



2018

SUPPORTED BY ORMER



THE CUTTING EDGE

**BECOME A MEMBER OF THE UK'S LARGEST
PROFESSIONAL CHEFS ASSOCIATION**

The Craft Guild of Chefs is a professional, not for profit organisation, run by chefs for chefs.

Membership of the Guild, and its associated designatory letters, proves you are a professional who is committed and passionate towards your profession and shows fellow professionals that you are serious about your career.

It gives you the opportunity to increase and hone your skills and, via the Craft Guild, pass on your skills and knowledge to help students and trainees
...to become as passionate as you.

enquiries@craftguildofchefs.org 020 8948 3870

WELCOME TO HEAT

Following on from the hugely successful Heat 2017, the Craft Guild of Chefs is ready to repeat the show with Heat 2018. At the Craft Guild, we believe strongly in the development of the next generation of caterers, which is why we have devised Heat in partnership with Highlands College, PACE and Freedom Media. If you'd like to find out more about the Craft Guild - please check out our website: www.craftguildofchefs.org

Jersey is one of the most foodie destinations in Britain, and we are not short of locally produced, reared and caught produce all year round - a selection of which you will taste throughout this competition.



We welcome both Middlesbrough and Farnborough Colleges to Jersey for the event, and look forward to three days of great eating and greeting.

A huge thanks to our all our sponsors especially Ormer, our judges and James Tanner - all of whom have been long-term supporters of Jersey and Highlands College. These guys are all legends in the industry, and I'm sure if you get 5 minutes to talk to them, you'll lose an hour.

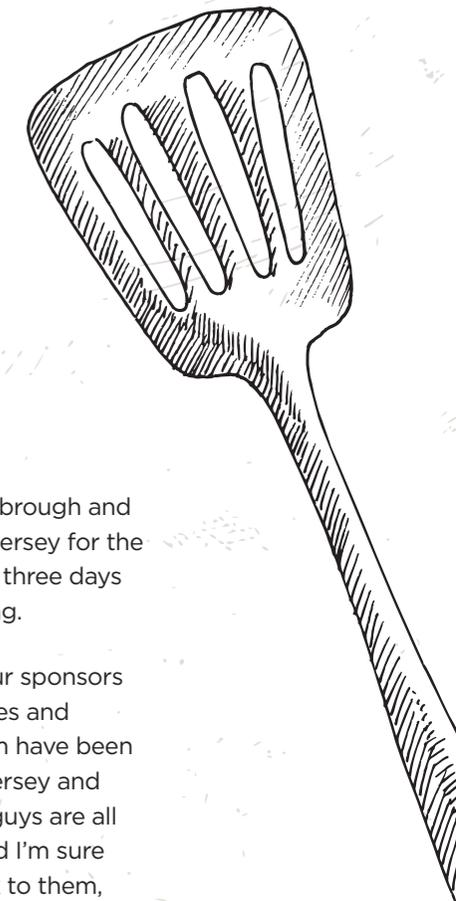
So, time to sit back, enjoy the food and support the college students as they compete in Heat!

Dave Chalk

Chair, Jersey Craft Guild of Chefs

Eileen Buicke-Kelly

Jersey Craft Guild of Chefs





ORMER

We are delighted to sponsor this amazing event, which brings some of the UK's top trainee chefs to Jersey for a week of learning and competition with local students.

Ormer is synonymous with great food cooked simply and using the very best ingredients we can find. But we are also renowned for the support and training we provide to young chefs, giving them the best start to their career, and teaching them how to create unfussy Michelin-star quality dishes to be enjoyed in a relaxed, social environment.

The best chefs are true to their culinary beliefs but they are also finely in tune with the latest trends in ingredients, technology and the diner experience: at Ormer, we have invested in our people and our places, creating a unique eating and meeting venue in Jersey.

Of course, our competitors will experience a week of intense pressure, but they will also benefit from working with some of the country's leading chefs and, we hope, have a really enjoyable time.

It's not all work; away from the heat of the kitchen and the competition, our young competitors will find out more about our proud Island history and some of the great produce available here.

We wish everyone the very best of luck and hope that you enjoy the food they have prepared for you.

Chula Whelan

Group Chief Executive Officer, Ormer



CHEF LEE SMITH
Head Chef

“

Events like this are fantastic for our industry and I am really looking forward to returning to Jersey.



CELEBRITY CHEF HOST - GALA CELEBRATION

JAMES TANNER

James began his career in food at the age of sixteen by working in a local restaurant whilst still at school. On leaving school he studied for his City & Guilds in catering at West Kent College.

