

# Budding Chefs come to Edinburgh

Twelve Budding chefs from Brittany are hosting a special pop-up restaurant at The Hub on Friday 15 March 2013. Diners will be treated to a mystery four course menu cooked with the help of renowned city chefs Frederic Berkmler and Mark Greenaway.

Now in its third year, the Budding Chefs programme offers a chance for 12 students from the Lycée Hotelier in Dinard (in Brittany, France) to experience the Scottish larder and work alongside some of the best chefs in Edinburgh.

Their programme of visits is intense: on Tuesday 12 March, the students will visit the Blackford Farms in Perthshire, then take part in a pie-making session at the Award winning Scottish Artisan pie maker Mr C's, and finally two of them will go hunting with the Braco's gamekeepers (in Perthshire) thanks to the Barley Bree team. On Thursday 14 March, the Budding Chefs will be taking a tour of Carina and Victor Contini's The Scottish Kitchen Garden five miles outside Edinburgh.

On Wednesday 13 March, the budding chefs will join the kitchens of high standard Edinburgh restaurants for a day of work. Participating restaurants are: Restaurant Mark Greenaway, The Kitchin, Castle Terrace, The Pompadour by Galvin, The Dogs, Neil Forbes' Cafe Saint Honoré and One Square Restaurant.



Mark Greenaway

The highlight event of the Budding Chefs stay in Scotland will be the pop-up restaurant at The Hub on Friday 15 March. For

this unique dining experience, their mentors Mark Greenaway and Fred Berkmler have designed a mystery four course menu that puts a French twist on the best ingredients from the Scottish larder.

In the kitchen, the Budding Chefs will be working under the watchful eyes of Mark and Fred to deliver a dinner for 250 foodies. As a 'Good Food Would Choose Bordeaux' event in association with Bordeaux Wines, the pop-up restaurant will offer diners a selection of quality Bordeaux wines to suit all tastes and all budgets.

The Budding Chefs exchange programme is a two-way project. Scottish Budding Chefs will be invited to France later in 2013 to discover the Gallic terroir and meet the chefs who are making the most of it everyday in their restaurants.

#### THE POP UP RESTAURANT

Friday 15 March 2013 from 7pm

The Hub (Edinburgh)

Mystery 4 course menu by Mark Greenaway & Fred Berkmler with 12 Budding Chefs

Tickets: £40 (£38) – Drinks not included

Tickets must be purchased in advance:

<http://buddingchefs.eventbrite.com/#> or 0131 225 5366

Info and Booking: <http://www.buddingchefs.net>

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