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Jesmond chef claims regional title

CHEFS from all over the North East battled it out to be named the region's best culinary craftsmen or woman.

The NECTA Salon Culinare exhibition, featuring a range of cookery and restaurant service competitions alongside the headline best chef contest, was held at Newcastle Racecourse.

Claiming the top spot in the fiercely-fought North East Chef of the Year competition was Robert Elat, from Jesmond's Peace and Loaf restaurant. Rob wowed judges with his Wester Ross salmon with yuzu and cucumber to start, rib cap of grande reserve beef with BBQ leeks, heritage potato and dripping for the main course and chocolate textures, hazelnut and bergamot to end the dinner in style.

Robert, from Blyth, Northumberland, said: "I am extremely proud of this achievement and I can't wait to take this experience back to Peace and Loaf. I'd also like to say thank you to my commis chef, Richard Gray, who supported me greatly, and even more so to my lovely wife Denise for her support during the lead up to this event."

Baran Matei, from Jury's Inn, took second place and Tom Arendt, from Compass Group, and Lee Williams, from John Lewis, took joint third.



Robert Elat