James worked for the Roux Brothers at The Lodge in upstate New York and on his return from America, obtained a position with Martin Blunos at his 2 star Michelin restaurant 'Lettonie' in Bath.

In 1999, James and his brother Chris opened their first restaurant 'Tanners' which they ran successfully until October 2014, along the way gaining Best AA Restaurant in England for 2007/8. In 2006 they opened the well renowned 'Barbican Kitchen' brasserie, which is housed in the world famous listed Plymouth Gin Distillery building.

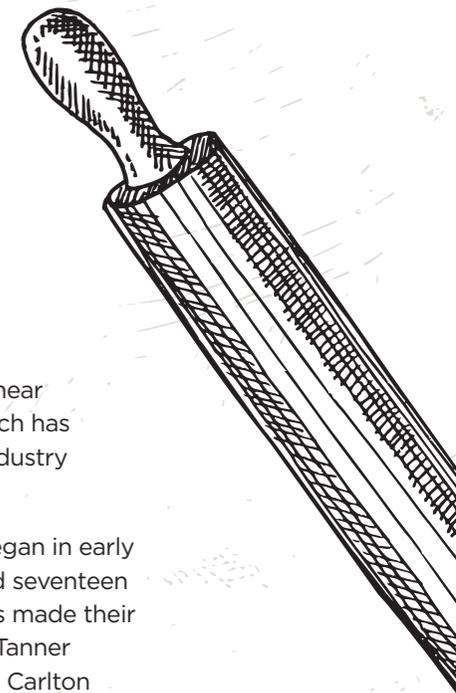
In 2007 both James and Chris were awarded Honorary Doctorates from Plymouth University for services to hospitality and catering. James and Chris had 16 successful years at 'Tanners' until they decided to sell in 2014 to focus on their other businesses. 2014 proved a busy year for the brothers as they opened their latest venture 'The Kentish Hare' pub

restaurant in Bidborough, near Tunbridge Wells, Kent, which has already received several industry accolades.

James' television career began in early 2001 and has now spanned seventeen years. In 2004 the brothers made their own 15 part TV series The Tanner Brothers, broadcast on the Carlton South West region, Good Food Live and globally.

James has written two cookery books, the first book, *James Tanner Takes 5: Delicious Dishes Using Just 5 Ingredients* and his second book, *Old Favourites, new Twists - 100 classic recipes with a difference* were published by Kyle Cathie. *For Chocolate Lovers* and *Ice Cream* were co-written with his brother Chris.

This year, James is returning to Royal Ascot with his pop-up restaurant 'The Queen Anne Kitchen' and another is planned for Hampton Court Palace. He is also taking his pub concept 'The Kentish Hare' to this year's 'Pub in the Park' in Royal Tunbridge Wells that is organised by Tom Kerridge.



THE JUDGES



PAUL GAYLER MBE

Paul Gayler MBE is a towering figure in the British food industry, revered as much for his extraordinary culinary talents as for his generous dedication to charitable causes.

He is an accomplished food writer with twenty-five titles to his name and is a regular contributor on popular food television programmes. Paul has received a number of illustrious accolades including the prestigious 'outstanding contribution to the hotel industry award'. He also won the Mouton Cadet competition twice and was a two-time finalist of the Prix Culinaire International Pierre Taittinger. Paul was awarded an MBE for his services to the hospitality industry and charities. He is currently the Director and Owner of Feedback Consultancy.



ANDREW BENNETT MBE

Andrew Bennett MBE has over 40 years of hospitality experience including restaurants, hotels and outdoor events. He has spent the last 22 years as the Executive Chef and Food & Beverage Director of the Sheraton Park Lane Hotel.

Accolades include an MBE for his services towards the development of young talent within the hospitality industry and the Craft Guild of Chefs Banqueting Chef of the Year.

Andrew teaches as part of an Academy Programme and plays an active role judging competitions around the world. He has recently stepped down from his role at the Park Lane Hotel to focus on his charity 'Adopt a School'.



STEPHEN SCUFFELL

Stephen Scuffell is the Executive Chef of London Hotels for Clayton Hotels. He has represented the UK in competitions around the world and heads up the World Skills UK Competition for all hospitality skills. He is Chairman of the Vice Presidents Craft Guild of Chefs and Chairman of the judges for 'Live Salon' at London's Hotelympia.

