



Young Kilkenny chef shortlisted for National Chef Award

Budding young chef Susan Murphy who hails from Kilmnanagh, Co Kilkenny, and is a student at WIT, has made it through to the final of the **Knorr** Student Chef of the Year Competition.

The competition, now in its 13th year, was established by Unilever Food Solutions, with the aim of discovering the most talented and creative chefs coming through the ranks of Ireland's catering colleges.

To enter, student chefs had to come up with their own unique recipes for a starter and a main course that offered a modern twist to traditional Irish cooking. Ms Murphy's star dishes of tripe and drisheen terrine for starter with a main course of saddle of rabbit with creamed wild mushroom sauce, were praised by the prestigious judging panel for her creative flair and clever use of ingredients. More importantly, it was impressive enough to secure her a place in the final cook-off with 10 other finalists. The final takes place in GMT kitchens on Thursday, February 11. In the final cook-off the student chefs must produce their chosen two course meal in less than two hours under the careful scrutiny of the expert panel of judges which includes Stefan Matz, the award-winning head chef at the five star Ashford Castle Hotel and Galway's 'G' Hotel. The judging panel also includes Willie Somers, Unilever Food Solutions executive head chef, and Robert Dagger, head of department, hospitality and culinary arts hotel school at GMT. Mr Somers said the shortlist this year was of the highest standard in the competition's 13 year run. "We were very impressed with the entries this year, the creativity shown has been outstanding and I am very excited about seeing this creativity brought to life with the use of local Irish seasonal produce in the grand finale," he said. "The overall winner of the **Knorr** Student Chef of the Year will need to demonstrate exemplary technique, workmanship, and creative presentation as well as the ability to perform under intense pressure in the final 'cook-off'."

The first prize includes an all expenses paid trip to the culinary capital of Germany, the Baden Württemberg region, where the winner will be treated to a feast of incredible culinary experiences including dinner in Schlosshotel Friederichsruhe, the world famous five star Michelin awarded restaurant. The winner will also get a feel for the industry with a trip behind the scenes at Unilever's global R&D Centre of Food Excellence where he/she will get the once-in-a-lifetime opportunity to meet some of the most creative chefs in the world who are responsible for producing the ingredients and food innovations of the future.