

## **Lough Eske Castle Executive Chef cooks his way to first place in the Taste of Donegal Culinary Contest**

### **Donegal's only five-star hotel takes the title for the second year running**

**Date:** Lough Eske Castle's new Executive Chef Philipp Ferber gave a taste of things to come for hotel diners as he claimed the Taste of Donegal Culinary Contest on his debut in the Taste of Donegal Culinary Contest, as part of last weekend's Donegal Food & Wine Festival. The award makes it two wins out of two from Donegal culinary competitions for the German born chef since he arrived in the North West earlier this year.

The Michelin Star trained chef impressed the panel of three judges with a range of dishes using locally fished sea trout and crab from Inverbay, all of which he had ready for the plate within 30 minutes. Philipp prepared freshly smoked sea trout with a carrot, pea and mint puree followed by a trio of crab soup, crab salad and a crab croquette, which secured first place for Lough Eske Castle for the second year running in this competition.

The judging panel which comprised Peter Griffiths (an award winning chef and member of the Executive Council of the British Culinary Foundation), Bob McDonald (a Master Chef of Great Britain) and Antony Armstrong (Culinary Director of Donegal Manor and a World Association of Chefs Societies approved judge) considered not just the taste and presentation of the dishes, but also the chef's working methods, professional techniques, skills, timing and kitchen hygiene.

Said Philipp: "This is the second competition I've entered since arriving at Lough Eske Castle in May. The first was the Donegal Summer Festival Seafood competition which I was also delighted to win. The standard of skill and creativity demonstrated by my culinary colleagues in Donegal is exceptionally high and I'm honoured to have achieved first place among them."

Philipp Ferber will be posting the recipes of his winning dishes on the Lough Eske Castle website ([www.solislougheskecastle.ie/dining](http://www.solislougheskecastle.ie/dining)) for people to try at home. It also includes instructions on how to smoke your own sea trout and salmon, varying the flavours through the introduction of fresh herbs.

**Ends.**

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**Notes to editors:**

### **About Lough Eske Castle**

Lough Eske Castle Hotel, located just outside Donegal Town, is nestled within 43-acres of forest woodland hugging the shores of Lough Eske with the Bluestack Mountains providing a stunning panoramic backdrop. Boasting 95 spacious bedrooms and suites, an Aromatherapy Associates Spa, fitness centre and swimming pool, Cedars Restaurant, two bars and over 6,000 sq ft of conference and banqueting space the hotel is redefining the meaning of luxury in the North-West. It was named the 2009 World's Best Luxury Country Hotel, just two years after it opened its doors following

meticulous restoration of the original 17th century castle; and the Irish Wedding Venue of the Year in early 2010. In the space of just 18 months the castle was transformed from a ruin into Donegal's only Five Star hotel by proud Donegal man Pat Doherty of Harcourt Developments. The hotel is managed by Solis Hotels & Resorts

The Solís Hotels and Resorts brand was developed by legendary hotelier Horst Schulze and his team of hospitality experts. Solís Hotels and resorts is a collection of resorts, hotels and residences offering a convergence of unparalleled designs, settings and experiences. Luxury "the Solís way" goes way beyond superbly appointed accommodation to reach Schulze's benchmark of elevated guest service.