Stephen started his career serving an apprenticeship at the Four Seasons Hotel in London whilst training at Westminster College, before moving to work in Jersey in the late seventies. He studied at Highlands College for his C&G 706/3. Stephen's first Head Chef position was at Sir Christopher Wren House Hotel in Windsor. He has worked at the 3 star restaurants Micheal Guerard and Paul Bacouse and owned a successful chain of restaurants called Tutto.



HENRY BROSI

Appointed Executive Chef to run The Dorchester's kitchens in December 1999, Henry Brosi was winner of the Craft Guild of Chefs award for Banqueting and Event Chef in 2003 and awarded the prestigious Hotel Chef of the Year at Caterer and Hotelkeeper's annual awards ceremony in 2007.

Brosi oversees a brigade of over 100 chefs and is in charge of the hotel's six kitchens which serve outlets including The Promenade at The Dorchester, The Bar at The Dorchester, the Banqueting kitchens, in-room dining, Parcafé at The Dorchester and The Spatisserie. Throughout the year Henry Brosi hosts special Masterclasses for up to 12 people on The Chef's Table using the best seasonal ingredients available around the British Isles and works with small artisan producers. The Chef's Table at The Dorchester is London's original chef's table that first opened in the 1940s by Jean Baptiste Virlogeux.





FARNBOROUGH COLLEGE OF TECHNOLOGY. HAMPSHIRE

Our Hospitality and Catering Department in Farnborough in Hampshire aims to serve cuisine of the highest quality, while helping students gain the experience and training needed to master their craft. With the support of professional chefs, they run The Gallery Restaurant where guests enjoy delicious, professionally prepared food whilst supporting the chefs and restaurant managers of the future. Our students love what they do and they are excited to be competing in Heat 2018.

Chef lecturer: Sean Patterson

Student Commis chefs: Frazier Michie, Ollie Dillon, Ben O'Brien, Jonathan Dorrell

Program Manager: Gwen Grace

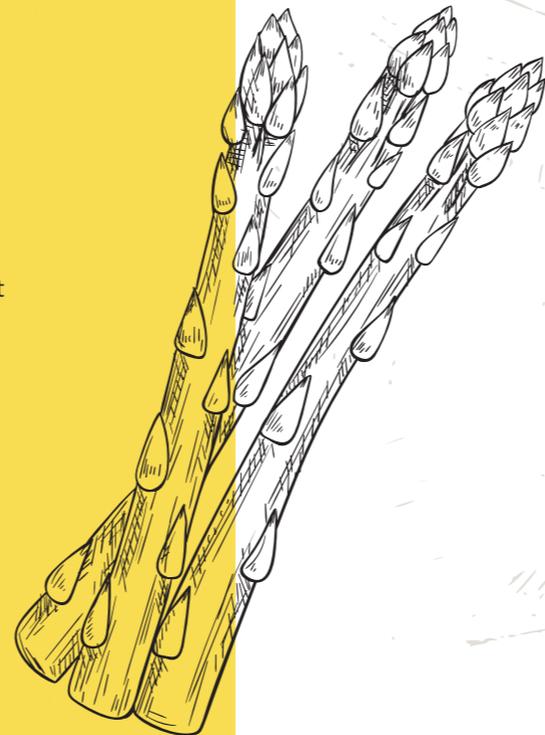
Student F&B trainees: Andrew Young, Ben Fitzmaurice, Emily Goodyear, Oscar Groombridge

CHEF CHARLIE WATTS

Charlie previously studied at Farnborough College and is pleased to support the current students through this competition. Currently he works for a 5-star executive hotel, Penny Hill Park.

He previously worked at Tame food festival where he had the opportunity to work with famous chefs such as, Raymond Blanc and Lottie Duncan.

"Although I am young, my passion and talent is the culinary world."



DINNER SERVICE TUESDAY 13TH

Amuse Bouche

Curried cauliflower volute with curry oil served with cauliflower purée, battered cauliflower floret and ball, purple cauliflower shaving and coriander bread sticks

Fish Course

Pan fried pea cakes served with seared black bream fillet, caper and lemon dressing, potato purée, pea purée and pea shoots

Main Course

Seared beef roulade stuffed with a pea and cauliflower purée, spinach and wild garlic, served with steamed zucchini, bunch carrots, carrot and potato purée, pom noisettes, baked spiralized potato ring and jus

Vegetarian Courses

Pan fried pea cakes served with caper and lemon dressing, potato purée, pea purée and pea shoots

Zucchini and mushroom duxelle wrap served with bunch carrots, carrot and potato purée, pom noisettes, baked spiralized potato ring and jus

Dessert

Pear, parsnip and ginger cake served with carpaccio poached pear, pear, basil and ginger compote, sweet parsnip crisp and custard

Coffee

Caffé Molinari riserva Kenya
Selection of Birchall speciality teas





HIGHLANDS COLLEGE . JERSEY

A fabulous dining experience awaits you at the Academy Restaurant at Highlands College. The Academy always strives to reflect the current industry trends where the students are professionally trained in our fully functional kitchen, restaurant and bar.

