



cocinando con **trufa**

Soria (Castilla y León)

February 6th to 11th 2024



RULES GOVERNING THE 4th INTERNATIONAL COMPETITION COOKING WITH TRUFFLES SORIA – FEBRUARY 6th to 11th

The truffle is not only a gourmet symbol, but one of the most universal products of the kitchen and most coveted by chefs around the world.

When we talk about truffles, there are certain places in the world that stand out for their production. Two of these places are Alba, in Italy, and Soria, in Spain, areas united by the agreement signed at the most important mycology congress in the world, Soria Gastronómica.

For the third time, the Ministry of Culture and Tourism of the region of Castilla y León organizes an International Competition with the truffle as the main protagonist. The competition offers the opportunity for professionals from all over the world to compete, from February 6th to 11th 2024, in Soria, Spain.

This unique model of competition, in which the chef will compete as a team with his/her host restaurant, is a way to recognize the cultural and gastronomic exchange between professionals from several countries around the truffle.

The rules of participation are as follows:

- 1 – Each cook will be hosted by a local restaurant.
- 2 – Each participant will have to present the recipe of a hot or cold dish, in which the truffle is used as one of the main ingredients
- 3 – Each participant must complete the corresponding registration form. The participant must also send the recipe where the recipe is presented and explained as well as a picture.
- 4 – The form must be completed in Spanish or English. The organization will send the form based on the participant's mother tongue.
- 5– The organization will select a total of 8 participants and 2 reserves. To make this selection, an assessment of the recipe presented, and the CV of the candidates will be made. Apart from the technical assessment, the jury will consider the criteria of geographical representation avoiding that there are more than 4 representatives from the same continent or more than two representatives from the same country. The chosen participants will represent their country in the contest to be held in Soria, from february 6th to 11th.
- 6 – Each selected candidate must be available to travel to Soria from february 6th to 11th. Accommodation, meals and travel will be covered and managed by the organization of the contest itself.

7 – Each participant will have at his/her disposal the ingredients specified in his/her recipe. If there is an ingredient that is difficult or impossible to obtain, the participant must notify the organization to arrange its acquisition or, in the last case, that ingredient can be brought by the participant himself from his/her country. The truffles delivered to the participants will all be of the same caliber and quality, establishing a committee that certifies them. All of them will be black truffles of the species *tuber melanosporum*.

8 – The participant will officially represent in the competition the restaurant, the city where it is located and his/her country of origin.

9 – It is mandatory for participants to be uniformed correspondingly with dark kitchen pants, closed dark shoes and chef jacket. The organization will give each kitchen team jackets, aprons and hats, mandatory to participate in the competition.

IMPORTANT: The chef must bring his/her own set of knives.

10 – The order of participation will be determined by lottery in the days prior to the competition, communicating to the participants the order and times established.

11 – In the contest, each participant and their host restaurant chef will have 60 minutes to prepare 16 servings of their recipe. After 60 minutes they will have 10 minutes to present their recipe to the jury.

NOTE: Delayed submissions will result in a penalty, including disqualification, if deemed necessary by the jury.

12 – The jurors will evaluate the elaborations taking into account the following criteria:

- Use of the truffle (20 points)
- Taste (20 points)
- Originality (15 points)
- Technique (15 points)
- Presentation (15 points)
- Teamwork (host chef/chef)(15points)

The total sum of points of the juries will determine the 5 best classified. The winners will be determined by the sum of points. In case of a tie, the vote of the president of the jury will have double value. The points of the popular jury will determine the winner of the popular's jury prize.

13 – Registration in the competition implies knowledge of and compliance with the rules of the competition, as well as the transfer of rights over the use of the recipes to the organization of the contest.

14 – All participants also need to be available for press interviews and complementary activities that may be carried out during the contest.

15 – The organization reserves the right to make any type of photographic and video material during the competition, as well as the use of the name and logo of any of the restaurants represented in it. All this material is available for the use of the organization in the promotion of this competition or activities related to it, communicating in any case the authorship of the recipes presented.

16 – The organization establishes an economic prize of €4,000 to the winning team, €2000 to the second classified and €1000 to the third classified. There will also be a recognition and diploma to the teams classified in fourth and fifth place and €1000 to the dish awarded by the popular's jury.

NOTE: During the contest, a technical jury made up of professionals will ensure the proper use of the truffle and avoid the use of artificial flavorings and essences, as well as avoid the introduction of preparations that have not been elaborated in the periods of work established in the rules of the competition itself.