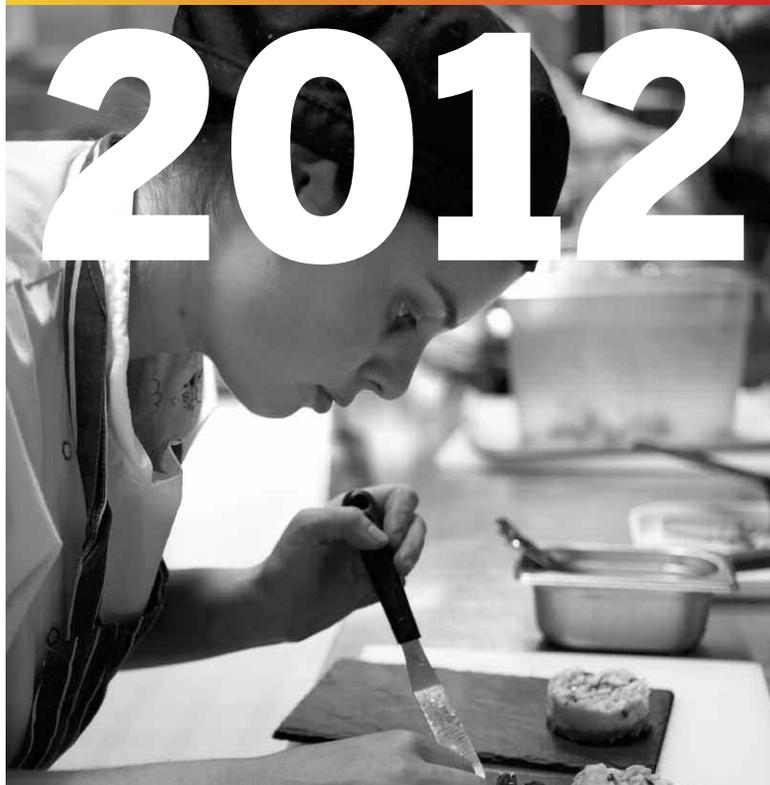




Foods from Spain
Spanish Young
Chef of the Year



ENTRY PACK





Foods from Spain Spanish Young Chef of the Year **2012**

How to Enter

The Spanish Young Chef of the Year 2012 competition is **open to students and chefs already working in the restaurant and catering industry**, up to the age of 25.

The competition will be judged by a small panel of chefs or food critics in two stages, a paper-based first round, followed by a cook-off with eight successful finalists during January, 2012.

To enter, students must design a three-course meal for four covers, using Spanish fruits in each course. They must supply details of **ingredients, method, and a colour photograph** of each dish.

The list of ingredients is divided into three pairs, as follows:

- Strawberries or raspberries
- Picota cherries or persimon (Note – use regular cherries or Sharon fruit as an alternative when these are not in season)
- Rice or pulses

Each course must feature one ingredient from one of the pairs. This ensures that at least three of the six ingredients features in your menu overall.

We encourage you to include further Spanish ingredients and flavours in your dishes. For ideas and inspiration visit **www.foodsfromspain.com**

Eight successful entries will be prepared by finalists in a second round cook off in London during January.

The winner will receive their prize from Maria José Sevilla and be named Young Spanish Chef of the Year 2012 after the cook off and judging.

Send your completed entry form, and a colour photograph of each of your three finished dishes by post or email, to:

Foods from Spain Young Spanish Chef of the Year

C/o Red Communications

3-4 Free Church Passage

St Ives

PE27 5AY

Enquiries: Email ashleigh@redcomm.co.uk

All entries must arrive by the closing date of Friday, December 2nd, 2011.





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Entry Form

Name.....

Date of Birth.....

College.....

Course studied.....

Home address.....

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Contact telephone number.....

Email address.....

Using **one ingredient from one of the following three pairs in each course**, design a Spanish-inspired menu for four covers.

A different pair must be selected for each course: starter, main and dessert.

