



Press Release

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ESSENTIAL CUISINE BACKS YOUNG CHEFS OF THE FUTURE

A TALENTED young chef has been crowned the North West Young Chef of the Year 2005 – thanks to the support of Essential Cuisine.

Kirk Haworth, 18, a trainee at Northcote Manor, Blackburn, scooped the title after beating off some of the best young culinary talents from Merseyside, Manchester and Cheshire.

The finals of this prestigious competition, which is organised by regional food promotion agency, North West Fine Foods and sponsored by Essential Cuisine, took place at South Cheshire College, Crewe on September 6.

Kirk, who is the son of Michelin starred chef Nigel Haworth, won the day with a mouthwatering menu of pan seared west coast scallops, yellow beetroot, cress salad and pumpkin seed, which was followed by potato wrapped breast of Goosnargh chicken, wild mushrooms, braised celery and celeriac puree.

A new season orchard plum soup with elderflower cream finished off his inspirational menu.

He said: "I have been cooking in the kitchens at Northcote, which is owned by my dad, from the age of 15, and observing for many years before that.

"I wasn't at all sure that being a chef is what I wanted to do – a restaurant kitchen can be a highly pressurised place to work – but my love of food won through in the end, and now I can't imagine doing anything else. Winning this title has really been the icing on the cake."

Joe Wright, who works at the Sandiway Golf Club, Cheshire, came second.

Kirk will now go on to take up a work placement at London's celebrity haunt, The Ivy, as well as a gastro trip to Co Cork - Europe's Capital of Culture 2005.

Neil Corlett, director of Cheshire-based stock and jus maker Essential Cuisine, said: "The standard of competition has been excellent and all the finalists deserve a great deal of credit for the meals they produced.

"It was an extremely close competition and the judges took a long time to decide on the overall winner.

"I was very impressed with all the kitchen and catering facilities provided by South Cheshire College. The finalists couldn't have asked for a better venue for the final."

- For more information, contact Essential Cuisine on 0870 050 1133 and www.essentialcuisine.com
- For further information or photographs please contact Louise Davies at Mason Media on 0151 707 4515.

About Essential Cuisine:

When he couldn't find a high quality manufactured stock that met all his requirements, Nigel Crane decided to make his own instead. He founded Essential Cuisine in 1995 and now his range of stock, just and glaces are enjoyed by restaurant-goers across the UK. Nigel Crane trained under world famous chef Anton Mossiman at the Michelin starred Dorchester Hotel in London. He is a member of the exclusive Dorchester Sous Chefs club and has cooked for royalty. As well as a distinguished career working in some of the country's top kitchens, he has more than 15 years experience in technical product development. Over the last decade, the company has built up a portfolio of customers including leading London hotels, gourmet restaurants, Premiership football clubs and major British entertainment venues.