

Press Release

CALCUTTA NUMBER TWO IN THE UK

The Calcutta Brasserie's head chef, Saj Khan was officially named the second best chef in the whole of the UK at the Britain's Best Indian Chef 2011 competition, held at Oxford & Cherwell Valley College.

Out of 430 applicants from around the country, including many from Milton Keynes, Saj was shortlisted to the last nine and tasked to cook a three course meal in the grand final in front of an on-looker panel of judges.

To start with he cooked Ajwaini Sea Bass – pan fried Sea Bass flavoured with ajwain, fennel, served on roasted peppers and smoked tomato chutney. For main course, Spice-crust Rack of Lamb - rack of lamb marinated with rosemary and garam massala, then seared and roasted, served with a traditional home style sauce beside a bed of spiced, with an accompaniment of Caju & Nariyal Rice. For dessert; apple and chocolate crisp pan cake.

The judges selected Saj Khan as the runner up for his talent in the kitchen and knowledge and creativity with Indian spices.

Now, Calcutta Brasserie, in Stony Stratford will be offering customers the chance to taste the meal that crowned him as one of the best in the country. Saj said: "This is a great moment in my life and one that I have worked very hard for. I love cooking, it is my passion and something I believe is within me for life. Next year I aim to be number one."

Mo Abdul, proprietor at the restaurant said: "We are incredibly proud of Saj, the competition was extremely tough and the pressure was on for him to perform under intense circumstances but he did himself and us proud. We have become very well known for our quality of food and we take our hats off to Saj for being the creator of such amazing dishes. He has a great team supporting him and I want to thank them all for bringing the heart of Indian food to the table."

Saj's winning meal is now available to try at a cost of £34.95 per guest.

For more details about Calcutta Brasserie, visit www.calcuttabrasserie.co.uk

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