



## PRESS RELEASE

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### **Chefs of the future join Loch Duart at Seafood Expo 2020**

#### **Hertfordshire students win places to work with salmon farm at Brussel's event**

Two teenage students have just won the opportunity of a lifetime to visit Brussels, Seafood Expo and prepare their winning salmon dishes for independent salmon farming company Loch Duart. Jaypee Escaro, 18 from Stevenage and Michael Brown, 18 from Letchworth Garden City, are both Level 3 students studying the advanced diploma in professional cookery course at North Hertfordshire college.

Loch Duart's British Food Ambassador, Patrick Evans challenged students at several colleges they had been working to submit recipes and photos of canapes they created, which showcased the taste and texture the award-winning salmon.

Patrick Evans, Loch Duart's British Food Ambassador, said:

*"We love the opportunity to work with and support young ambitious chefs. By creating this challenge Loch Duart is giving the winning students Jaypee and Michael an experience which we hope will be both challenging and inspiring. I'd like to thank all the colleges and students that took part. We can't wait to share their delicious Loch Duart canapes at Seafood Expo 2020."*

In what is believed to be a first for a Scottish salmon farm at Seafood Expo the students, over three days, will support Patrick and the Loch Duart team at their stand, preparing and serving their winning canapes at the world's largest seafood trade fair.

North Hertfordshire (college's Hospitality & Catering Course) college Tutor Anthony Gascoigne, and the Team Leader said:

*"This is a fantastic opportunity for the students to expose them to the seafood industry at such a high level. Working with quality produce like Loch Duart and having the privilege to represent them at the Brussels Seafood Expo is not only developing their skills but exposing them to industry in preparation for them moving into full time work after college. I very much look forward to developing the relationship between North Hertfordshire college and Loch Duart."*

Jaypee Escaro's winning recipe was 'Salmon tartare, green apple, pickles, cucumber, spring onion, radish, dill oil, Dijon mustard on rye crisps. He said:

*"The opportunity to do this would expose me to the seafood industry and help me with my creativity when it comes to preparing and cooking dishes on a large scale."*

Michael Brown's winning recipe was 'Blini with beetroot, orange and whisky/gin cured salmon, candied beetroot, horseradish cream and chives'. He said:

*"I will benefit so from this experience because we are going to serve a lot of people and the challenge of trying to make every dish the same will develop my confidence."*

Brussels Seafood Expo takes place from the 21<sup>st</sup> - 23<sup>rd</sup> April 2020 and hosts over 29,000 visitors (buyers, suppliers, seafood professionals) from over 150 countries.

**...Ends**

For more information on Loch Duart Salmon visit [www.lochduart.com](http://www.lochduart.com)

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#### **Editors Notes:**

- Loch Duart Ltd is an independent Scottish salmon farm based in North West Scotland founded on the principle of farming in a sustainable manner, while making no compromise in its aim to produce the best tasting salmon available.
- Producing around 6,000 tonnes per year, it employs 115 people in the Hebrides and Sutherland.
- The salmon is sold to leading hotels, restaurants and retailers across the world.
- Loch Duart's unique farming methods include low density farming, a unique rotational fallowing system, swim-throughs and feed from sustainable sources to ensure lean, fit fish.
- Loch Duart's industry leading innovations include:
  - The first fish farm in the world to achieve RSPCA Freedom Food approval.
  - Loch Duart's unique strategy of long-term rotational fallowing optimised for each sea site according to conditions and fish numbers.
  - In 2004, specifying sustainably sourced marine ingredients from traceable, identifiable lots for its salmon feed.
  - Inventing a drum filter which can filter sea water down to 100 micron to collect any parasites and their eggs in the heavy water flows taken from the pens.
  - In 2015 securing a source of capelin 'trimmings' for all the company's fishmeal requirements to enhance the sustainability and quality criteria of Loch Duart salmon feed.
  - Practicing 'environmental enrichment' in their freshwater operations to stimulate the young salmon and improve welfare.