



LA ROUSSE
FOODS

Euro-Toques' Young Chef of the Year 2015: The Final

On Sunday 29th November, 22-year old Ruth Lappin of Restaurant Patrick Guilbaud won the final of the 2015 Young Chef Competition. That morning, the jury, headed by guest judge, 3-Michelin-Star Chef Clare Smyth, Former Patron of Restaurant Gordon Ramsay, attended the skills' test in Cooks Academy where the five finalists presented two dishes of their choice, based on imposed ingredients. The finalists were Conor Halpenny from Barbrazon Restaurant in Tankardstown, Roseanne Meehan from Knockranny House Hotel & Spa, Ruth Lappin from Restaurant Patrick Guilbaud, Robert Browne mentored by Enda McEvoy of Loam and John Fitzmaurice from Moloughney's. After the test, everyone gathered for a gala dinner in the Shelbourne Hotel where the restaurants who had mentored the finalists had put a menu together for the guests. In the end, after much deliberation, the jury awarded the title to Ruth, who won them over with a Main dish of Poached Black Sole with Lobster Coral, Leeks and Red Pepper and a dessert of Wilkie's Organic Chocolate "Tart Soufflé" and Gypsy Stout Ice Cream. She has won a year's stage in Restaurant Gordon Ramsay in London. See the final's video [here](#).

