

## PRESS RELEASE

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### EHL awards winners of the 2017 Nestlé R&D Challenge

**On November 7th 2017, the “Nestlé R&D Challenge”, a contest organized in collaboration with the Nestlé Research Center, took place for the third time at EHL.**

The challenge? Nine teams of students are asked to create innovative recipes in three product categories: Drink, Main Meal Vegan and Dessert.

This year’s task was to introduce the newly developed “micronized spices”. Gained by grounding fresh spices to a powder and mixing it with vegetable oil, these ingredients enhance the release of flavor and aroma compounds when a meal is consumed, and play an important nutritional role as well.

Nestlé’s R&D department counted on EHL students’ culinary expertise to come up with creative solutions and inspire new products. The contestants were given a free hand, the only restrictions being the portion size and the usage of micronized Turmeric and Rosemary. After careful planning and development, the teams proved their ingenuity on site, by preparing their creations in EHL’s very own R&D kitchens. A jury composed of MOFs (Meilleur Ouvrier de France), EHL staff and Nestlé Research experts, then tasted and evaluated all drinks and dishes. The winners were awarded CHF 1’000 during the Award Ceremony at EHL on November 9th.

„We are thrilled to work together with Nestlé for the 3rd time. Forward-thinking and rooted in Swiss values, Nestlé shares our belief that fostering EHL students’ innovative spirit can bring tremendous value to the company”

The wide diversity of delicious results showcased the great potential of micronized spices. Congratulations to the winners of this year’s “Nestlé R&D Challenge” and thank you to all participants for showing great dedication and out-of-the-box thinking throughout the entire

#### Winners of the 2017 Nestlé R&D Challenge:

**1<sup>st</sup> place, kitchen management:** Team 6: Ramesh Eashwar, Ringier Samuel

**1<sup>st</sup> place, drinks:** Team 6: Ramesh Eashwar, Ringier Samuel  
*"Emulsion de basilic romarin et son émulsion fraise cumin"*

**1<sup>st</sup> place, vegan main course:** Team 7: Mathieu Benjamin, Wuarchoz Florian, Régis Louis  
*"Salade de lentille mangue avocat"*

**1<sup>st</sup> place, desserts:** Team 3: Menu Aline, Jost Gwendolyn, Tareava Milana  
*"Tiramisu à la framboise"*

**2<sup>nd</sup> place overall:** Team 6: Ramesh Eashwar, Ringier Samuel

**1<sup>st</sup> place overall:** Team 2: Hornung David, Diouf Aimé, Junod Nicolas



## **About Ecole hôtelière de Lausanne (EHL)**

Ecole hôtelière de Lausanne (EHL) is an ambassador for traditional Swiss hospitality and has been a pioneer in hospitality education since 1893. It has created and inspired a unique professional community of over 25,000 hospitality managers, united by the values and the legacy of EHL.

EHL is a leading university that provides [learning solutions](#) for enthusiastic, talented and ambitious students from 114 different countries. With undergraduate, graduate and certificate programs, EHL offers its students a range of on-campus and online education opportunities at different stages of their professional journey.

EHL is regularly recognized as the best hotel management school in the world with the highest graduate employment rates in the industry. EHL is a member of EHL Holding SA, a Group dedicated to hospitality management education.

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