

## Calling all budding young chefs!

18<sup>th</sup> January 2012

### Giving Thanet's young cooks a chance to shine

Given the resounding success of our 2011 schools recipe competition, we've bowed to demand and decided to run this event again in 2012 with our commercial partner, Tesco, with the Children's Food Festival (supported by the Broadstairs Food Festival) and with lead liaison school, Bromstone Primary School.

Thanet schools are warmly invited to enter our creative recipe competition which could see them bag a very tasty £250 Tesco voucher prize to spend on cookery equipment. All they have to do is submit up to four new, innovative recipes created by their pupils, featuring at least one of the Thanet Earth products of tomatoes, peppers and cucumbers.

Last year our judges were wowed by the standard of creativity and practical cooking skills from the students as they were challenged to cook their dishes in the training kitchens at Thanet College in a Masterchef-style final. This year the **grand final** will be on **Monday 12<sup>th</sup> March** and we very much look forward to welcoming another group and seeing the pupils – aged as young as 5! – demonstrate their fresh ideas for our products. A winner in each category (KS1, KS2 and KS3/4) will have their recipe printed as a recipe card available at Tesco Broadstairs, and all finalists will receive a prize.

We're particularly pleased to welcome an incredible judging panel this year, with some of Kent's finest and best-known chefs included.

### JUDGES

Dev Biswal is Executive Chef at The Ambrette, his Indian style fine dining restaurant in Margate. A second Ambrette restaurant at Rye has recently opened, seeing Dev bring his exciting mix of exotic flavours, spice and locally-sourced food to a wider audience.

Dev now has a range of own brand marinades to help customers at home experience the flavours that have earned his restaurant its recommendation in the Michelin Guide.



Jason Freedman is Executive Chef at The Minnis Bar & Restaurant in Birchington. Local food, home-cured meats and an ever-evolving menu are all features of Jason's



Craig Edgell is a Thanet College graduate who's now Head Chef at Eddie Gilbert's of Ramsgate. He has a love of good local ingredients and has spent time learning the arts of the butcher and fishmonger to help make his surf and turf style dishes something really special for his customers.



A launch event with a cookery demonstration from Dev Biswal will be held to inspire pupils at Bromstone Primary School on the afternoon of 27<sup>th</sup> January. Press are invited to attend this **by prior arrangement with the school.**

'Information for Schools' and entry forms are available on our website, at [www.thanetearth.com/recipecomp](http://www.thanetearth.com/recipecomp)

Entries should be submitted **by the school** before 10<sup>th</sup> February 2012.

Entries will be assessed and shortlisted, with 4 finalists in each category invited to show us their dish on Monday 12<sup>th</sup> March (3-5pm). The judging panel will then announce the winners and award the prizes.

Check back to [www.thanetearth.com](http://www.thanetearth.com), visit [www.broadstairsfoodfestival.org.uk](http://www.broadstairsfoodfestival.org.uk) or follow us on Twitter @thanetearth.

Competition timetable:

Press launch at Bromstone School	Friday 27 <sup>th</sup> January 2012
Deadline for submission of entries:	Friday 10 <sup>th</sup> February 2012
Notification of finalists:	Friday 17 <sup>th</sup> February 2012
Cook-off at Thanet College (3-5pm)	Monday 12 <sup>th</sup> March 2012

COMPETITION CONTACTS:

Download guidelines and entry form at:  
[www.thanetearth.com/recipecomp](http://www.thanetearth.com/recipecomp)

EMAIL:  
childrensfoodfestival@thanetearth.com

COMPETITION PARTNERS



Information for editors:

Thanet Earth is a state-of-the-art greenhouse development in Kent. When completed the site will feature seven enormous greenhouses, producing tomatoes, peppers and cucumbers. So far, three of the greenhouses have been constructed and are fully operational alongside an on-site packhouse. The crops are sold to the UK's supermarkets.

For information about the business, its background and operations, see [www.thanetearth.com](http://www.thanetearth.com)

Further information available from:

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