

A young chef from West Sussex won a set of Global chef knives after coming top in a Salon Culinaire Masterclass competition.

Ben Sulston was awarded first place in the Essential Cuisine Masterclass competition at the esteemed Hospitality Show held at the NEC in Birmingham.

Ben, who is executive chef at Christ's Hospital School in Horsham, West Sussex, amazed the judges with roast loin of Denham Estate venison in a port jus, golden beetroot risotto, celeriac puree, and a crushed peppercorn and watercress salad.

His prize was a set of 8 high quality Global chef knives to help him in the kitchen.

Ben said: "Apart from receiving such a fantastic prize, being chosen as the winner of the competition has really given me great confidence in my abilities as a chef and bodes well for my future."

The competition, run by Salon Culinaire Hospitality, is sponsored by Cheshire-based stock and jus maker Essential Cuisine.

Neil Corlett, director of Essential Cuisine, said: "Ben's use of local ingredients and flavour combinations were exemplary. The set of Global knives was a fitting prize for such a sharp young talent."

Notes to editors:

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