

The YBFs

#YBFS2015 | TATE BRITAIN | 15.9.15

THE AWARDS

ALCOHOL

Judged by Tony Conigliaro, Alice Lascelles,
Anistatia Miller & Jared Brown

SHORTLISTERS

Zoe Burgess @DRINKFACTORYLTD
Tom Gosnell @GOSNELLSMEAD
Constanca Cordeiro @PEGANDPATRIOT
@CONSTANCACORD
Ernest Reid @SANDWOLLENSKYUK
Nathan O'Neil @DANDELYAN @NATHANONEIL87
Hannah Davidson @EASTLONDONBREW
Ed Godden & Joe Lewis @TRAVELLINGGINCO
Alex Davies @ALEXJFDAVIES @COTSWOLDISTILL
Nick Jones & Leah de Felice Renton @WMD_BATS

BAKING

Judged by Lily Vanilli, Tom Baker & Claire Ptak

SHORTLISTERS

Nicolas Wetter @BABELLEUK
Lucie Bennett @LBFLEURDESEL
Rachel Cockerell @ROYBREAD.COM
Katie Packwood @WILDFLOURKATE
Wing Mon Cheung @BRICKHOUSEBAKERY

CHEFS

Judged by Nuno Mendes, James Lowe
& James Knappett

SHORTLISTERS

Adam Rawson @ADAMRAWSON89
@PACHAMAMA_LDN
Tom Kemble @DINEATBONHAMS
Anna Tobias @ANNATOBIA @ROCHELLECANTEEN
Michael Harrison @MH_HARRISON
@CORNISHGRILL
Pamela Brunton @INVERRESTAURANT
Lee Skeet @LEESKEETLONDON
John Chantarasak @ENGLISH_HIPPY
@SOMSAA_LONDON

MEAT

Judged by James George, Richard Turner
& Neil Rankin

SHORTLISTERS

Matt Hill @COBBLELANECURED
@MATT_THEBUTCHER
Will Yates @BILLYFRANKSCOUK
Emily McVeigh @HALLKENTON
Simon Hodge @LDNCHARCUTIER
Ed Cartwright @SWILLINGTONFARM
Shauna Guinn & Sam Evans @HANGFIREBBQ

FOOD WRITING

Judged by Marina O'Loughlin, Fay Maschler
& Tracey McLeod

SHORTLISTERS

Laura Goodman @LAURAJGOOD
Charlotte Harling @CHARCOOKS
Chris Zacharia @CHRIS_ZACHARIA
Abbie Moulton @ABBIEINLDN

COFFEE

Judged by Tim Williams, Phil Gevaux
& Marco Arrigo

SHORTLISTERS

Peggy Manning @SLOWBREWCLUB
Neil Coyle @THEROASTINGSHED
Alex Kargiopoulous @NORTHSTARROAST

STREET FOOD

Judged by Petra Barran, Claire Kelsey
& Nichola Smith

SHORTLISTERS

Chris Brumby @MYPIE_LDN
Richard Makin @BLUTOPIECECREAM
Hannah Lovett @YAKUMAMAMCR
John Wallace @WALLACEANDSONS
Nadia Stokes @GOURMET_GOAT
Thomas Browne @DECATURLONDON
Lee Johnson & Sinead Campbell @BBQDREAMZ
Shauna Guinn & Sam Evans @HANGFIREBBQ

VEGETABLE

Judged by Simon Rogan & Claude Bosi

SHORTLISTERS

Dean Parker @THEMANORCLAPHAM @
DEANOPARKER1
Oscar Harding @DUCHESSOIL
Paul Crowe @CHEFFPAULCROWE
Phil Walther @allthequail

HONORARY

Judged by Lily Jones, Amy Thorne
& Chloe Scott-Moncrieff

SHORTLISTERS

Kitty & Alex Shepherd @STARTISANS
Chris Barnes @BARNESANDWEBB
Phillip Wilton @WILDESCHEESE
Matthew Chatfield @CORNISHGRILL
Matt Dix @LEEDSINDIEFOOD
Chi-San Wan & Natali Stajcic @THEPRESSERY