Chef lecturer: Chef Dominic Farrell
Student Commis chefs: Maygan Rawlin, Jade Lally, William Waller & Jacob Gosselin

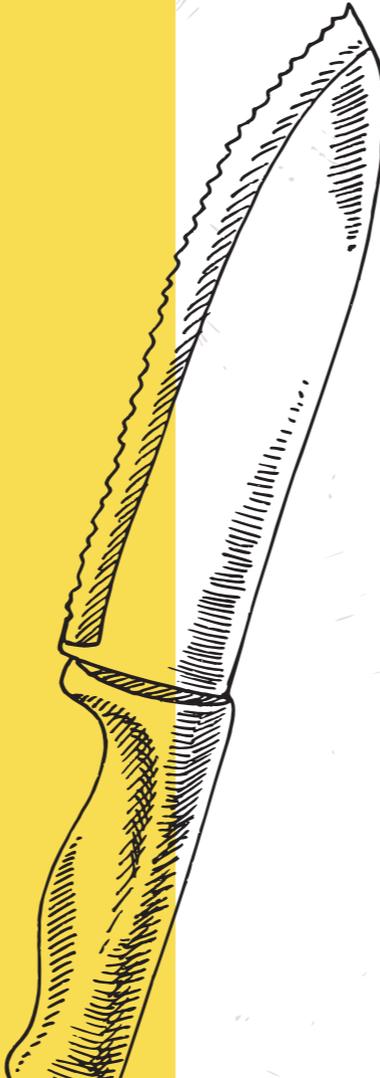
F&B lecturer: Mihaela Lazarescu
Student F&B trainees: Kirsty Le Quesne, Grace Buesnel, Christopher Pace & Reace Lane

CHEF LEE SMITH

Lee Smith is Head Chef at Ormer, where he brings a unique blend of innovation and traditionalism to his cuisine, creating really simple, well cooked food that lets the ingredients do all the talking.

Lee hails from Nottingham and realised his passion for cooking while at the internationally renowned Le Manoir aux Quat'Saisons in Oxfordshire before moving to Jersey and honing his skills, first at Bohemia and ultimately at Ormer, where he has been Head Chef since the restaurant opened five years ago, leading the team that earned its Michelin Star.

Lee is at the heart of plans to develop a new style of social eating at Ormer and its smaller sibling, Street as well as influencing menus at other group restaurants opening in the UK.



LUNCH SERVICE WEDNESDAY 14TH



Amuse Bouche

Jerusalem artichoke, coffee

Fish Course

Black bream tartare, miso, apple, dashi, radish

Main Course

Guinea fowl, celeriac and parsley purée, herb gnocchi and leg fricassee, wild garlic

Vegetarian Courses

Butternut squash veloute, blue cheese tortellini, walnuts and apple

Herb gnocchi, wild garlic, king oyster mushrooms

Pineapple, passion fruit and mango salad, coconut sorbet

Dessert

Mango and yogurt delice, glazed pineapple, coconut sorbet, passion fruit

Coffee

Caffé Musetti single origin Ethiopia
Selection of Birchall speciality teas



MIDDLESBOROUGH COLLEGE . NORTH YORKSHIRE

All our students at Middlesborough College work closely with restaurant management staff and professional chefs at our award winning restaurant called the Waterside Brassiere. As well as offering excellent value for money, our college restaurant is regularly rated in the top 5 of 176 Teesside Restaurants on Trip Advisor! Heat 2018 is a fantastic opportunity for our students and we are thrilled to be taking part.

