Alex Rushmer and Tristan Welch are "Rubbish Cooks"

Wednesday 14 March, 2018

Alex Rushmer and Tristan Welch are set to collaborate this week by showcasing a pop-up restaurant that sells waste food: not a task for the faint hearted! The event is to occur on the 16th and 17th of March at Michaelhouse Church in Cambridge. All proceeds from the event will go to 'Jimmy's Night Shelter' and 'Food Cycle'.

Alex Rushmer, former Masterchef finalist, and Tristan Welch, the former head chef at the prestigious Launceston Place in London, have set their sights on raising awareness about the amount of food that goes to waste in the industry. To showcase this, they have announced their plans for the two-day pop-up restaurant, which will use only food that would have usually gone to waste. With the apt name of 'Rubbish Chefs', the two roll up their sleeves and get stuck in!

The food was supplied by local companies who have shown their support for the cause. With the leftover produce, the illustrious duo will create a four-course menu to serve 45 covers on each of the two nights that it will run. Local wine merchant's, Thirsty, will be providing complimenting wine, whilst also showcasing sustainable alternatives to bottled wines. By serving everything that most restaurants throw away, they hope to prove the potential of this food waste and inspire others to consider its' usage.

Tristan said: “While it is going to be a challenge, I can’t wait to get stuck in and create delicious dishes that highlight the waste issues in our food chain. Alex and I want to make a positive statement and help inspire people and companies to change the way they cook and view food. What they may currently view as ‘rubbish’ and ‘off-cuts’, might actually be enough to create a dinner fit for a king.”

Alex, who previously ran The Hole in the Wall in Little Wilbraham added: “As a chef, I know all too well the issue of food waste and worked consistently at The Hole in the Wall to limit this as much as possible. I’m looking forward to creating some truly fantastic dishes from ingredients that would otherwise have gone to waste. I’ve also been delighted by the response from our local suppliers, all of whom share the same concerns regarding food waste.”

Rushmer has been back at Masterchef this year as a judge, having recently closed his restaurant, The Hole In the Wall in Little Wilbraham. Having previously worked with Alex at The Hole in the Wall on his menu boards, UK Hospitality Supplier's, Smart Hospitality Supplies, have shown their support for the cause. A company representative said: "It is important that chefs like Alex and Tristan, who are in the spotlight, take the opportunity to show how imperative it is that the industry act upon the amount of food that is being wasted. As they are about to prove, there are so many beneficial uses for it!"

Tristan is also currently in charge of the launch of the much anticipated 'Parker's Tavern' which is set to open at Cambridge's University Arms in the Summer. The restaurant will be a 110-cover restaurant with an additional 61-cover bar within the recently redeveloped hotel.

Tickets for the event are available on Eventbrite.

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