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Paul named top regional chef

By **Katie Adams**

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A CHIPPENHAM chef has been named South West chef of the year.

Paul Hudson, from the Stanton Manor Hotel in Stanton St Quintin was one of four in the Professional Class finalist's category.



Winner Paul Hudson with judges

The 12 finalists had to create a two course meal for two, made up of two compulsory, locally sourced ingredients, including 21 day dry aged South Devon ribs of beef and a whole Gurnard.

Competitors then used other ingredients of their choice sourced from the region to complement.

The top three chefs in each of the three classes was awarded the title of South West Chef of the year 2008.

The competition, which took place in the kitchens of Exeter College was sponsored by Brakes.

Mr Hudson said on the day of his win: "I can't really believe it. At 3am this morning I finally decided to keep things really simple today, not over complicating my flavours and presentation.

"I really believe this is what won it for me, aswell as keeping both courses as seasonal and local as possible of course."

Mr Hudson's win has guaranteed him a place as one of the few chefs attending the Terra Madre 2008 meeting of chefs and food experts in Turin, Italy and a cash prize among other things.

The judges were won over by Mr Hudson's starter of vichyssoise of oyster with Gurnard beignets and sauce gribiche.

Judge Peter Gorton said: "The combination of flavours worked extremely well together."

4:29pm Wednesday 9th April 2008

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