

## BM'S CATRIN FEATURED ON MASTERCHEF

2 years ago



We're so proud of [BM](#) head chef Catrin Rehnström-Hymer, who was recently featured on BBC One's MasterChef: The Professionals!

Catrin was tasked with preparing, poaching and pan-frying guinea fowl and making a sherry hollandaise and bitter salad to go with it, with just 20 minutes to complete the task.

She then cooked her heart out for top chef and judges Marcus Wareing, Monica Galetti and Gregg Wallace, cooking her own two-course signature menu inspired by her native Sweden. She started with Gubbröra which translates as Old Man's Mix comprising of torched mackerel and herrings with new potatoes followed by chocolate and mint *cremeux* with poached pears.

### Catrin's Training

Catrin trained in culinary arts and hospitality science at Örebro University before she moved to London, where she initially spent four years at the prestigious Goring hotel in London starting as an apprentice before progressing to junior sous chef in its Michelin-starred restaurant.

She has been with us for five years, working at a London site where she's responsible for our hospitality services including high profile fine dining, working lunches and events. She also manages the team to deliver employee dining at a fast paced, high turnover restaurant in the heart of London business district.

### Catrin Said

It was a great experience to be a part of the competition. I did hope beforehand that I would make it further in the competition, but I am glad that I made it on to the TV, that was a challenging process in

itself.

Michiel Hageman, Catrin's GM said, I'm so proud that Catrin had the courage to sign-up to MasterChef and pursue her dream. Over the last few years, I have seen her develop, her passion for great food and her drive to push herself to further development is inspiring.

You can still [watch the episode on BBC iPlayer](#) and see how well she did in what was a really tough competition – well done Catrin we're so proud of you!