



SIRHA SPIRIT

A U S T R A L I A

Bocuse d'Or Australia 2021 National Competition
Foodservice Australia 27th June 2021
Melbourne Conference and Exhibition Centre

MANDATORY INGREDIENTS, MENU AND EQUIPMENT LIST

Fish dish

- 1 whole Barramundi (supplied by organiser)
- 1 Kg of Port Phillip Bay scallops (supplied by organiser)

Fish to be presented on individual plates, restaurant style

Five servings presented on a plate.

The recipe must include 50% vegetables, plants or herbs with a minimum of 3 garnishes and 1 sauce. All products listed in the recipe must be used and should be clearly identifiable visually and by taste.

Meat dish

- **1 kg oyster blade Angus beef** (supplied by organiser)
- **1 kg rump cap Angus beef** (supplied by organiser)

Presented whole on a platter with enough to serve 5 persons.

The recipe must include 50% vegetables, plants or herbs with a minimum of 3 garnishes and 1 sauce. All products listed in the recipe must be used and should be clearly identifiable visually and by taste.

MENU DESCRIPTION

Main Course – Fish

Main Course – Meat

It is recommended that teams write a menu of their dishes describing the dishes and explaining the concept, unique ingredients regional, technical and sustainable aspects “*Story behind the concept*”– This information to be placed alongside your dish on the presentation table.

MARKET LIST

These food items could be available on the day of the competition however you are at liberty to bring all your own ingredients. Please indicate if you require any of the listed ingredients and the quantity required.

DAIRY		FRUIT & VEGETABLES Cont	
Butter unsalted		Shallots	
Butter salted		Spring onions	
Thickened cream		Chives	
Full cream milk		Parsley flat	
Natural yoghurt		Basil fresh	
Parmesan cheese (whole)		Fennel fresh	
FRUIT & VEGETABLES		Apple green Granny Smith	
Green beans		Pear Pakenham	
Savoy cabbage		Orange Valencia	

Leek			
Desiree potatoes		BONES FOR STOCK	
Tomato		Beef	
Roma tomato		Chicken	
Carrots		Veal	
Onion white		Fish	
Garlic			
Celery			

All other ingredients to be supplied by the competitor

COOKING UTENSILS

Please indicate any utensils such as pots, baking dishes, mixes, blenders etc that you require in the kitchen. You will be notified if any of your specific requests are not available. You will need to supply your own small specific equipment eg. silicon moulds and special tools.

RECIPE & METHOD OF PRODUCTION – FISH DISH

Please attach a photo of the dish of less than 1MB

8] RECIPE & METHOD OF PRODUCTION – MEAT DISH

Please attach a photo of the dish of less than 1MB
