



Entry Form BATH 2012

Category entered: Under 23 yrs 23 yrs & over

Venue: City of Bath College Thursday 9 February 2012

This form must be returned no later than Monday 30 January 2012 to:

Chef v Chef, c/o Steve Benison, City of Bath College, Hospitality, Avon Street, Bath BA1 1UP

Please complete this form using block capitals or typed

Personal details:

Name: _____

Address: _____

Postcode: _____ Date of Birth: _____

Tel: _____ Email: _____

Business/College: _____

Tel: _____ Email: _____

You will be notified if you are successful for the final cook off.**Description of menu:**

Main course:

Dessert:

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Declaration:

I hereby agree to abide by the rules and conditions governing the competition and accept the judges' decision is final.

Signed: _____ Date: _____



IMPORTANT INFORMATION

Under 23 years & Over 23 years

Competitors should:

- From the ingredients list, design and submit a menu for a main course and dessert using the majority of the ingredients. You can add two additional ingredients to complement the list which you will bring with you if selected.
- Include a diagram of both dishes indicating how they will be cooked and presented. You will be required to produce a crème caramel using the recipe supplied as part of your chosen dessert.

Competitors will be judged on their creative use of the ingredients and will be selected by the panel of judges to the cook off on 9 February.

You will have 2 ½ hours to cook and serve your menu. All ingredients will be supplied. Service plates and specialist cooking equipment must be provided by the competitor.

Ingredients list (Under 23yrs)

1 whole duck
250 mls cider
250g rice noodles
1 Onions
250g Carrots
25g Coriander
1 bulb Fennel
4 Cardamom pods
250 mls Double cream
6 Eggs

Soy sauce
Sesame oil
2 Cooking apples
200g Brussel sprouts
50g Pine nuts
250g Champagne rhubarb
250g Unsalted butter
150g Icing sugar
200g White couverture

Creme caramel
250mls ½ milk and ½ single cream
2 Eggs
1 Vanilla pod
25 g caster sugar

Caramel
125g granulated sugar
100mls water

Your two own selected ingredients

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Additional ingredients:

The following will be provided in addition to the ingredients listed: Salt, pepper, Olive oil & Vegetable oil.

Ingredients list (Over 23 yrs)

Sea bream approx 800g
200mls White wine
Olive oil
250g 00 flour
Saffron
250g Spinach
1 Red chilli
1 Garlic
1 Onions
1 Bulb Fennel
Sprig Rosemary
1 Lemon

250g Unsalted butter
200g Icing sugar
250ml Double cream
6 Eggs
2 Pears
2 Oranges

Creme caramel
250mls ½ milk and ½ single cream
2 Eggs
1 Vanilla pod
25 g caster sugar

Caramel
125g granulated sugar
100mls water

Your two own selected ingredients

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Additional ingredients

The following will be provided in addition to the ingredients listed: Salt, pepper, Olive oil and Vegetable oil.