



Wessex **Salon** Culinaire

Headline sponsor for 2019



LIVE HOT CLASSES (LH)



CLASS REF LH1: THE RISOTTO CHALLENGE – sponsored by the League of Club Chefs

within 25 minutes produce 2 portions of a risotto dish

CLASS REF LH2: VEGAN DISH sponsored by Chefs Mate

Within 20 minutes produce 2 portions of a vegan main course suitable for a fine dining with an accompanying garnish and sauce.



CLASS REF LH3: THE FRANKS CHALLENGE – sponsored by McCormicks Foodservice

Within 20 minutes produce 2 portions of a street food dish using pork or chicken. The dish **MUST** include a McCormicks Frank's RED Hot sauce and should be served in a container suitable for street food. For samples of the product, please contact Olivia@jellybeancreative.co.uk"



CLASS REF LH4: FINE DINING MAIN COURSE sponsored by Essential Cuisine

Within 30 minutes produce two portions of a main course suitable for serving in a fine dining restaurant. Competitors **MUST** use one of the Essential Premier Jus from the list below as a base sauce and used as an integral part of the dish. Recipes must be included in your entry. Premier Jus is available in 5 variants – Veal, Chicken, Lamb, Red wine and Rich vegetable. For samples or queries about the products, please contact Essential Cuisine on 01606541490 or advice@essentialcuisine.com



CLASS REF LH5: PASTA DISH sponsored by Compass

Within 25 mins produce a pasta dish using dried or pre prepared pasta of the competitor's choice with an accompanying garnish and sauce.



CLASS REF LH6: FISH / SHELLFISH STARTER sponsored by Daregal Gourmet

Within 20 minutes produce 2 portions of a fish or shellfish starter suitable for fine dining. Competitors **MUST** 2 items from the list below.

For samples of the product, please contact stuart.clarke@daregalgourmet.co.uk. Please note samples will arrive in dry ice.

Basil (666), Chives (673), Coriander (5499), Dill (665), Mixed herbs (699), Mint (704), Oregano (5500), Parsley (682), Rosemary (5501), Sage (5502), Tarragon (679), Thyme (5503)



CLASS REF LH7: **ROLLOVER HOT DOG CHALLENGE**

Within 40 minutes create a hot meat based topping and garnish to be served on top of Rollover premium beechwood smoked all pork hot dogs and brioche bun - 2 portions to be served.

Pre- prepared meat and garnishes are permitted.

Also create a vegetarian based topping and garnish to be served on top of Rollover vegetarian hot dogs and brioche bun - 2 portions to be served. Meat free topping can be served hot or cold.

Sample products are available for competitors by calling Rollover on 01753 575558.

Prizes =

- 1st - £300 Russums voucher
- 2nd - £200 Russums voucher
- 3rd - £100 Russums voucher



CLASS REF LH8: **TABASCO BREAKFAST CHALLENGE**

Within 30 minutes produce 2 portions of a breakfast dish using one of the Tabasco sauce products. Tabasco would like to invite you to enter your Hot Chef recipe for a breakfast or brunch with a kick.

Some things to think about....

- TABASCO[®] sauce and eggs are a classic combination – how can you give this your own twist?
- Use our range of flavours, from mild green to fiery habanero.
Green: mild and zingy, made with Jalapeno pepper

Chipotle: warm and smoky, full of flavour

Red: Original Tabasco[®] Brand sauce, as you know it

Habanero: Fruit and fiery

- Think beyond avocados (although Tabasco[®] sauces work well with avocados, especially the green sauce), we are looking for the 'Next Big Thing' on the breakfast menus.
- Look at key trends in the foodservice and out of home market, such as: Vegan and Vegetarian, On-the-Go, Global Flavours (think Poke Bowl, Breakfast Burritos, American Diner Style Breakfasts) etc.

Please submit:

- 1) Full recipe for 10 portions
- 2) Photos
- 3) Itemised cost per portion
- 4) RSP
- 5) Suggested menu descriptor

Small print – Create Foods Europe reserve the right to use all entries in menu development presentations to customers



CLASS REF LH9: TEAM COOK AND SERVE

Within 1 hour A team of 2 chefs and 1 waiter are required to produce 2 portions of a cold avocado starter and a chicken main course accompanied by one starch and two vegetables which must be silver served. 1 accompanying wine and water must also be served.

Tables and chairs will be provided but all other equipment must be supplied by the competitors. Customers will be appointed to teams by the judges.

The main course must be served within the 45 mins.

Judges will be looking for effective communication between the team members. The range and depth of skills being used, working methods, personal presentation and attention to customer care.