THE MENU

DRINK

2013 ALCOHOL SHORTLISTER, STELLACELLO

Amaro London & Tonic. Amaro London, topped with tonic water & garnished with pink grapefruit zest
STELLACELLO.COM @STELLA_CELLO

2013 ALCOHOL SHORTLISTER, KAMM & SONS

Brit Spritz. Lust for life
KAMMANDSONS.COM @KAMMANDSONS

CHASE DISTILLERY

Marmalade Mule in a can, garnished with lime
CHASEDISTILLERY.CO.UK @CHASEVODKA

2013 ALCOHOL SHORTLISTER, RITA'S & MISSY FLYNN

An assortment of frozen margaritas with Jose Cuervo Tradicional
RITASBARANDDINING.COM @MISSYFLYNN @RITASDINING @JOSECUERVOUK

HIVER, THE HONEY BEER

Inspired by the bees & beekeepers of urban London & rural England
HIVERBEERS.COM @HIVERBEERS

2015 ALCOHOL SHORTLISTER, GOSNELLS MEAD

London Mead
GOSNELLS.CO.UK @GOSNELLSMEAD

2015 ALCOHOL SHORTLISTER, EAST LONDON BREWING COMPANY

ELB Pale Ale. A crisp, light ale with a subtle bitterness & a fruity perfumed aroma
EASTLONDONBREWING.COM @EASTLONDONBREW

40FT BREWERY

Pale ale in a can
40FTBREWERY.COM @40FTBREWERY

2015 HONORARY SHORTLISTER, THE PRESSERY

The Pressery Almond Drink. Raw, organic and cold pressed. Original, Cacao, Berry & Turmeric
THEPRESSERY.CO.UK @THEPRESSERY

TATE FOOD

Beer: BrewDog Dead Pony Club Pale Ale, Fraserburgh, Scotland abv 3.8%

Beer: Harviestoun 'Schiehallion' Craft Lager, Clackmannanshire, Scotland abv 4.8%

Beer: Fourpure Brewing Co Pale ale, London, England abv 5%

Wine: Monte Alina 2013, Alvarez y Diez, Rueda, Spain abv 12.5%

Wine: Bierzo 2013, Vinos Valtuille, Mencía, Spain 2013 abv 14%

@TATE #TATEFOOD

SAVOURY

2015 MEAT SHORTLISTER, BILLY FRANKS

Chilli cheeks with house cured N'duja cheese on a fried & dried tortilla plate with lime curds & purple triangle sorrel leaf & pickled onion

BILLYFRANKS.CO.UK @BILLYFRANKSCOUK

QUINTO/QUARTO LONDON

Potatoes gnocchi with ham hock & truffle oil cream

QUINTOQUARTO.CO.UK

SHOOT THE BULL

Macaroni & cheese, smoked bacon cream, tomato gel

Kamado Joe smoked salmon, beetroot mayonnaise, white truffle powder, rye bread

Pressed brawn terrine, fennel & watermelon, smoked egg yolk, popped pork

SHOOTTHEBULL.CO.UK @SHOOTTHEBULLUK

2015 MEAT AND STREET FOOD SHORTLISTER, HANG FIRE SMOKEHOUSE

Welsh, free range Pork Belly. 8hr smoked & finished Memphis Style with a 'dry spice shake'

HANGFIRESMOKEHOUSE.COM @HANGFIREBBQ

2015 STREET FOOD SHORTLISTER, DECATUR

Rare breed pork boudin sausage, served on a saltine cracker with house made bread & butter pickles & whole grain mustard

