

A Red Deer sous chef who has worked in kitchens around the world is hoping to represent Canada at an international culinary competition aimed at celebrating young talent.

Subir Ghosh, 28, is among 10 chefs from across the country who will pit their creativity and talent against each other next month, preparing a signature dish for a panel of judges who will decide which of them will head to Milan for the [S. Pellegrino Young Chef 2015 competition](#).



Subir Ghosh, a sous chef at the Red Deer Sheraton will compete next month for the chance to represent Canada at the S. Pellegrino Young Chef 2015 competition in Milan, Italy in June.

Handout / Subir Ghosh

The annual event aims to find the best young chef — aged 30 and under — from around the globe. This year, from 3,000 applications that required each chef to outline a signature dish, 200 semifinalists were selected, including 10 in Canada. All the young chefs must have a minimum of one year's experience working as a chef, sous chef or chef de partie in a restaurant. Finalists from each of the 20 regions will compete at the Milan Expo 2015 at the end of June.

Ghosh, a sous chef at the [Red Deer Sheraton](#), admitted he's nervous about the next step of the competition, but that he's been practicing his dish since he got news he was a semifinalist last week. His dessert — a crispy meringue with raspberry vodka jelly, raspberry-lemon sorbet, mascarpone cream and rose foam — has to be completed in three hours before it is presented to a panel of famed chefs — Susur Lee, Matty Matheson and Cory Vitiello — who will be looking at each dish's "ingredients, skills, genius, beauty and message."

"I'm calculating the time, how long to make the sorbet, the meringue," says Ghosh of how he's preparing for the semifinals.

Perhaps an unusual choice to prepare a dessert for the panel, Ghosh says his strengths can be found on the sweet side of the culinary world.

“I love pastry, so what I do in pastry is from my heart,” he says.

Ghosh has been a sous chef at the Sheraton in Red Deer for only a few months. Trained in India, he worked for a number of hotels in Dubai before moving to Canada, working in Halifax and then Edmonton before settling in the central Alberta city, specifically to work under [chef James Olberg](#), who will represent Canada at the Bocuse d’Or in 2017.

“If you want to be a good chef, you want to work with the best chef,” he says.

He adds that it would be an honour to represent Canada on the international stage in Milan.

“It’s like a dream to participate in an international competition like that.”

The 10 semifinalists from Canada are:

- Randell Brandon, Epicurean Fine Dining (Niagara-on-the-Lake, Ontario)
- Jean-Philippe Cloutier, Le Cellier (Gatineau, Québec)
- Cara Davis, George (Toronto, Ontario)
- Nicol François-Emmanuel, Fonds de Bourse Cassandre Paquette (Montréal, Québec)
- Subir Ghosh, Sheraton Hotel Red Deer (Red Deer, Alberta)
- Hayden Johnston, Richmond Station (Toronto, Ontario)
- Paul Moran, CMH-K2 Lodge (Nakusp, B.C.)
- Adam Oliveira, The Spoke Club (Toronto, Ontario)
- Dominique Roy, Fairmont Le Château Montebello (Montebello, Québec)
- Justin Tse, Social Restaurant (Ottawa, Ontario)