

Award-winner to capture essence of county

# Chef aims to cook up local treat



**TASTE OF CHESHIRE:** Robert Kisby

**CELEBRATED** chef Robert Kisby has joined the 400-year-old Cock O'Barton pub in Barton.

One of his first challenges is to create a signature dish using locally sourced products which captures the 'taste of Cheshire'.

Head chef Robert is working closely with Made in Cheshire to create the signature dish and intends to launch it at the 2007 Chester Food and Drink Festival in April.

Made in Cheshire supports local food and drink producers by bringing them closer to other business and consumers.

Robert - who made his name at Le Mont in Manchester and is a winner of 11 regional and national

awards - said: 'Made in Cheshire has made such a difference - I couldn't have done it without the team there.'

'Customers constantly compliment us on our fantastic dishes and sourcing quality ingredients is the key to that success.'

'We aim to use the freshest produce possible and that means sourcing ingredients that haven't travelled miles around the country before arriving here.'

'Made in Cheshire instantly put me in touch with suppliers that could meet my needs and supply the right kind of produce in the quantities we required.'

'I'll be delving into the expertise of the organisation to help me source and devise a signature dish for Cheshire which will be ap-

pearing on the menu in the coming months.'

Made in Cheshire spokeswoman Jane Casson said: 'It's great for the food economy of the region that we have a chef of Robert's calibre in Cheshire.'

'The county has a strong food and drink offering, which is an important part of the local economy but also drives business from outside the region in tourism.'

'We help young and more developed businesses offer a competitive edge for consumers who are increasingly demanding locally sourced, better quality produce. Chefs like Robert, who are already passionate about quality, taste and regional foods, make our job much easier.'