

# 50<sup>EME</sup> GRAND PRIX CULINAIRE INTERNATIONAL AUGUSTE ESCOFFIER<sup>®</sup> 2010



Organized by:

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## LA FRATERNELLE DES CUISINIERS ET PATISSIERS DE NICE COTE D'AZUR ET HEXA'TOQUES



### RULES

#### INTRODUCTION PRESENTATION.

The 50th International Culinary Grand Prix Auguste ESCOFFIER<sup>®</sup> will take place on Tuesday, February 2nd, 2010 as the Hôtel and Restaurants Professionals of the Hotel business AGEHOTEL Conference in Nice.

- The competition is open to all professionals,, justifying a minimum of 8 years in the profession. · The selected receipts will be " exclusive property " of the Fraternelle des Cuisiniers et Pâtissiers de Nice et Côte d'Azur which can only decide on their uses.
- receipts not selected as well as registration fee will be returned to the candidates after the competition with the list of the results and the releases of the professional press.

The six selected candidates will have to confirm their participation by e-mail to the following address: [prixculinaire@cegetel.net](mailto:prixculinaire@cegetel.net) or by fax 33 ( 0 ) 4 93 85 05 27.

- The amount of the registration in Grand Prix is 60 €uros (80 €uros outside metropolitan France) paid by check in the order of the Fraternelle des Cuisiniers et Pâtissiers de Nice et Côte d'Azur and must be sent with receipts.

#### CONDITIONS COMPETITION .

Everything must be realized on the spot, at the risk of elimination. No raw material transformed in advance.

- Obligation to bring all professional equipment.
- Each candidate has 4 hours and 30 minutes to realize THE three receipts
- Every candidate will be assisted by an apprentice coming from a Hôtel school in the region.
- The Président of the jury will determine by drawing lots the apprentice chef and his workstation.

- The candidate will have to present 'amuse bouche' ( cocktail snack ) within of 3 hours40 minutes ', 20 ' twenty minutes later the warm dish and the dessert, 30 mn after (any delay will be penalized).
- The candidate will have no external sign of his identity (first name and name on his jacket, or the name of his establishment).

THREE SUBJECTS (for six persons):

**FIRST SUBJECT:**

A ppentizzer (Amuse bouche) served in glass cussing, inspired from an Auguste Escoffier voyage. Imposed ingredients: oystes and broccoli.

**SECOND SUBJECT:** prepared in a rectangular (dish) 60 cm X 40 cm)

Back of Roe deer (saddle and (chest)) of 1,2 kg to 1,5 kg accompanied with a sauce Master of the royal hounds. "Sauce Grand Veneur"

The saddle or (chest) will be served in front of the tasting jury by an experienced waiter to bring full value to the event.

Two garnishes without truffle:

- A compulsory:

This recipe will have to be a creation or an evolution speciality in mind of the spirit of Auguste Escoffier, prepared with three basic ingredients taken in the following compulsory basket:

Green cabbage - Salsify - Carotte-Sucrine - Pear dry martin - The other free. The Back of Roe deer (saddle and safe(chest)) will be supplied.

**The THIRD SUBJECT:**

The warm blown ( soufflé ) tart in the chocolate CACAO BARRY ® and in the Cointreau ®, diameter 18 cms (cooked pastry base to white, the coated bottom marmalade in the orange), better with chocolate CACAO BARRY ® -brown soufflé and Cointreau ®. The soufflé will have to exceed of two centimeters the edge of the tart, raised on a round flat(dish) supplied by the Fraternelle des Cuisiniers et Pâtissiers de Nice et Côte d'Azur (will not be authorized: ice(mirror,ice cream) or sherbet), decoration(set) was left at the choice of the candidate.

Cointreau ® and chocolate CACAO BARRY ® will be supplied.

Particular notes:

Foods (others than those mentioned above) will be brought by the candidate in agreement with their check of staff store (no additive product is authorized).

In the control, only will be accepted elements noted on his(her) goods staff store.

**JURIES UNDER ANDRÉE ROSIER'S PRESIDENCY,**

**BEST WORKER OF FRANCE 2007,**

**1er STAR MICHELIN 2009**

**THE 1st WOMAN M.O.F. COOK**

Four juries will follow the candidates and their realizations:

- a jury in Cooking ·

a jury of Tasting of the 1st subject ·

a jury of Tasting of the 2nd subject ·

a jury of Tasting of the 3rd subject

The complementing receipts will be evaluated by greck 'Chefs' jury of cooking and professionals.

The jury results will be proclaimed during the gala dinner to which the candidates will be invited with a person of their choice.

Admission OF THE RECIPES The candidates will have to send their receipts and their checks of staff store typed in French in a sealed envelope on white paper, without r, nor sign of any kind no accompanied with the photos of three dishes).

submit your Curriculum vitae with identity photo also mentioning your email address.

Before NOVEMBER 30TH, 2009, to

Fraternelle des Cuisiniers et Pâtissiers de Nice et Côte d'Azur at the attention of Mr. President OBJECT: Grand Prix Culinaire International Auguste ESCOFFIER ® 2, rue de l' Hôtel de ville - 06300 NICE (France)

Every file received will be numbered and classified before examination by the president of Fraternelle des Cuisiniers et Pâtissiers de Nice et Côte d'Azur The Six selected candidates will be informed about the result of the selection from December 15th, 2009.

Only The six best receipts will be authorized to participate in the final.

## FINALE

The finale will take place On FEBRUARY 2ND, 2010, in the kitchens of the Professionals and the Hotel business AGEHOTEL in Nice the time of the competition will be infirmed by e-mail, or fax, after the selection, as well as all the complementary information.

## INSURANCES

Every candidate must be insured personally in Civil liability, the organizer is not responsible for incidents, accidents and malversations committed directly or indirectly by the candidates. The directory committee declines all responsibility during any movements connected) to the fact of participating in the competition(help).

## THE AWARDS ·

First prize at approximately 5 000 €uros ·

the Second at approximately 2 500 €uros ·

the Third Price at approximately 2 000 €uros ·

For the 1st Special Price Cake shop(Pastry): 650 €uros All the participants will be rewarded, the list of winnings will be communicated soon after.