Chef lecturer: Dan Durent

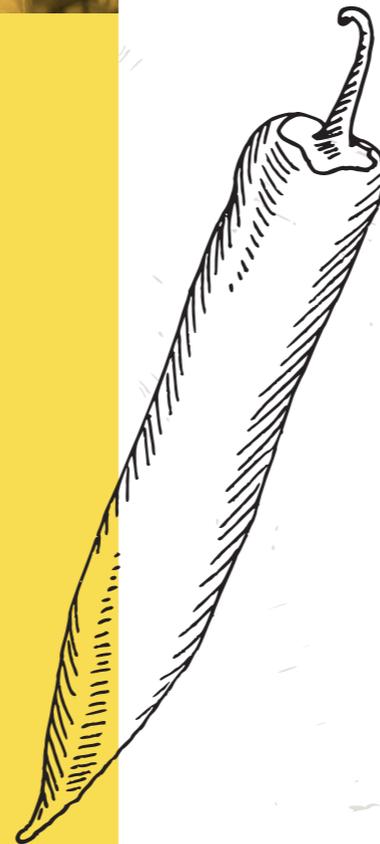
Student Commis chefs: Daniel Gibson, Alicia Livingstone, Trudy Youngs & Bill Rose

F&B lecturer: Molly Shaher

Student F&B trainees: Stephen Johnson, Adam Harrington, Phoebe Garcia & Alan Taylor

CHEF FRANCES ATKINS

Frances Atkins is a fellow of the Masterchefs of Great Britain, and is one of only six female Michelin starred chefs in the UK. Frances feeds off the environment and there are few things that stimulate creativity more than her beloved Yorkshire. Her unrivalled expertise in hospitality and the passion and dedication that goes into her cooking has ensured an impeccable reputation. "I want each dish to be perfect and to share my excitement with my guests".



DINNER SERVICE WEDNESDAY 14TH

Amuse Bouche

King scallop, bacon brioche, lemon gel, chive beurre blanc

Fish Course

Bream, potage shellfish, sea herbs

Main Course

Guinea fowl, hen in the wood, smoked flavours, tarragon, carrot

Vegetarian Courses

White onion veloute, brioche

Roast carrot, goats curd, tarragon

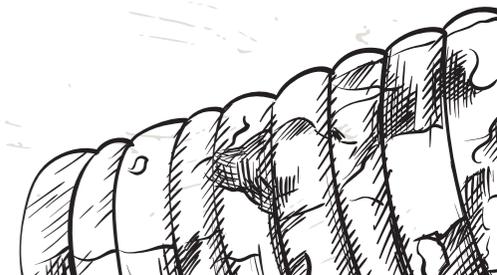
Hen of the woods risotto, green pea

Dessert

Banana, dark chocolate, coconut

Coffee

Caffé Molinari riserva Guatemala
Selection of Birchall speciality teas



“Heat 2017 was a huge success with Highlands College walking away with the inaugural competition. Now they face a new challenge from Middlesbrough and Farnborough colleges to retain their title. Good luck to all competitors!”

DAVE CHALK
CHAIRMAN, JERSEY CRAFT GUILD OF CHEFS

“Following the success of last year’s event we are very excited to welcome some of the top talent from two outstanding culinary colleges in the UK to compete here in Jersey against our students at the Academy Restaurant at Highlands College. The students competing will all work alongside local well-known chefs, cooking and serving some classical dishes with a modern twist. The team here at Highlands College is looking forward to showcasing what Jersey has to offer with their up and coming chefs and hospitality students.”

EILEEN BUICKE-KELLY
DIRECTOR, CULINARY ARTS, HOSPITALITY STUDIES AND CATERING OPERATIONS AT HIGHLANDS COLLEGE



Turn the page for a special surprise from our judges Henry and Andrew...

Two of their favourite recipes for you to cook at home.

Enjoy!

HENRY BROSI'S

**OAK SMOKED SALMON TARTAR,
ENGLISH WASABI MAYO, OSETRA
CAVIAR & QUAILS EGGS**



Ingredients

- 240g chopped oak smoked salmon
- 20g chopped shallots
- 30g chopped chives
- 10g English wasabi
- 50g sour cream, lemon juice, mild pepper

Garnish

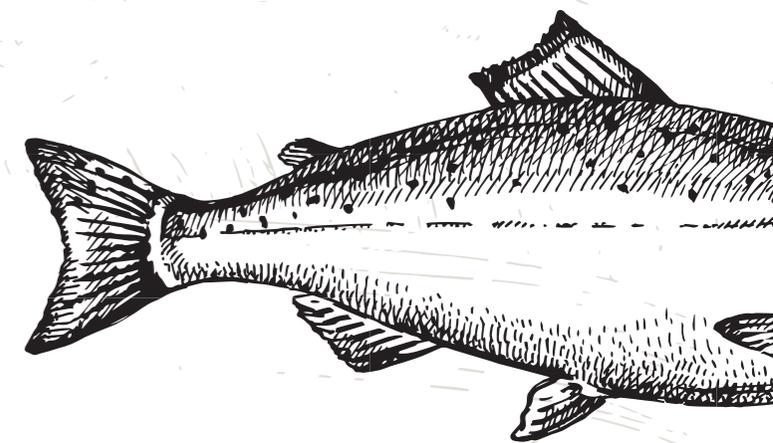
- 4 quails eggs, fried sunny side-up
- 20g osetra caviar
- Micro cress mix
- Edible flower, sour dough, croutons

