

## PRESS RELEASE

### Ready, steady, COOK!

# Thanet Schools Recipe Challenge 2016

1<sup>st</sup> March 2016

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There's the sound of chopping, whisking and frying across Thanet as budding young chefs get busy in the kitchen. The 2016 Thanet Schools Recipe Challenge is now open for entries!

To enter, pupils must create an original recipe which they must be able to cook by themselves, with only minimal help from an adult. Each recipe must contain at least one of the delicious, healthy products grown at Thanet Earth as an ingredient. Schools can select their best four entries in each of the competition's age groups, and submit those entries for initial judging.

Twelve finalists (three in each category) will battle it out in a Masterchef-style final event at East Kent College on Wednesday 18<sup>th</sup> May. The winner takes away a £300 Tesco voucher for their school to spend on equipment to help them teach and enjoy cooking.

Now in its sixth year, the competition is judged by a panel of respected local chefs and experts. It has provided a valuable opportunity for schools and young people to bring healthy recipes into classroom discussion and to build confidence in the kitchen. The 12 finalists have an amazing experience, with the winner in each category having their entry printed as a recipe card for Tesco.

Schools need to move quickly to enter the competition – entries must be received by Wednesday 13<sup>th</sup> April.

More information about the competition, including entry forms and guidance for schools, is online at [www.discoverthanetearth.com](http://www.discoverthanetearth.com)

James Wiggam, Head of Local Communications at Tesco and competition judge says, "This is a great opportunity for Thanet school children to get creative with food. The winning recipes will be available in our Tesco Extra store in Broadstairs, which is really exciting for those taking part. We encourage everyone in the area to enter, from budding chefs to those taking their first foray in to the kitchen. We look forward to seeing the inventive recipes submitted and tasting the winning recipe."

Entries should be submitted **by the school** before Wednesday 13<sup>th</sup> April. Entries from schoolchildren sent directly cannot be considered. Recipes must include at least one of the Thanet Earth products – fresh tomatoes, peppers and cucumbers.

Entries will be assessed and shortlisted, with four finalists in each category invited to show how they cook their dish on Wednesday 18<sup>th</sup> May (2.30pm-5pm). The judging panel will then announce the winners and award the prizes.

## COMPETITION PARTNERS



### Information for editors:

Thanet Earth is a state-of-the-art greenhouse development in Kent. When completed the site will feature seven enormous greenhouses, growing speciality tomatoes, peppers and cucumbers in an environmentally-sustainable production system. So far, four of the greenhouses have been constructed and are fully operational alongside an on-site packing factory. The crops are sold to the UK's supermarkets and to our local independent retailers.

For information about the business, its background and operations, see [www.thanetearth.com](http://www.thanetearth.com)

### Further information available from:

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