

Monday 1st February  
2010

## Jacob Jan Boerma

**Restaurant De Leest,  
Kerkweg 1, 8171VT te Vaassen,  
The Netherlands  
Tel: 00 31 578 571 382  
www.restaurantdeleest.nl**

7.30pm for 8.00pm  
Louis Roederer Brut Premier & Canapé Reception  
5-Course Signature Menu  
£100.00 per person

*Wines to complement every dish are chosen specially  
by Craig Bancroft from Northcote's cellars, please  
enquire for an exclusive wine package price*

*A gift of Obsession's Celebration cookbook,  
signed by Nigel – Over 100 recipes by more than  
50 chefs of the last 10 years (value £30 per couple)*



**R**estaurant De Leest is situated in the centre of Vaassen, 6km from the Royal Palace 't Loo at Apeldoorn, in the woody landscape of De Veluwe in the Centre of The Netherlands. Chef Jacob Jan Boerma and Kim Veldman started working at Restaurant De Leest in 2002. Jacob Jan and Kim had both acquired a lot of experience in well-known restaurants in The Netherlands and Belgium prior to this.

In 2003 they received their first Michelin star, followed in 2007 by a second. In the guide Gault Millau they recently scored 19 points. In the Dutch restaurant guide Lekker 2009, Restaurant De Leest is in third place out of the 100 best restaurants.

The cooking style of Jacob Jan and his team is inventive and has a cosmopolitan influence. Kim is responsible for their excellent selection of wines.

Obsession 2010 will be Jacob's first-ever opportunity to attend the event. He is very much looking forward to the day. He met Nigel in Portugal at Villa Joya – the chef there has been involved in a previous Obsession event. Jacob says: "I am very honoured to be invited by a good colleague to this event. I really like to meet other chefs and to see how they work. My inspiration is that my team and I eat all around the world; in the last year we have been to Tokyo, so we will be influenced by some of the things we tasted there.

"I hope that the guests will enjoy our menu and I hope to inspire and to be inspired by other chefs. This is a good opportunity to show the people the style of our kitchen and the way of cooking in The Netherlands. I think it is also important to learn from this event and maybe some day we can hold an event like this in The Netherlands."

*For their invaluable support our thanks go to this evening's sponsor*



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