



Meet the “Young Chef of the Year” with Phillip Howard

Matthew Logan from Chapter One in Dublin won the 24th edition of Euro-Toques' "Young Chef of the Year" competition, in association with La Rousse Foods. During the competition, five aspiring chefs competed around the theme “No Chef is an Island”: Luke Ahearne from Campagne in Kilkenny; John Fitzmaurice from The Mustard Seed in Co. Limerick; Chris Fullam from DIT Cathal Brugha Street in Dublin; Matthew Logan and Ian McHale both from Chapter One in Dublin. The contestants had to serve a main dish based on Turbot and brown shrimps, and a dessert based on two types of apples (Wellant and Elstar). The winning prize included a stage at guest judge and Head Chef Phillip Howard’s 2-Michelin-Star restaurant The Square, in London.

The day after the event, La Rousse Foods welcomed chefs and Euro-Toques members to its demonstration kitchen for an introduction to the winner of the competition and a Q&A hosted by Chef Phillip Howard. During the Q&A, Phillip Howard demonstrated dishes that currently feature on The Square's menu, based on oysters 5-way and assisted by Young Chef Winner, Matthew.



About Euro-Toques

[Euro-toques](#), the European Community of Cooks, is a pan-European organisation representing over 3,500 chefs and cooks, with national branches in many European countries. The organisation was established in Brussels in 1986 by Belgian chef Pierre Romeyer of Le Maison de Bouche, a well-known three star Michelin restaurant. The initiative stemmed from concerns about a potential threat to culinary traditions and food quality in the face of increasing European legislation and open markets. Mr. Romeyer invited eminent and like-minded chefs from several European countries to join him in implementing his ideals. Each founding chef established a Euro-toques branch in their own country, selecting exceptional chefs to support them in their task.

About Euro-Toques Ireland

[Euro-toques Ireland](#) was also established in 1986, by Myrtle Allen of Ballymaloe House in Cork. She was assisted in setting up the Irish branch by her fellow founding Commissioners John Howard of Le Coq Hardi in Dublin, Declan Ryan of Arbutus Lodge in Cork, and Gerry Galvin of Drimcong House in Galway. Today the membership is made up of about 180 chefs; most of them active in restaurant kitchens, some in catering and consultancy, others engaged in teaching; who support the philosophy of sourcing top quality local and seasonal food ingredients to serve to their customers, therefore delivering foods of flavour, authenticity and provenance. Euro-toques Ireland is a non-profit organisation, financed by membership subscriptions and sponsorship from a number of selected companies and related bodies.