Wasabi Mayonnaise

- 10g English wasabi grated
- 50g mayonnaise
- Basic lemon dressing with chopped chives, watermelon radish

Method

- Mix all the chopped ingredients together for the tartar, check the seasoning with lemon juice
- Mould them into a ring, garnish with the egg in the middle, the caviar and the micro cress
- Finish with the dressing, sea salt & black pepper



ANDREW BENNETT'S

MALLARD DUCK ROASTED WITH GREEN PEPPERCORN & LIME, PARSNIP TRIO



For the roasting wild mallard duck

1 mallard duck cooked in a water bath 62°C /59°C core temperature but roasting on the bone is just as effective.

1 duck mallard leg confit if available

A good splash of olive oil

50g of butter

Salt and black pepper

2 tbsp. of honey lime sweet and sour syrup

For the lime and green peppercorn sauce

Wild duck trimming from the carcasses

2 knobs of butter

Olive oil

1 shallot finely chopped

1 crushed garlic

5 button mushrooms sliced

2 sprigs of thyme, 1 bay leave, few parsley stalks if available

Small green celery stick

0.5 tsp of crushed black peppercorn

0.5 tsp of green peppercorn in brine

Good dash of cognac or brandy

70ml white wine

200g stock, duck, veal or game.

100g of double cream

1 tbsp lime juice

Half a lime peeled, segment remove and chopped

For the garnish

Parsnips compote (peeled parsnips cooked in whole milk and puréed and honey roasted parsnips cooked in olive oil & maple syrup.

Parsnip crisps

Seasonal micro herbs

Sauce method

In a casserole with a splash of olive oil, pan fry the duck trimmings until golden and caramelised, then remove the cooking fat and add a knob of butter, then add aromatic garnishes which are shallot, garlic, mushroom, thyme, bay leaf, celery, black peppercorn and cook them together for 5 minutes. Then flame with brandy and reduce. Add the white wine and reduce until the mix is just wet then add the stock. Simmer, then add the double cream. Cook gently for a few minutes until the sauce coats the back of your spoon. Then pass the sauce through a fine sieve and return the sauce into a pan, adding the lime juice, chopped lime flesh and the green peppercorns. Simmer for one or two minutes adding a little knob of butter for extra richness. Taste for seasoning as the sauce needs to be a little sharp and tangy.

Cooking the mallard duck if using a water bath

- In a hot pan with olive oil, crisp the skin first, then turn it over, and cook on the flesh side for a minute. Then add the butter with the honey lime syrup. Baste the duck breast for a minute then remove from the pan and let it rest. Keep the cooking juice.
- If you are using a ready prepared confit duck leg with it, just roast them in the pan in the cooking juice from the crown or at the same time as roasting the breast.

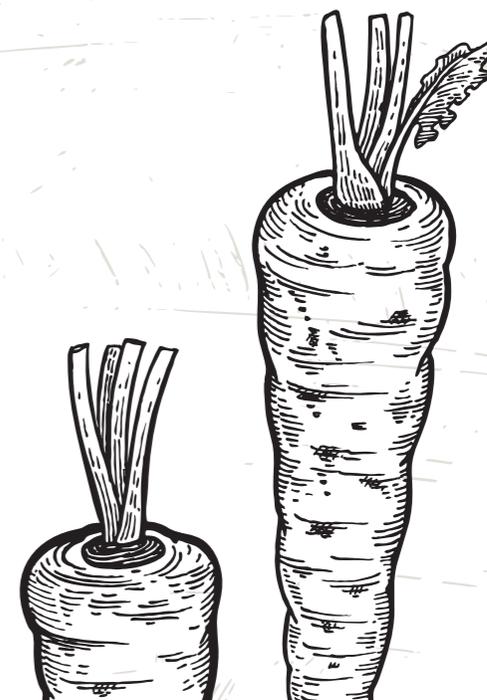
In an oven

Remove the legs from the bird and sear the mallard in a hot pan on the skin side down until it has taken some colour with some butter.

