



LONDON'S TOP CHEFS OUT IN FORCE TO CELEBRATE LAUNCH OF SLOW FOOD UK CHEF ALLIANCE

14th September 2011. Leading lights of the culinary world will come together today at an exclusive event to mark the launch of Slow Food UK's Chef Alliance; a new initiative, which will encourage chefs to actively support the aims of Slow Food UK.

Twenty-five of London's celebrated chefs, including the Michelin starred Michel Roux Jr, of Le Gavroche fame, Bryn Williams, Chef Patron at Odette's and Francesco Mazzei of L'Anima, will congregate at Richard Corrigan's eponymous Mayfair restaurant (28 Upper Grosvenor Street) for Slow Food UK's inaugural Chef Alliance gathering.

The star-studded event will be hosted by Slow Food UK CEO, Catherine Gazzoli and Irish-born chef/restaurateur Richard Corrigan; who has taken on the role of Chef Alliance spokesperson.

The dynamic scheme, which is being launched in partnership with Highland Park whisky, hopes to engage Britain's chefs in actively supporting the aims of Slow Food UK, by championing small scale producers and sustainably sourced, quality produce. Slow food is a global, grassroots movement that links the pleasure of food with a commitment to community and the environment.

Chefs attending the lunch will enjoy a menu, specially created by Richard Corrigan using Ark of Taste produce; a list of UK products in danger of disappearing, which eventual members of the alliance will be encouraged to use, when appropriate, on their own menus.

Richard Corrigan, Slow Food UK Chef Alliance spokesperson, said: "Slow Food UK Chef Alliance is bringing together the UK's top Chefs who are actively championing great ideas to benefit the agri and culture of these islands."

CEO, Catherine Gazzoli said: "We're really excited to be welcoming so many acclaimed chefs to the launch of the alliance. Many of the chefs are already actively trying to use sustainably sourced, great tasting local produce; the alliance will simply allow them to shout about it.

"It's great to know we have so much support out there, I truly believe this is the start of something very special."

Gerry Tosh, Global Marketing Manager, Highland Park said: "At Highland Park our commitment to making great whisky, which is rich in flavour and offers the best taste experience, sits at the very heart of what we do. Working with Slow Food therefore feels like a natural fit for us and one where we can forge a partnership grounded in shared beliefs and values."

The Chef Alliance will be rolled out across the UK, with regional launches set to be hosted over the coming months. All types of establishments will be welcomed, however resident chefs must first become members of their local Slow Food group and membership will be by invitation only.

For further information please contact Sofia Lord or Erica Sutton-Teague at Redleaf Polhill on 020 7566 6700 or email sl@redleafpolhill.com.

About Slow Food UK

Slow Food is a global, grassroots movement with thousands of members, in 150 countries around the world that links the pleasure of food with a commitment to community and the environment. It was founded in 1989 in Italy. A non-profit, member supported association, with charitable educational programmes, Slow Food was created to counter the rise of fast food and fast life.

Slow Food UK has developed the Slow Food UK Chef Alliance as recognition of those chefs who champion and share our vision that all food should taste great, should be environmentally sustainable and that producers should be paid a fair wage.

<http://www.slowfood.org.uk>

About Highland Park:

Established in 1798 on Orkney, Highland Park is one of the most remote Scotch whisky distilleries in the world. For over 200 years, the distillery has combined time old tradition and the very best craftsmanship to achieve perfection. Its range of 12, 15, 18, 21, 25, 30 and 40 year old single malts is consistently acclaimed by connoisseurs and experts. Highland Park has won a string of prestigious awards across its portfolio, most recently including 'best new whisky release of the year 2009' for its 40-year-old single malt and 'best whisky in the world 2009' for its 21-year-old expression in the World Whisky Awards, as well as four double gold awards in the San Francisco World Spirits Competition 2009.

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- Sherry oak casks contribute to the distinctive richness and multi-dimensional complexity of Highland Park single malt Scotch whisky
- Cask harmonisation ensures consistency and balance in Highland Park single malt Scotch whisky.

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About Slow Food UK Chef Alliance spokesperson, Richard Corrigan:

As a chef Richard's philosophy is firmly rooted in a sense that food should reflect both who we are and where we are. Born in County Meath, Ireland, he was raised in a farming family that grew, fished and hunted much of the food that came to the table.

Richard is actively involved in the Slow Food Movement and heartily believes in the "farm to fork" philosophy. He promotes small artisan producers both in the UK and in his native Ireland.

Richard can be seen behind the stoves in the renowned [Bentley's Oyster Bar and Grill](#) in London's Piccadilly and in the award-winning [Corrigan's Mayfair](#).

He has also written two cookbooks: The Richard Corrigan Cookbook: From The Waters and The Wild, and The Clatter of Forks and Spoons.