

SCHOOL CHEF OF THE YEAR COMPETITION 2019

SPONSORED BY McDOUGALLS

NORTH WEST REGIONAL FINALISTS

DATE: FRIDAY 7TH DECEMBER 2018

VENUE: FIELDEN CAMPUS, MANCHESTER COLLEGE

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| **Name of Organisation** | **Contestant Name** | **Contestant School** | **Main Course** | **Dessert** |
| **Citywide Services,**  **Salford City Council** | Rebecca Garvey | St Josephs RC Primary School  St Joseph's Drive Ordsall  Salford  M5 3JP | **Carrot ravioli with garlic foccacia and ribbon salad**  Carrot ravioli with spinach, garlic and ricotta filling with tomato and red pepper sauce | **Apple Bavarois**  Apple bavarois on a sponge base, apple puree topped with cream and dehydrated apple thins |
| **Lancashire County Council** | Paolo Loparco | Charles Sear Primary School  Grange Road Fleetwood  Lancashire  FY7 8DD | **Crespelle minced beef with spinach and vegetables**  Rolled crepe filled with minced beef and spinach with tomato sauce and vegetables | **Panna Cotta Crumble**  Creamy Italian custard crumble served with fruits of the forest |
| **Manchester Fayre** | Cheryl Allen | St Mary's CE Primary School  St Mary's Road  Moston  M40 0DF | **Beef Whirl with carrot and potato mash, broccoli and meaty gravy**  Beef mince and vegetables rolled in a scone dough, with vegetable accompaniments and meaty gravy | **Peach tartlet with kiwi, lime, mango and peachy fruity salsa and edible flower decoration**  Pastry filled with custard and fruit puree, peaches and orange jelly topping, with fruit accompaniments |
| **Sefton Catering Services** | Holly Charnock | Woodlands Primary School  Woodlands Road Formby  Liverpool  L37 2JN | **Traditional Hearty Scouse Pie and Gravy with Roasted Winter Vegetables**  Beef and potato scouse pie with pickled cabbage, thyme roast swede and honey glazed carrots | **Pizza for pud!**  Pizza base topped with strawberry coulis, poached pear, raspberries and crumble served with strawberry Greek yoghurt |