Entry fee £25 per team

CLASS REF LH10: Eric Bruce Memorial Trophy Canape Challenge by invitation only sponsored by the Worshipful Company of Cooks



By invitation only 2 teams of 6. (3 staff front and 3 staff back of house) Within 2 hours prepare for a canape reception for 30 guests. (1hour preparation + 1hour reception) Teams will work to produce 2 varieties of hot canapes and two cold canapes for 30 guests. Teams are also required design a cocktail using sparkling wine and cold brew coffee served in a 10oz slim Jim glass. The budget for canapes will be £100 and this amount will be given to the colleges on the day of the event. Prior preparation will be allowed off site and you will have only one hour in the college kitchen to finish the canapes prior to the reception. Teams will then have 1 hour to serve their canapes and drinks. Drinks will be served from one x 6 ft trestle table which you should introduce a theme which should reflect the canapes served. The winning college will be presented with medals and the Eric Bruce Memorial Trophy. Service start time 4.30 pm weather permitting it will be an outdoor event.

CLASS REF LH11: BBQ COOK OFF sponsored by Major International and Calor Gas

PLEASE STATE WHICH DISH A,B,C,D or E YOU WILL BE COOKING ON THE ENTRY FORM



All competitors will receive a T shirt and apron to keep. The BBQs provided are Broil King Keg 2000 - information regarding this BBQ can be found at www.thebbqshop.co.uk/BBQs/broil-king-bbq/broil-king-keg-2000.



All competitors must use a minimum of one product from Major International's Mari- Base range in their main dishes, and also use a Mari-Base product in options A and B as a base for the required dressing, coleslaw or ketchup. Competitors can choose from the following flavours:- Moroccan Piri Piri, Fajita, Korean, Caribbean Jerk, Barbecue and Mediterranean.

All competitors must not use any other marinades, stocks, jus or ready-made sauce other than Major products.

A) BBQ Beef dish competition: Within 40 minutes produce 2 portions of the 2 following dishes

Dish 1 - Competitors to marinade & cook a secondary cut of beef on the BBQ to be served on flatbread that competitors have made & cooked on the BBQ and served with a herb dressing incorporating a Mari -Base of choice.

Dish 2 - Competitors to make a beef kebab using beef mince and cook on the BBQ To be served with a coleslaw and ketchup based sauce incorporating a Mari -Base of choice.

B) BBQ Chicken dish competition: Within 40 minutes produce 2 portions of the 2 following dishes

Dish 1 - Competitors to marinade chicken wings and cook on the BBQ and serve with a mayonnaise-based dressing incorporating a Mari -Base of choice.

Dish 2 - Competitors to stuff and wrap a chicken thigh and cook on the BBQ and serve on a grilled vegetable salad.

C) BBQ Pork dish competition: Within 40 minutes produce 2 portions of the 2 following dishes

Dish 1 - Competitors to stuff, wrap and cook a pork fillet on the BBQ and serve with a mustard based sauce.

Dish 2 - Competitors to marinade and cook a pork shoulder steak on the BBQ and served with a grilled vegetable salsa.

D) BBQ Fish dish competition: Within 40 minutes produce 2 portions of the 2 following dishes

Dish 1 - Competitors to cook a darne of salmon using wood chips to hot smoke served with a grilled lettuce salad

Dish 2 - Competitors to stuff and cook a whole mackerel on the BBQ and serve with a charred lemon and a raw fennel salad

E) BBQ Fine dining dish competition: Within 40 minutes produce 2 portions of a main course that would fit into a fine dining restaurant. Everything to be cooked on the BBQ

For samples of the Major International products that you will use please contact – Clare Robinson on 01933 352826 or by email clare.robinson@givaudan.com

CLASS REF LH12: THE SODEXO CHALLENGE

This competition is 30 minutes long and only open to staff of Sodexo.

Please note there are separate timetables for Wednesday and Thursday.

Wednesday Live Hot Theatre

Time	Class Ref	Competition duration	Description
Wed 8.00	LH1	25 mins	Risotto Challenge
Wed 9.00	LH2	20 mins	Vegan dish
Wed 10.00	LH5	25 mins	Pasta dish
Wed 11.00	LH6	20 mins	Fish / shellfish starter
Wed 12.00	LH8	30 mins	Tabasco Breakfast Challenge
Wed 13.30	LH4	30 mins	Fine dining main course
Wed 15.00	LH9	1 hour	Cook and serve challenge
Wed 15.30	LH10	2 hours	Canape Challenge INVITATION ONLY
Wed 9.30 Throughout the day	LH11	40 minutes	BBQ cook off

PLEASE NOTE; CLASS TIMES MAY BE SUBJECT TO CHANGE

Thursday Live Hot Theatre

Time	Class Ref	Competition duration	Description
Thurs 8.00	LH1	25 mins	Risotto Challenge
Thurs 9.00	LH2	20 mins	Vegan dish
Thurs 10.00	LH12	30 mins	Sodexo Challenge
Thurs 11.00	LH3	20 mins	The Franks Challenge
Thursday 12.00	LH7	40 mins	Rollover Hot dog Challenge
Thurs 14.00	LH6	20 mins	Fish / shellfish starter
Thurs 15.00	LH9	1 hour	Cook and serve challenge
Wed & Thurs start 9.30 Throughout the day	LH11	40 minutes	BBQ cook off

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