



SALTY SOURCING TRIP FOR NEW FIFTEEN CORNWALL CHEFS

The latest recruits from Fifteen Cornwall enjoyed some fresh sea air away from Watergate Bay on Friday (1st August), when they visited the Cornish Salt Company on the Lizard Peninsula to see how the high quality salt, used in their restaurant is produced.

Eleven apprentice chefs were given a tour of the production facility at Pol Gwarra, Porthkerris, by company founder and Managing Director Tony Fraser. During their visit the apprentices saw how up to 15,000 litres of sea water and hour is extracted just eight metres from the sea into a state-of-the-art energy efficient production unit. After passing through filtration, concentration and steam evaporation stages the sea water becomes a concentrated saline solution which is slowly evaporated in open vats to produce large flakes of sea salt that are soft enough to crumble by hand.

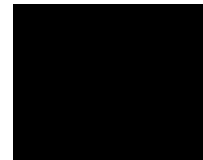
Within just a few months of starting, the commercial production is already gaining a buzz amongst food circles in the UK and Tony was pleased to see such enthusiasm for his product from the Fifteen Cornwall apprentices, *"It was great to see that the group of chefs were really interested in what we do here. We talked about how many years ago salt was made in Cornwall for preserving pilchards and showed them how we've resurrected an ancient process with twenty-first century technology."*

"When we where at the stage of developing our product we spoke to lots of local chefs, including Neil Haydock at Fifteen Cornwall, to get the definition of perfect sea sal. The result was that we refined a slow and delicate production process to create pure white flakes of sea salt that melt in the mouth and offer more flavour for less salt. The Cornish Sea Salt Company was pleased to play a part in Fifteen Cornwall's programme of sourcing trips and I hope that the apprentices are enthused with a passion for using quality ingredients."

Apprentice chef **Colin Hague, 20, from Newquay** said: *"I was really surprised by the whole process of producing Cornish Sea Sal. There's so many stages involved and each one has to be just right in order to get the perfect result. We use the salt a lot in the kitchen for both cooking and flavouring, so it's brilliant to be able to have a full understanding of how it's produced."*

Jennie Hopson, 19, also from Newquay added: *"I've learnt a lot during this sourcing trip and I now understand how pure the salt is compared to your average table salt. It's clear that Cornish Sea Salt is a quality product and you can really taste the difference when using it in the kitchen."*

Media Release



The third intake of apprentice chefs at the Jamie Oliver inspired restaurant will spend the next ten months working in the kitchen at Watergate Bay whilst working towards national vocational qualifications with Cornwall College. Whilst Fifteen Cornwall sources more than 80 per cent of their ingredients locally, the programme of sourcing trips provides the young chefs from disadvantaged backgrounds with an appreciation of the importance of using quality local seasonal ingredients to set them for their future careers as professional chefs.

4 August 2008

Notes to editors

Fifteen Cornwall opened on 18th May 2006 with an innovative menu of the best seasonal and local produce, a relaxed atmosphere, talented chefs and an incredible view over a beautiful two-mile beach.

The restaurant is dedicated to the same inspirational social enterprise goals as set out by Jamie Oliver and his team at Fifteen London. Each year the restaurant gives up to 20 trainee-chefs the once in a lifetime opportunity to turn their lives around.

All profits from Fifteen Cornwall go to the registered charity, The Cornwall Foundation of Promise. The charity's purpose is the creation of fantastic career opportunities for disadvantaged, local, young people, helping them every step of the way to achieve their potential. The restaurant also provides a valuable boost to Cornwall's tourism industry and makes use of the abundance of high quality local food producers in the region.

The project has received more than £1 million in grants from Objective One and the South West Regional Development Agency (SWRDA), with additional support from Jobcentre Plus, the Learning and Skills Council (LSC), Cornwall College, Cornwall County Council, Restormel Borough Council, St Austell Brewery, HSBC Bank, Barclays Bank and The Hotel and Extreme Academy, Watergate Bay.

For Fifteen Cornwall reservations and menu information visit www.fifteencornwall.co.uk or call 01637 861000 (lines open between 9.00am and 7.00pm seven days a week).

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