



PRESS RELEASE

Please allow me to share this story for your consideration.

The young chefs in the attached image are Sarah Jones (18) and Ben Rogers (24) who currently work at the National Wine Centre in Adelaide. They are available for interview anytime and i have included their emails in the CC of this email.

This story is newsworthy as it is the first time Australia is being represented at this prestigious international cooking competition which aims to promote the craft and trade of becoming a professional chef to the younger generation. The competition was established by Chef Philippe Mille and the trophy carries his surname. He is the Chef de Cuisine of Les Crayeres in Reims, a two Michelin star restaurant and luxurious boutique hotel in France's Champagne region.

The competition itself takes place in Reims on the 18th of March 2019. Each year competitors are given four ingredients that they must include in their dishes. This year they are fattened duck & butternut pumpkin for main course and biscuit rose de Reims and Champagne for dessert. The team have 3 hours to cook and present 6 portions of a main course and 6 portions of a dessert of their own design incorporating the preselected ingredients. There will be 12 international teams this year.

The 11 other countries participating this year are: Greece, Italy, Morocco, Slovakia, Czech Republic, Brazil, Taiwan, Japan, Luxembourg, Belgium & France.

Ben & Sarah are also very excited to have been invited by Chef Philippe Mille to complete a two week "stage" at Les Crayeres prior to the competition. An invaluable experience they are very much looking forward to!

Let me know if you have any questions and please feel free to contact Ben & Sarah directly should you require.

Kind Regards,

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The Trophée Mille website is
<http://tropheemille.org>