

Scotch Lamb PGI

Surf and Turf Chef of the Year 2017



In association, with



www.Scotchbeefclub.org

Winner will be announced at the annual Chefs Conference dinner on Sunday 5th November 2017

Entries close Saturday 30th September 2017





The Competition:

The '**Scotch Lamb PGI, Surf and 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 (previously – The Federation of Chefs Scotland).

Scotch Lamb PGI is specially selected and only sourced from Scottish farms that adopt best practice regarding animal welfare and natural production methods. When using Scotch Lamb PGI you can be confident that the animals have been born, reared and processed in Scotland and hold whole life quality assurance.

All entrants are required to develop a surf and turf recipe, combining identifiable products from Land and Sea, using Scotch Lamb PGI and Scottish Seafood.

Each participant must enter their recipe along with a minimum of two creative photographs of the dish. Recipes/methods etc. can be written up on a word document and attached to the entry form.

Preliminary Round:

All entries should be submitted to QMS (entry details shown on page 3) by the end of September 2017 – **Saturday 30th September**, including the recipe and related images. The six best recipes/pictures will be selected by a group of six experienced judges from the board of The Scottish Chefs. The preliminary judging round will take place on **Monday 2nd October** and will be marked anonymously and to a strict marking scheme.

Final Round:

The six short-listed finalists will then be invited to a 'cookoff' on **Thursday 26th October**. Each finalist will be asked to cook and present their recipe to a judging panel made up of 9 key opinion leaders.

(3 board members from the Scottish Chefs, 3 MSc Gastronomy students from Queen Margaret University, a representative from The List, a representative from Seafood Scotland and finally a representative from the National Sheep Association).

Each finalist must produce 4 plates of the winning dish (3 for tasting and 1 for photography), the judging panel will be split into groups of three and will mark the dishes independently. The cost of all Scotch Lamb and Seafood Scotland used in this final round will be covered, all other ingredients should be acquired and financed by the chef.



Award Ceremony:

The winner will be announced at the annual Chefs Conference dinner on **Sunday 5th November 2017**. The winning dish will feature on the menu at the event, which will be cooked by the Scottish Culinary Team.

Winning Prize:

The overall winner of ‘**Scotch Lamb PGI – Surf and Turf Chef of the Year 2017**’ will win a two-night stay for two people at Scotch Beef Club member hotel, Gleneagles Hotel and Golf Resort in Auchterarder, Scotland.

The winner will also win a farm visit around a QMS assured local farm as well as a three-course meal for two at fine dining Scottish restaurant with two Michelin star rating, Andrew Fairlie @ Gleneagles.

Travel expenses included.

How to enter:

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

FAO - Ciara Etherson
Quality Meat Scotland
Rural Centre
West Mains
Ingliston
Newbridge
EH28 8NZ

Or via email:

cetherson@qmscotland.co.uk



Terms and Conditions:

- Entrants must be GB-based members of The Scotch Beef Club and/or members of the Scottish Chefs federation.
- The competition is open to all chefs working within a Scotch Beef Club/Scottish Chef member establishment.
- 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 the 4th October.
- Finalists must be available all day on Thursday 26th October for the final cookoff.
- Finalists must also be able to make themselves available on Friday 3rd November, Sunday the 5th of November and Monday the 6th November.
- Each entrant must only enter one dish and recipe only.
- You must use Scotch Lamb PGI and Scottish Seafood whilst designing, photographing and cooking 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 their own photography costs and for the organisation of a photographer.
- Any awards given are the property of QMS and can be withdrawn at any time.



Entry Form

Name of Chef Entrant:

Name of your business/employer establishment:

Email Address of Chef:

Telephone Number of chef entrant:

Dish Title:

Prep Time:

Cook Time:

Dish serves:

Ingredients:

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Cooking Method:

A series of horizontal dotted lines provided for writing the cooking method.

