**Gourmet Master Chefs．Grand Finale Competition 2018‧Recipe Form**

**Must be competed and return to organizer on or before 1 June, 2018**

Category (Please tick√the box) □ Student 　□ Young Chef □ Master Chef

**Participating Organization:**

**Name of Chef:**

**Appointed Ingredient:**

**Name of Cuisine:**

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| **Gourmet Master Chefs 2018．Grand Finale Competition - Ingredients Table** | | | | |
| **Category** | **Appointed Ingredient (1)** | **Qty** | **Appointed Ingredient (2)** | **Qty** |
| **Student** | Snapper (Frozen, 500g per fish) | 3 pcs total 1.5kg | Shrimp (Frozen) | 400g |
| **Young Chefs** | Lerøy Fjord Trout Fillet (Chilled, Boneless with Skin) | Fillet 1.7kg | Uni-President Soya Sauce | 1 bottle |
| **Master Chefs** | Canned Abalone in Brine (6 pcs) | 2 cans | Uni-President Soya Paste | 1 bottle |

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| **Main Ingredients & Portion** | |
| **Name of Ingredients** | **Portion** | **Name of Ingredients** | **Portion** |
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**Seasoning & Sauce**

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| --- | --- | --- | --- | --- |
| **Seasoning & Sauce** | **Portion** | **Seasoning & Sauce** | **Portion** | |
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| **Cooking Method：(No less than 50 words)** | | | | |
| (1) | | | |  |
| (2) | | | |  |
| (3) | | | |  |
| (4) | | | |  |
| (5) | | | |  |
| **Characteristics of Cuisine：(No less than 50 words)** | | | | |
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| **Introduction of Chef：(No less than 50 words)** | | | | |
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