

Scotch
SURF & TURF

Scotch Lamb PGI Surf 'n' Turf Chef of the Year 2019



Winning dish 2018 by Chef Ross Cochrane

In Association with

Quality Meat Scotland and The Scotch Beef Club

The winner will be announced at the Scottish Chef's Conference dinner on Monday 4th November 2019

At The EICC, Morrison Street, Edinburgh

Closing dates for entries - Monday 14th October 2019



The Competition:

The 'Scotch Lamb PGI, Surf 'n' Turf Chef of the Year' competition is open to all existing GB-based members of The Scotch Beef Club and/or members of The Scottish Chefs.



All entrants are required to develop a Surf 'n' Turf dish, combining identifiable products from land and sea, using Scotch Lamb PGI and Seafood from Scotland.

Each participant must enter their recipe along with a minimum of two photographs of the completed dish.

Recipes, methods and notes should be written up on a word document and sent or written on the enclosed entry form.



All entries should be submitted to QMS (entry details shown on page 4) by **Monday 14th October** including the recipe and related images.

The six best entrees will be selected by a group of experienced judges from the Scottish Chefs.



Final Round:

The six short-listed finalists will then be invited to a 'cookoff' on **Tuesday 22th October**.

Each finalist will be asked to cook and present their recipe to a judging panel made up of 6 industry leaders.

(4 experienced judges from Scottish chefs, a representative from Seafood Scotland and a representative from the National Sheep Association).



Final Round: Rules

- Finalists must arrive at the cookoff venue up to 45 mins before the competition begins.
- Each finalist must produce 3 plates of the winning dish (2 for judge's tasting and 1 for photography).
- Each member of the judging panel will observe the finalists throughout the cooking session and will mark the dishes independently.
- Finalists will have 2.5 hours to complete their final dishes.
- This time includes all food prep, no prep should be done before the cook-off begins.
- Peeled vegetables and basic stocks (not reduced to thickened) are the only mis-en-place allowed to be prepared in advance. The judges will taste your stocks before you start cooking and will deduct marks for reduced stock.
- Transport of all ingredients for the final cook off should be organised by the entrant.
- The cook-off location offers fully equipped kitchens, if you need any additional equipment, this can be requested from QMS or transported to the college by the entrant.
- The cost of all Scotch Lamb and Seafood Scotland used in the cook-off round will be reimbursed by QMS and Seafood Scotland, all other ingredients should be acquired and financed by the chef.
- Travel Expenses to the cook-off will be covered by QMS.



Award Ceremony:

The winner will be announced at the annual Chefs Conference dinner on **Monday 4th November 19'**



Winning Prize:

The overall winner of 'Scotch Lamb PGI – Surf 'n' Turf Chef of the Year 2019' will win an overnight stay for two people at a Scotch Beef Club Member Hotel plus a three course dinner for two in the chosen hotel's restaurant.

Travel expenses will be included.



How to enter:

Please send your entry form (attached), recipe and picture selection either by post or via email to:

**FAO - Ciara El-Mansi
Quality Meat Scotland
Rural Centre
West Mains
Ingliston
Newbridge
EH28 8NZ**

Or via email:

info@qmScotland.co.uk – writing 'Scotch Surf and Turf' in the subject box

Please make sure your Name, Email Address and Telephone Number is included.



Terms and Conditions:

- Entrants must be GB-based members of The Scotch Beef Club and/or members of the Scottish Chefs federation.
- There is no limit to how many chefs from one establishment can enter the competition.
- The shortlisted finalists will be contacted on or before **Wednesday 16th October 2019**
- Finalists must be available all day on **Tuesday 22nd October** to attend the final cookoff.
- The winning chef will be announced at the cookoff and must make themselves available on the evening of **Monday 4th November** to attend the Chef Conference dinner in Edinburgh.
- Each entrant must only enter one dish and recipe only.
- You must use Scotch Lamb & Scottish Seafood whilst cooking and photographing your dish.
- All recipes must include measurements of ingredients as well as full cooking instructions.
- Transport of all ingredients for the final cook off should be organised by the entrant.
- Pre – agreed travel expenses will be covered by QMS
- Entrants must agree to participate in any competition related PR activity.
- Entrants must provide QMS with usage rights to all photographs sent into the competition.
- Entrants are responsible for organising the photography for their own dish entry.
- Any awards given are the property of QMS and can be withdrawn at any time.

