

**Chef Winners of Shine Ball have the expedition of a lifetime**

**on their Spanish Culinary Safari**

As you may know, earlier this year we held our inaugural **Shine Ball** in aid of Meningitis Research Foundation. This was our first major fundraising event which raised a staggering total of £25k. The money was raised through a combination of ticket sales, donations and the amazing generosity of our guests.

The purpose of the whole event was to create a culinary competition with the opportunity for our own staff to **‘shine’** and showcase the best they have to offer in terms of creativity and talent as well as using local produce from Scotland’s excellent larder.

The competition was launched at the end of last year and was open to all Inspire staff, where they were given the opportunity to compile a four-course menu for this very special event. The winning dishes not only featured on the menu for our Shine Ball, but all winners would secure tickets for the trip of a lifetime: a gourmet Spanish Culinary Safari.

We are pleased to announce the winners of the competition have now enjoyed their 4-day vacation to the beautiful Andalusia.

**The winners included:**

* **Cameron Kelly** from Odfjell Drilling Aberdeen
* **Dougie Macdonald** from Kilgraston School Perthshire
* **Graham Burgess** from Maersk Oil Aberdeen
* **Lindsay Prior** from Wood Group Aberdeen
* **Mark Sturrock** from ESMS Edinburgh
* **Tony Bukhsh** from Edinburgh Business School
* **Brian Reid** from TAQA

Accompanied by Chef David Hunt and owners David Pease and Lorna McFarlane, the lucky group made the most of breath-taking views, gorgeous blue skies, 27-degree rays of sunshine, amazing food and having lots of fun!

**Lorna McFarlane, Owner** had this to say about the experience: ‘We all had the most amazing time. From tapas and wine tastings to exploring Malaga markets and hidden mountain villages whilst sampling local delicacies, we made some fabulous memories’.

Staying in an exclusive mountain retreat for the weekend - Los Olivillos high up in the Sierra de Tejeda mountains in Southern Andalusia, activities included a whirlwind visit to Nerja to enjoy some local tapas, indulging in an exclusive wine tasting in a private bodega and sampling some truly authentic Spanish cuisine in a hidden mountain village. This consisted of wild boar, rabbit stew, roast kid (goat) and bread baked in the mountain oven washed down with several cervezas.

They even tried their hand at horse riding. The trip was made complete with a visit to the wonderful Atarazanas market in Malaga where the winners made a few purchases to cook some tapas on the Saturday night. They also had the opportunity to pay a quick visit to Malaga’s oldest bar dating back to 1840 to sample some local Malaga wines!