@DECATURLONDON

2014 HONORARY WINNER, ARGANIC WITH 2015 BAKING SHORTLISTER, ROYBREAD

Organic oil with a selection of Moroccan dips & organic sourdough by Roybread

MYARGANIC.CO.UK @ARGANIC_UK ROYBREAD.COM

2015 CHEF & HONORARY SHORTLISTERS, THE CORNWALL PROJECT WITH THE ADAM AND EVE

Award winning scotch eggs

CORNWALLPROJECT.COM @CORNISHGRILL ADAMANDEVEPUB.COM @ADAMANDEVEE9

2015 CHEF SHORTLISTER, ADAM RAWSON, PACHAMAMA

Celeriac & rendered beef

Iced sea bass ceviche

PACHAMAMALONDON.COM @ADAMRAWSON89 @PACHAMAMA_LDN

2013 MEAT WINNER, CHARCUTIER LTD

18hr cooked rillons of rare breed pork on a herb crostini

Sweet chorizo confit with Gwyn Bach cheese

@CHARCUTIERLTD CHARCUTIERLTD.WORDPRESS.COM

SMOKE AND SALT

Chalkstream Farms 'Fish Taco'. Cured Hampshire trout with sriracha mayonnaise, puffed masa chip, white onion, cucumber, daikon & lime salsa, marinated jalapeno

SMOKEANDSALT.COM @SMOKEANDSALTLDN

SAVOURY

2015 MEAT SHORTLISTER, COBBLE LANE CURED

Bresaola. Scottish beef with rosemary & thyme, black pepper & red wine. Matured for 2 Months
Coppa. Yorkshire free range pork collar, cured with nutmeg, clove, juniper & red wine. Matured for 3 Months
Fennel & Garlic Salami. Yorkshire free range pork, fennel, garlic, cinnamon, cloves & red wine.
Matured for 4 weeks
Chilli & Wild Oregano Salami. Aji amarillo & aleppo chilli, Mexican wild oregano, Hungarian paprika & white wine. Matured for 4 weeks
COBBLELANECURED.COM @COBBLELANECURED

2015 STREET FOOD SHORTLISTER, MYPIE

Braised Hampshire Lamb, caramelised onions, red wine, mash & pea purée
MYPIE.LONDON @MYPIE_LDN

2015 STREET FOOD SHORTLISTER, WALLACE AND SONS

Duck & anise gyoza, kimchi puree, pickled shiitake
Smoked tofu gyoza
@WALLACEANDSONS

THE YBF SMÖRGÅSBORD FEATURING:

2014 HONORARY SHORTLISTER, COURTYARD DAIRY

A selection of cheese. SummerField, Young Buck & Baron Bigod
THECOURTYARDDAIRY.CO.UK @COURTYARDDAIRY

2015 HONORARY SHORTLISTER, WILDES CHEESE. THE URBAN CHEESEMAKER

A selection of cheese. Napier & Alexandra
WILDESCHEESE.CO.UK @WILDESCHEESE

2014 HONORARY SHORTLISTER, GRINGA DAIRY

Queso Chihuahua. A traditional Mexican-style cheese made in London with organic milk from Kent. The cheese has a mild, tangy flavour & is a superior melting cheese
GRINGADAIRY.COM @GRINGADAIRY

2015 MEAT SHORTLISTER, SWILLINGTON ORGANIC FARM

Twice smoked free range chicken breast
SWILLINGTONORGANICFARM.CO.UK @SWILLINGTONFARM

RADNOR PRESERVES

Roast Nectarine Chutney, Smoky Marmalade, Roasted Beetroot & Horseradish
RADNORPRESERVES.COM @RADNORPRESERVES

2015 BAKING SHORTLISTER, ROYBREAD

Assorted loaves of organic sourdough
ROYBREAD.COM INSTA @ROYBREAD

SWEET

2013 CHEF SHORTLISTER, JESSE DUNFORD WOOD, PARLOUR

Arctic rolls in an assortment of unusual flavours

PARLOURKENSAL.COM @DUNFORDWOOD @PARLOURUK

2015 BAKING SHORTLISTER, FLEUR DE SEL

Dark chocolate cake layered with Toscano 70% dark chocolate ganache topped with vanilla & chocolate crème diplomat served with sea salt caramel sauce, decorated with chocolate bark & chocolate soil

LBFLEURDESEL.CO.UK @LBFLEURDESEL

2015 BAKING SHORTLISTER, BABELLE

Canelés in an assortment of flavours. Lemon Italian meringue, salted caramel, coconut dark chocolate ganache, vanilla & fresh raspberry, lavender & white chocolate blueberry ganache, dulce de leche, mango & passion fruit jam

