



# cooking with **truffles**

Soria (Spain)

4 and 5 of december 2017



## RULES FOR THE COMPETITION

The truffle is a universal gourmet symbol and is coveted as a top ingredient by the best chefs in the world. When talking about truffle production there are some places in the world that represent the excellence of this product. Two of them are Soria in Spain and Alba in Italy. Both areas are connected by a Sister City agreement signed in 2016 during Soria Gastronómica, the most important International Congress on Mushrooms and Truffles which takes place every two years in Soria, Spain.

This year, the Government of Castilla y León has organized the first “COOKING WITH TRUFFLES - INTERNATIONAL COMPETITION” to celebrate the truffle and its use in cuisines all over the world. The competition is opened to all professional chefs worldwide and to Culinary Arts Students designated by each participating chef. It will take place December 4th and 5th of this year, in Soria, Spain. The addition of culinary students to this competition, as assistants to each participating chef, is our way to celebrate and recognize the importance of these young, soon-to-be industry professionals and their contribution to the success of so many restaurants around the world. At the same time, we want to give each participating chef the opportunity to showcase their talents as mentors and teachers of their chosen student.

### Here are the rules for the competition:

**1** - Each participating chef must select a student of Culinary Arts, or a recent Culinary Arts graduate from his/her area. The chef and his chosen student will compete as a team. The chef will mentor the student and the student will become the chef's assistant during the competition.

**2** – Each team will need to present one cold dish and one hot dish using black truffles as a key ingredient. An official form has been provided so that each chef writes the recipe, and lists all ingredients and method of preparation. A color picture of each proposed dish must be sent with the recipe form. Each chef must use the space provided on this form to describe the establishment which the chef represents plus other pertinent data. This form needs to be sent to the organizing committee by October 5th, 2017.

**NOTE:** There is a separate form that the accompanying student must fill to be eligible to participate.

**3** - Recipes must be written in Spanish or in English and must be sent to the organizing committee using the official form provided.

**4** - To submit applications, the official form must be used.

The submission **period is open from September 5th to October 5th** There are no registration fees.

**5** - A committee composed of industry professionals and the technical department of the competition will select a maximum of 15 chefs. Those chefs, plus their chosen students will be officially invited to participate in the final competition in Soria, Spain on the 4th and 5th of December of this year.

**6** - All the candidates selected for the competition and their selected culinary student must be able to be in Soria, Spain from December 2nd to December 6th. All hotel accommodations, programmed meals and celebrations surrounding the competition will be paid in full by the organizing committee. All pre-approved airfare expenses (Coach class) will also be covered in full by the organization. The technical department will coordinate all official activities of the participating chefs and students during their time in Soria.

**7** – We will provide each chef with the precise ingredients as listed on the recipe provided to the organization. In case there is a special ingredient that is hard to find in Spain the chef will be communicated in advance so that he/she can bring it when traveling to Spain.

**8** - Each selected chef must officially represent his/her restaurant and the city and country where it is located.

**9** - It is mandatory for all the 15 chosen chefs to wear appropriate, professional chef attire during the competition. Black pants and black non-slip shoes must be part of the attire. We will provide one official competition chef jacket and chef hats to be worn during the competition by each chef and each student.

**NOTE:** Each chef and student must bring their own set of knives.

**10** - The order of participation will be determined by a draw, the day prior to the competition. The 15 chefs plus their students will have a time slot assigned to them in which to prepare and present the designated dishes. After the judging, the top 5 teams (chef + student) will be selected to compete the second day for the top prize.

**11** – Each chef and his/her student-assistant will have 90 minutes to prepare 13 samples of their recipe – one for each judge. After the 90 minutes are over, each team will have 5 minutes to deliver their dish to each member of the jury.

**NOTE:** delays beyond the allotted time will be penalized and may result in disqualification

**12** – Jurors will evaluate each recipe on five different categories: Use of Truffle (20 points), Flavor (20 points), Originality (15), Technique (15) and Presentation (15), Teamwork (chef/student) (15). The sum of the points granted to each team will determinate the top five teams that will pass to the final on Tuesday December 5th.

**13** - The top five teams will compete the morning of December 5th. The order of appearance will be determined by a draw the night before. Each team will have 120 minutes to prepare a cold and a hot dish. Both, the chef and his/her student-assistant will prepare as a team, a cold dish and a hot dish and present to the jury panel. The scoring method will be the same and the winners will be determined by the sum of points obtained on both dishes.

**14** - The registration as a candidate and the participation on the competition implies the acknowledgment and agreement of these rules as well as the transfer of the rights of the recipes to the organizers of the competition.

**15** - All participating chefs and students must agree to be available for press interviews if necessary.

**16** - The organization reserves the right to use all pictures taken during the competition as well as all logos and information of each restaurant represented. The information gathered would/could be used to promote future truffle competitions via various vehicles. The recipe author will be credited when appropriate.

**17**- The competition will offer one grand prize of 8.000€ for the winning team and certificates of achivement to the second and third place.