- Place in a hot oven set at 180-200°C for approx. 15-20 minutes basting with the honey and lime syrup.
- Remove from the oven and allow to rest in readiness for the plating up.

On the plate

- Remove the breasts from the carcass and slice the duck length ways.
- Start to dress your plate.
- First a good spoon of parsnip purée, then the confied leg, top it with the roasted parsnips, few parsnip crisps.
- Add the sliced duck, adding the sauce, cooking juice, and a few micro herbs.



a warm *welcome*

St Brelade's Bay Hotel is one of the finest & most uniquely located hotels in Jersey.

We pride ourselves on the high level of customer service and friendly atmosphere which has seen us become one of the most established luxury hotels in the Channel Islands. Our restaurants offer only the best fresh local produce, loved both by locals and tourist alike. Get in touch today to arrange your next visit.



St Brelade's Bay Hotel
JERSEY

T: +44 (0) 1534 746141
E: info@stbreladesbayhotel.com



www.stbreladesbayhotel.com

all the ingredients for a partnership that delivers



At Cimandis Foodservice, we are proud partners of Heat Culinary Colleges Competition; supplying all the right ingredients to local chefs in the Channel Islands, so that they can serve you great food, pure and simple.



Service excellence



Great food



Real value



The best team



Forward thinking

Find out more at
www.cimandis.com

Cimandis
Foodservice
inspired by you



GAS. SUPPLYING THE ENERGY FOR BUSINESS IN JERSEY.

PLEASED TO SUPPORT THIS YEAR'S HEAT COMPETITION.

Nothing quite beats the taste of cooking with gas. From fajitas to fairy cakes, all chefs demand the highest standards, which is why most prefer gas. Gas offers instant, controllable heat and is the most economical source of cooking energy, making it deliciously versatile and convenient.

For details on how we can help your business, contact us on 755577 or email sales@jsy-gas.com quoting 'Heat'. www.jsygas.com