BABELLE.UK @BABELLEUK

2014 BAKING SHORTLISTER, AHH TOOTS

An impression of cake

AHHTOOTS.CO.UK @AHHTOOTS

2014 BAKING SHORTLISTERS, THE EXPLODING BAKERY, WILL BE SMASHING OUT A FLIGHT OF NATURALLY UNHEALTHY CAKES. GF & DF

Sour cherry & pistachio

Cardamom, Zucchini & Lime

Orange & Pecan

EXPLODINGBAKERY.COM @EXPLODINGBAKERY

NONNA'S GELATO

Gelato Beer Float: Five Points Porter & chocolate ripple

Best of British Combo: salted toffee apple & Kentish cobnut gelato

Best of Italy Combo: dark chocolate sorbet with Sicilian blood orange marmalade

NONNASGELATO.COM @NONNASGELATO

2014 HONORARY WINNER, ARGANIC WITH 2015 CHEF SHORTLISTER, ADAM RAWSON

Nitro frozen amlou

MYARGANIC.CO.UK @ARGANIC_UK @ADAMRAWSON89

THE TATE FOOD EMPORIUM

TATE FOOD ARE COMMITTED TO SOURCING AND PRODUCING QUALITY AND SUSTAINABLE BRITISH FOOD AND DRINK AT ALL OF THEIR SITES, AND THE PARTNERSHIP WITH THE YBFS, NOW IN ITS SECOND YEAR, IS FOUNDED ON A MUTUAL PASSION FOR UNEARTHING NEW TALENT AND NEW TASTES.

COCKTAILS

Incandescent Indulgence: Great King Street Whisky infused with chilli, curacao, chocolate sauce & chipotle
Capricious Radiance: Hedonism, Cocchi Americano, canton ginger, bergamot, Tate Bitters & maple syrup
Barrel Aged Negroni

Lapsang Souchang Rob Roy: Port Askaig 17yr, Antica formula, Noilly Prat & Lapsang Souchang Gomme

Smouldering Orange: Compass Box Orangerie, maple syrup, Port Askaig, topped with lapsang foam

Perky Monk: Benedictine, quince, maple syrup & celery bitters

Panacea: Kummel, Yellow Chartreuse, Old Tom, Antica Formula & lemon juice

Eye Opener: Doorly's white, Grand Marnier, Canton Ginger, apricot jam & lemon juice

BEER

Tate Dazzle Ship: Mad Hatter Brewing Co & Tate 'Dazzle', Liverpool, England abv 7.7%, Golden Ale

Beer Street: Harviestoun & Tate 'Beer Street', Alva, Scotland abv 7.2%

SOFT DRINKS

Homemade Elderberry Juice

Homemade Gooseberry Juice

Wild Spring Blossom Soda, A Collaboration with Tate & Square Root Sodas

COFFEE

Espresso: Tate Gallery Blend. 60% FINCA EL CASHAL semi washed & 40% FINCA MIRAVALLE washed, El Salvador

The Tate Coffee Cocktail

COMPLEMENTED BY TATE WINE CELLAR HIGHLIGHTS

SWEET

Mandarin Pave

Chocolate & hazelnut brownie glazed with ganache, caramelised hazelnuts

Elderflower cream, with poached gooseberries & orange shortbread

Eton Mess

Chocolate mousse, mirror glaze & Pistachio praline with chocolate dentelle

@TATE #TATEFOOD

THANKS

Tate Food for the digs the drinks the staff and the time **@TATE #TATEFOOD**

Tate Gallery for their on going support **@TATE**

Team TASTE for the man power **@TASTEPR**

Neil Whyte for being the best and the tallest compere **@OPINIONATEDNEIL**

Bang Bang for the party **@BANGBANGAGRAM**

Larry Smith for saving our website

And of course our inspirational judges, our amazing entrants and last but not least the incredible talent that created this evening's menu.

THANK YOU

From Chloe, Lily and Amy

@CHLOESCOTTM @LILYVANILLICAKE @THORNEBIRDTWEET @THEYBFS