

NELLSAR CHEFS COMPETE TO SHOWCASE THEIR DELICIOUS BBQ FOOD

Posted on October 12, 2021



At Nellsar, mealtimes are a valued and inclusive experience for all our residents and we take special pride in the food we serve and the dining experience we provide every day.

Food is such an important aspect of life and we continuously strive to offer great looking and great tasting food in inviting surroundings, catering for both nutritional needs and individual taste preferences including those requiring a soft food diet.

BBQ Competition

We recently ran an internal competition to celebrate and showcase the amazing food our talented Chefs and Kitchen Teams create for our residents every day.

The competition was judged on the presentation of food in three categories:

- *Puréed Moulded Food Category*
- *Puréed Piped Food Category*
- *Regular Food Category*

Celebrity Judging

The entries were judged by **Celebrity Chef Sid Shanti**, famous for his unique, easy-to-follow recipes, all inspired by his experiences both as an international touring DJ and his fifteen years spent living on Ibiza.

Sid took time to review all the entries and was impressed by the incredible effort made by all our Chefs to showcase their work – the range and quality of the competition entries was exceptional and he was keen to give his detailed feedback.

Fantastic Entries

Our following Homes took part in the competition;

- **Abbotsleigh Care Home Kitchen Team** – Regular Food Category
- **Bromley Park Care Home, Chef Ellen Rocha** – Regular Food Category and Puréed Piped Food Category
- **Lulworth House Residential Care Home Kitchen Team** – Regular Food Category
- **Princess Christian Care Home;**
Chef Daniel Popescu – Regular Food Category
Head Chef Cosmin Cristea – Regular Food Category and Puréed Moulded Food Category
Chef Cristian Pitic and Chef Assistant Eduard Sarvasag – Regular Food Category and Puréed Moulded Food Category
Chef Assistant Paul Fazecas – Regular Food Category and Puréed Moulded Food Category
- **Sonya Lodge Residential Care Home, Rachel Weller** – Regular Food Category
- **St Winifreds Care Home, Head Chef, Andrew Maclean** – Regular Food Category and Puréed Piped Food Category
- **Woodstock Residential Care Home Kitchen Team** – Regular Food Category and Puréed Piped Food Category

And our winners are...

A huge well done to all those who entered! Congratulations to our winners who we are delighted to celebrate below;

Winners of Puréed Moulded Food Category

Chef Cristian Pitic and Chef Assistant Eduard Sarvasag, Princess Christian Care Home, for their moulded burger, chips and corn on the cob.



Sid comments; *"I was impressed on first sight of this. A fun, colourful, inviting, almost playful plate! I Imagine the elderly you care and cook for could be charmed by it. Chef Cristian and Chef Assistant Eduard have done a fantastic job on the technical side as well as the representation and presentation of their dish. I'd love to hear what the residents thought of it! Well done guys you really smashed it!"*

Winner of Puréed Piped Food Category

Chef Ellen Rocha at Bromley Park Care Home, for her heart-shaped burger and colourful piped vegetables.



Sid's comments; *"Ellen has done a great job here creating a colourful and calming dish which screams 'summertime' to me, flowers in full bloom, the BBQ smoking away, love in the air! Well done Ellen! In creating this plate you have obviously put a lot of thought and time into coming up with such a great idea. I'd love to see dessert! Congratulations for your win in this category and keep up the great work."*

Winners of Regular Food Category

The category saw a triple win between:

Head Chef Cosmin Cristea at Princess Christian Care Home for his chicken and vegetable skewers.



Chef Assistant Paul Fazecas at Princess Christian Care Home for his steak and vegetables.



Chef Katie Scoones and Head Chef Lynn Clemons at Woodstock Residential Care Home for their chicken, hot dogs, burger and chips.





Sid's comments; *"It was difficult for me to choose just one winner for this category because I felt all three were equal contenders. I could see the time and effort Cosmin (Princess Christian), Paul (Princess Christian) and Katie with Lynn (Woodstock) had all put into their plates and therefore, I would like to award a 'joint first place win' to three separate entrants. Well done everyone – you should all be extremely proud of yourselves."*

Discussing the competition as a whole, Sid was incredibly impressed at the versatility of our Chefs, who worked hard to perfect both their regular and puréed food presentations for their residents;

"Congratulations to the winners and to all the entrants. I was overwhelmed with the effort

everyone went to, to create great BBQ food, whether it was regular, puréed moulded, or puréed piped. You have all displayed creativity and dedication, and your skills are clear for me to see. I'm sure the residents you cook for truly enjoy the food you make for them which really is something to be very proud of. All the very best to you all and keep up the great work guys!"

Prizes

We are thrilled to announce that our seven winners will each receive a fabulous prize for their amazing efforts;

- A winner's certificate
- A glass winner's trophy
- A copy of Sid's cook book – *Glorious Ibiza Food (& Music!)*
- An engraved 8-inch Dalstrong Chef's knife, Shogun series
- Prize-giving presentation and cooking demo with Sid Shanti on Monday 1 November

And those who entered but didn't win don't go away empty-handed! They will each receive;

- A participation certificate
- A copy of Sid's cook book – *Glorious Ibiza Food (& Music!)*
- An engraved 8-inch Dalstrong Chef's knife, Gladiator series
- A gift pack of Sid's Ibiza Chili Co. sauces

Well done to all our incredible Chefs for showcasing their talents in this competition and huge thanks to Sid Shanti for his enthusiasm and generous involvement – we are looking forward to his cooking demonstration next month!