

San Pellegrino Young Chef Awards winner announced

From the more than 3,000 young chefs who applied for the competition, young Irish chef Mark Moriarty, representing UK & Ireland area, was named the San Pellegrino Young Chef 2015...

He reached the top with his celeriac baked in barley and fermented hay, cured and smoked celeriac, hazelnut, celeriac and toasted hay tea, also thanks to the support of mentor chef Clare Smyth, who has been at his side as guide and advisor.

He emerged among 20 finalists, the world's most talented young chefs, coming from different areas of the globe after a long and hard selection process.



On the stage with him, Peruvian Maria José Jordan representing Latin America, came second with her recipe Immortal Technique: citrus, rosemary, gin, followed by Norwegian Christian André Pettersen, representing Scandinavia, with his recipe East meets West.

Moriarty was elected by an extraordinary jury of seven famous international chefs, also called the Seven Sages: Gastón Acurio, Yannick Alléno, Massimo Bottura, Margot Janse, Yoshihiro Narisawa, Joan Roca, and Grant Achatz.