- Strawberries **or** raspberries
- Picota cherries **or** persimon
- Rice **or** pulses

We would recommend using additional Spanish ingredients, such as:

- Chorizo
- Serrano Ham
- Spanish olive oil and/or vinegar
- Spanish garlic and/or onions
- Spanish wine or sherries
- Almonds





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2012

2. Plato principal (Main course)

Title of dish:

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Description:.....

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Ingredients (Please give exact quantities):.....

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Foods from Spain Spanish Young Chef of the Year **2012**

COMPETITION TERMS & CONDITIONS

1. The competition is open to all UK residents aged 25 or under who are already working in the catering/hospitality industry other than employees of the Promoter, their immediate families, agencies or any person connected with this competition.
2. Only one entry per person.
3. First round entries should be paper-based and must include details of how to design a three-course meal for four covers, using at least one Spanish fruit in each course. You must include details of ingredients, method, and a colour photograph of each dish. Entries must be received by 02.12.11
4. No responsibility will be accepted for lost or damaged entries. Proof of postage will not be accepted as proof of receipt.
5. First round paper entries will be judged by representatives of Foods from Spain, Westminster College and one independent person during w/c 05.12.11. Short-listed finalists will be notified by telephone by 09.12.11 and invited to a Cook-Off final - to take place in January in London. There will be eight finalists chosen. If a short-listed finalist cannot attend the Cook-Off then a replacement finalist will be chosen to take their place.
6. The Cook-Off final will require the finalists to prepare their menu under the supervision of a small panel of judges including the director of Foods and Wines from Spain, Maria José Sevilla. One winner will be chosen on the day. To obtain details of the winner send a SAE to Young Spanish Chef of the Year Winner 2012, The Promotions Centre, PO Box 156, St. Ives PE27 9BJ between 16.01.12 and 17.02.12.
7. There is one first prize of a trip to Spain including at least 3 days' work experience in the kitchen of a top Spanish restaurant. The prize will consist of 5 nights B&B accommodation in a 3-Star Hotel for one person, return economy flights from the UK to Spain and Category A car hire. The winner will be notified of the specific restaurant, hotel, dates of travel, and departure and arrival airports once chosen but dates of travel will be between 01.02.12 and 31.12.12
8. The prize must be accepted as offered. There is no cash alternative. Work experience is strictly subject to availability and the winner must also agree to abide by the terms of temporary unpaid employment set out by the restaurant. Full details will be made known to the winner once chosen. The promoter reserves the right to substitute the prize with one of an equivalent or greater value.
9. Entrants agree to be bound by all entry instructions of which these terms and conditions form a part.
10. The Promoter's decision is final and no correspondence will be entered into.
11. Your personal details will be used only for the purposes of this competition and destroyed thereafter.
12. The winner and other finalists must agree to take part in advertising and any relevant public relations exercise undertaken by the promoter.

Promoter: Foods From Spain, 66 Chiltern Street, London W1U 4LS -

DO NOT SEND ENTRIES TO THIS ADDRESS





Foods from Spain Spanish Young Chef of the Year 2012

Last year's winner – **Mandie Kruger**



The Spanish Young Chef of the Year competition 2011 was won by Mandie Kruger, a chef at The Salt Yard restaurant in London.

The competition was designed by Foods from Spain to inspire talented trainee chefs up to the age of 25 to explore and experiment with the exciting variety of seasonal Spanish fresh produce and create memorable dishes which reflect the food of Spain.

Mandie's menu included a starter of pan-fried mackerel with a salad of fresh persimon, semi-dried tomatoes and a garlic dressing; a main course of char-grilled spiced Iberico loin with lentil stew, marinated baby carrots and piquillo sauce; and baked almond cheesecake with a strawberry and amontillado ice cream for dessert.

Mandie beat finalists from around the UK in a cook off final, judged by a panel of the Director of Foods from Spain, María José Sevilla, chef and author Peter Gordon, President of the Guild of Food Writers, Jane Sutherland, and chef lecturer at Westminster Kingsway College, José Souto.

Spanish Young Chef of the Year competition 2010 winner, Selin Kiazim trained for 3 days in the kitchen at El Bulli in December 2010. Mandie's work experience at Akelaře, will take place in December 2011.

