.5 leaves gelatine  
10g caster sugar

Dissolve all ingredients into the wine. Allow to set. Place into espuma gun. Squirt into milk bottles.

#### *For the strawberry coulis*

300g picked strawberries  
lemon juice

elderflower cordial  
ultratex

Puree strawberries. Adjust taste with lemon juice. Add elderflower cordial to taste. Pass through a fine chinoise. Thicken with ultratex.

*For the meringues*  
100g caster sugar  
50g egg white  
1g hi foamer

Create a meringue using all ingredients. Dry in dehydrator for 2 hours.

*For the decoration*  
picked strawberries  
dehydrated strawberries  
meringues  
viola flowers  
lemon balm



### **Pistachio and Cocoa Nib Soufflé**

*For the panade*  
250ml milk  
37g butter  
25g flour, soft  
2g pistachio compound  
4 egg yolks  
Ground pistachio, grue de cacao and pomade butter to chemise the mould

Chemise moulds and chill. Make a béchamel by melting the butter, add the flour and cook for a few minutes. Bring the milk to the boil, and gradually add to the roux, stirring constantly. Add the yolks, cook gently and take off the heat. Add the pistachio, cover and leave to cool. Do not refrigerate.

*For the meringue*  
4 egg whites  
55g icing sugar  
12g cornflour  
4g egg white powder

Whisk the egg whites on until they reach soft peak. Mix the icing sugar, cornflour and egg white powder, add to the meringue gradually. Bring to a glossy meringue, but be careful not to overbeat. Beat in a quarter of the meringue, then fold in the remainder with a whisk. Pipe into buttered, sugared ramekins. Bake at 160 C for approximately 15 minutes.

*For the chocolate sauce*  
250ml double cream  
150g Cocoa Barry Ghana Origin milk chocolate  
75g butter, soft

Boil the cream, add in the chocolate and mix well. Blend in the butter, ensuring that there are no bubbles.

*For cocoa nib ice cream*

150g Cocoa Barry nibs  
750ml milk  
225ml whipping cream  
55g milk powder  
170g granulated sugar  
2 egg yolks  
15g honey

Warm the cocoa nibs in the oven at 150 c for 10 minutes. Add the cocoa nibs to the milk allow to infuse overnight. Mix the cream, milk, milk powder, sugar, yolks and honey together in a saucepan. Heat, but do not boil. Stir constantly then heat to 85 C. Strain and churn. Store at -18 C until needed.

*For grue de cacao tuille*

50g butter  
20g glucose  
20ml double cream  
60g caster sugar  
1.5g pectin  
70g cocoa nib

Melt the butter and glucose with the cream in a pan. Mix the sugar and pectin together and add to the butter/ glucose and cream. Boil for a minute until it thickens. Add the cocoa nibs and quickly roll between two sheets of silicone paper. Put in the fridge to set, then removing top sheet, put in to bake at 150 c for approximately 10 minutes. Do not bake too hot, or it will burn the cocoa nibs. Remove from the oven, leave to set for a few minutes, then cut to shape.

Note: The 2014 finalists all spent a day at Barry Callebaut's Chocolate Academy learning all about the process for making chocolate and trying out their hand in the demonstration kitchen whilst the winner Hannah Widdowson will also be enjoying a stage in London with Sarah Hartnett at the Park Lane Hotel and Westminster Kingsway College thanks to Gary Hunter.