



**7<sup>th</sup> March 2013**

## **Scotland's finest chefs and restaurants celebrate the successful launch of Relish Scotland Second Helping**

Relish Scotland Second Helping was launched with a plethora of the most successful Scottish chefs at the outstanding new Restaurant Mark Greenaway, just off Princes Street in the heart of Edinburgh.

Over 20 of the leading chefs and their teams from the finest restaurants across Scotland joined Relish Publications for an afternoon to celebrate the successful launch and get their hands on the first editions of the book, which is now available in all participating restaurants and leading book sellers across Scotland including Waterstones.

Teresa Peters, managing partner at Relish Publications commented on the launch, "The turnout for the launch was amazing and a real credit to the culinary profession in Scotland. We had the most talented chefs ever assembled in one location for a really great afternoon and after some formal introductions, the whole day was a chance to relax and enjoy great company and to spend some time informally, which is a real luxury for these hard working and committed restaurant operators. The top chefs in the region work long hours and they deserved the opportunity to meet and celebrate the success of their publication.'

Relish already has a complete stable of highly successful regional recipe books/guides and have published previous versions of the cookbook: Cumbria first and second editions; Scotland first edition; Yorkshire; North East England; Manchester and Cheshire; Merseyside and Lancashire; Wales, and The Midlands.

This hard backed book is a must-have for all aspiring chefs and armchair cooks.

The book is introduced by celebrity chef, restaurateur and michelin starred chef Tom Kitchin, and includes an entry from his restaurant The Kitchin. Tom was on hand at the launch alongside the many other regional chefs which has made Scotland one of the most successful parts of the country for fine dining.

Relish Scotland Second Helping was also the first book to feature the innovative Relish Rewards card, where participating restaurants in the book, also offer customers a loyalty incentive for dining in selected restaurants. The card is available by simply registering once you've purchased a book. Teresa Peters commented: 'We wanted to offer our loyal readers even more value and a real incentive with this book.'

Attractively priced at only £20.00, this second edition of Relish Scotland will follow the award-winning first edition and offers the chance to experience yet more recipes from the region's finest chefs in the comfort of your own home, by offering you exclusive signature dishes with easy to follow instructions and tips from the chefs themselves. All of this is illustrated with superb photography. Most of the food specialist photography was taken by Nicky Rogerson and Kevin Gibson.

To view the complete series of Relish Cook Books, the Rewards available to customers and to read about the restaurants featured visit the website [www.relishpublications.co.uk](http://www.relishpublications.co.uk)

**ENDS**

**For more information, please contact Mark Carton at Lateral Advertising  
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## **Editors Notes**

### **About Relish Publications**

Relish Publications are an independent publishing house offering an exclusive guide to the UK's Finest Restaurants and Chefs. Each Restaurant has been hand-picked by Relish and represents the very best each region has to offer. Selecting a highly acclaimed venue to dine at couldn't be easier. We offer you a full biog about each Restaurant, stunning photography and FREE use of the chefs' exclusive recipes so that you can cook like a Michelin starred chef in your own home.

The series of beautiful hard back recipe books, featuring recipes from the region's finest chefs are available from our bookshop, the featured Restaurants and on Amazon. They make perfect gifts for travellers and foodies alike. These ingredients are what make this Relish Restaurant Guide genuine and unique.