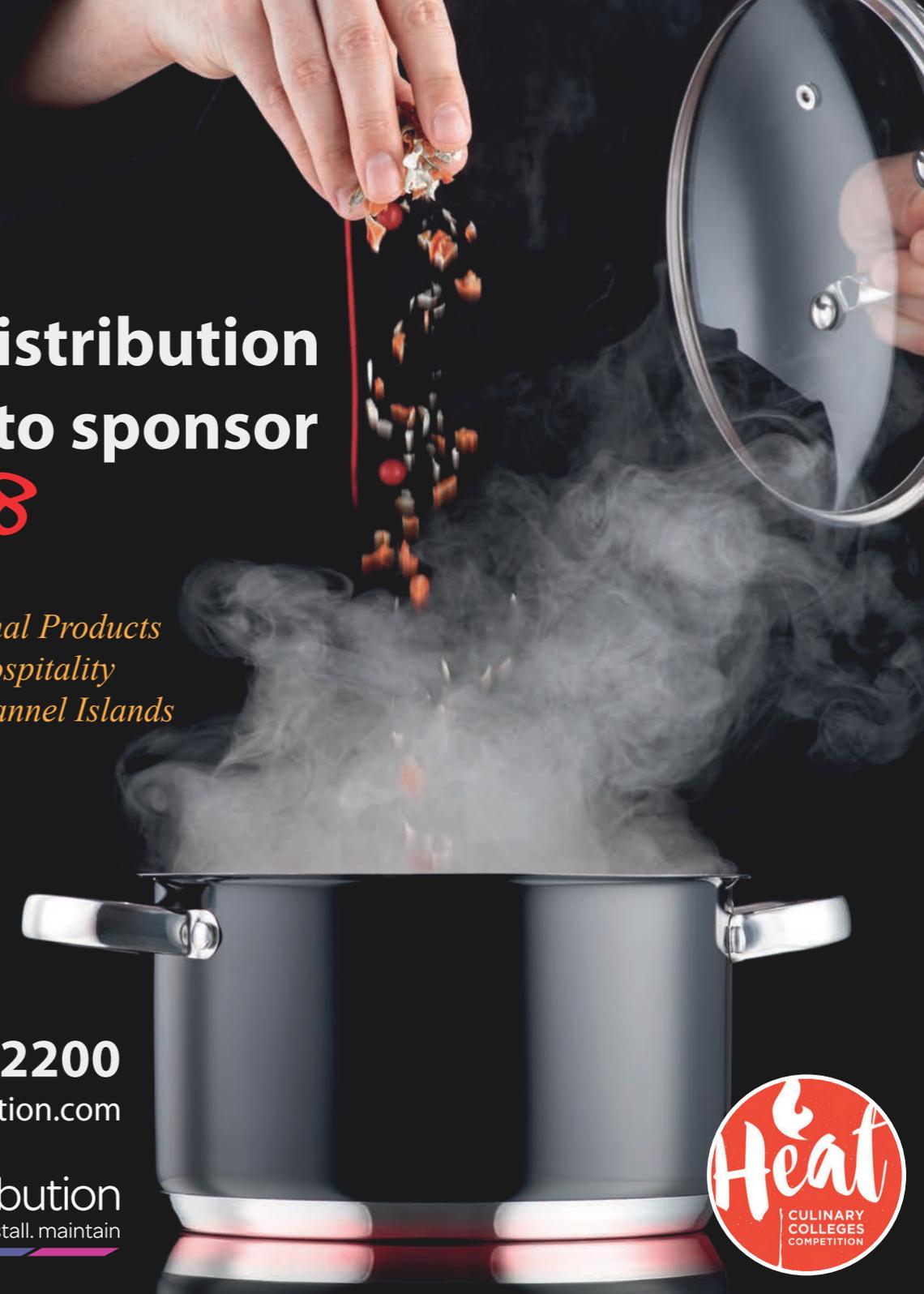
For the way you want to live **Gas**

Mercury Distribution are proud to sponsor Heat 2018

Providers of Professional Products and Solutions to the Hospitality Industry across the Channel Islands

Tel. 01534 762200
sales@mercurydistribution.com

mercury distribution
supply. install. maintain





At the heart of island hospitality since 1957, the Jersey Hospitality Association (JHA) represents its members across all hospitality businesses helping to make Jersey what it is today.

The JHA committee of 2018 supports its members by updating them on States policy, consulting with relevant bodies and lobbying the States on policies that might be harmful to its members. The JHA committee represents a cross section of hospitality in the island bringing with them a wealth of experience.

Working with Visit Jersey, the committee is actively creating new and exciting opportunities for the next generation of islanders through its support of training and, in doing so, securing the future of tourism for Jersey for years to come. The JHA is immensely excited and proud to sponsor HEAT.



“St Brelade’s Bay Hotel is delighted to be part of this year’s competition. Events such as this are particularly close to my heart as I believe that developing our local talent is crucial to the survival of our industry in Jersey. We look forward to hosting the gala dinner and working with Highlands College on this event in years to come.”

DAVID GREAVES
DIRECTOR, ST BRELADE’S BAY HOTEL

“It has been an absolute privilege to be part of the team organising ‘Heat’ for the second year. Huge thanks to the Highlands College media students and hospitality students who have worked alongside our team to raise this event to such a high standard. It is fantastic to see students and industry working together through every aspect of this competition.”

HANNAH SHELLSWELL
CREATIVE DIRECTOR, FREEDOM MEDIA

THANK YOU

All major events require significant amounts of support from various organisations and individuals, and Heat has been no different. Without the very generous support from the sponsors and partners below we would not have been able to stage Heat 2018 as we have.

Particular thanks goes to Ormer as our lead sponsors and the team at the St Brelade's Bay, Steve Lewis from Highlands College, Sue Kenyon from PACE and Hannah Shellswell from Freedom Media.

Finally, the students, chef lecturers, guest chefs and all at each of the colleges. Without you we would have no future to compete for.



Cimandis
Foodservice
inspired by you

freedom
media
Communicate Creatively



Fungi Delecti
FOOD FOR THOUGHT



mercury distribution
supply, install, maintain



Always cooking up creative ideas.

Design is as simple as cooking. Both can achieve spectacular results if a method is followed using quality ingredients prepared by professionals. Our secret recipe involves a collaborative six-step creative process.



prepare

We start with the end in mind and with your key objectives. We listen to what you want to achieve and we agree a plan. The research gets underway and all the ideas and ingredients are gathered to ensure our 'mise en place' is complete.



marinate

We throw in a dash of seasoning and spice, let our ideas marinate and then we share them with you.



cook

Now our ideas are full of creative flavour we cook them all up, keeping a close eye on the clock.



taste

Tasting is a very important part of the process. We ask for your feedback and we can adjust the seasoning if necessary.



present

Our ideas are fully cooked and the creative flavours and aromas come through, all blending together and culminating in a sensational dish ready to serve.



feedback

We review the end product and the results together. We use this feedback when making plans for the next project.



Hungry for more?

Give us a call on 607804 or visit www.freedom.media

freedom
media



2018

SUPPORTED BY ORMER