

EDMONTON JOURNAL

Chef Stephen Baidacoff of Get Cooking YEG scores a position at Eleven Madison Park in NYC

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3) I understand you are a finalist for the \$10,000 Hawksworth scholarship competition in Vancouver in September. What did you make for your dish, and how do you feel about the recent preliminary round of competition?

I first heard about the Hawksworth Young Chef Scholarship last year and really wanted to apply. Unfortunately the timing didn't match up as I was in Asia while the competition was happening. This year when they announced they would be doing regional heats, I wasted no time at all and whipped up a plate on my day off and e-mailed my application.

For the regional heats, all the competitors were given a list of pantry ingredients that they must comprise a dish from. The only proteins available were chicken and bacon. For my dish I broke the chicken down removing the skin in one whole piece, two breasts and two thigh segments. After that I quickly clarified some butter, dropped the seasoned chicken in and held the temperature at 60C until the chicken was cooked through. While the chicken was poaching, I attached a cold smoking gun to the pot further flavouring the butter with maplewood smoke. I served the chicken sliced on a bed of onion crema with shards of the chicken skin glazed in maple syrup, variations of charred onions, microwaved kale leaves and a sherry chicken jus.

The competition went really well other than the fact that I have become so accustomed to using Kathryn's oven at Get Cooking that every dial on the oven for the competition threw me off because all of them felt backwards. My oven was off for the first hour and I kept putting the wrong pan on high heat. After a while I finally got the hang of it but it really gave me some troubles at the start.