

10th Trophée Jean Delaveyne: The theme is unveiled**

Wednesday, November 28, 2012 10:25

Appetizer, entree, dessert. Competition organized by the French Les Toques does not change the formula or requirement for this anniversary edition chaired by the Chief Executive of Mandarin Oriental Paris, Thierry Marx.



To register for presets and claim the title of Winner 2013, must have at least five years of professional experience and be at least 23 years. All culinary professionals (chefs, pastry chefs and caterers) can be sent to the Association of French Toques, their file containing: recipes, datasheets, good stewardship and high definition pictures. Entry must include lobster and foie fat, both brand Rougié and five elements that the candidate will choose in a basket imposed six fruits (pear, apple, fig, mango, quince, pomegranate) and 6 vegetables (yellow carrots, salsify, parsnip, Jerusalem artichoke, chestnut, broad bean) Orchards St Eustache. The recipe is free, but must include at least one spice, dried fruit, a citrus fruit from the following: ginger, lemongrass, curry paste, green or red Espelette pepper, Sichuan pepper, vanilla, bay of grains of paradise, long pepper, red pepper, allspice, barberry, fresh or dried cranberries, raisins, dried apricot, hazelnut, walnut, lime, lemon, grapefruit, lemon Yuzu. However, caviar, black truffles or white will be banned. This first demonstration of their skills will be for ten people and served with her juice in a Le Creuset casserole. A butler will take care of the cutting and plate service. Meanwhile the dish will be a whole wild salmon from Alaska sin Bruce Gore line, provided by The Delas, so that candidates prepare and regency used whole and stuffed. Three toppings and sauce should accompany the fish: shrimp heads stuffed with marinated raw vegetables and roots Domaine de Toury, risotto with shrimp or prawns and a mushroom ragout Jean Delaveyne way. Again, the white truffle, black, caviar and foie gras should not be used in this preparation. For service, a rectangular plate and a saucer, both Guy Degrenne will be available to the candidate who will cut itself salmon. The final stage of the competition will consist of the creation of a gourmet dessert consisting of two textures and a chocolate coating Passy Cacao Barry "Lenôtre recipe." Will also enter into the composition of this dessert mascarpone cream Galbani President Professional, the Victoria pineapple, pears, clementines, oranges and Grand Marnier. Applicants will be free to make this dessert that will include other fruits as well as the cities lemon or lime. Service ten sweet creations will be on plates Guy Degrenne. Candidates will have 5 hours to complete these three preparations and will provide all the ingredients and utensils not mentioned they would like to include in their recipes.

**This document is machine translated from a French article - please excuse any grammatical errors.