



## 3 Stars and a Young Chef...

Chef Clare Smyth, 3-Michelin-Star Patron Chef of Gordon Ramsay's Hospital Road restaurant in London and MBE, demonstrated one of her signature dishes during a presentation in our Demo Kitchen. Assisted by her Sous-Chef Jonathan Bone and the Winner of Euro-Toques' 2015 Young Chef Competition, Ruth Lappin of Restaurant Patrick Guilbaud, she wowed the audience of chefs with her Halibut and King Crab on Cauliflower couscous, in a homemade Ras-Al-Hanout broth. The Halibut came from Gigha Halibut, an organic and sustainable farm on an island off the shore of Western Scotland (see [presentation video here](#)).

