**Gourmet Master Chefs 2019．Global Challenge in Beijing - Grand Finale‧Recipe Form**

**Must be competed and return to organizer on or before September 27, 2019**

**(Must be in WORD format)**

**Category (Individual Only)** **(Please tick√)** Student □ Young Chef □ Master Chef □

**Participating Organization:**

**Name of Chef:**

**Appointed Ingredient:**

**Name of Cuisine:**

|  |  |  |
| --- | --- | --- |
| **Category** | **GMC 2019 Beijing - Grand Finale - Ingredients Table** | |
| **Student** | The Taste of Beijing | |
| **Young Chefs** | “Sui Ma Ma” Vietnamese Flexible Rice Paper (340g) | |
| **Senior Chefs** | \*“Gourmet Master Chefs” Canned Abalone  in Superior Stock (1 Can) | \*“Sui Ma Ma”  Thai Yellow Curry Paste (1kg) |

***\*Participants must select one of the “Designated Ingredients” as the theme***

**Student’s Theme: The Taste of Beijing**

In order to celebrate the 70th anniversary of the founding of the motherland, the organizers specially selected the topic “The Taste of Beijing”, allowing students to participate in the imagination space, from the Forbidden City, Hutong, Great Wall, Siheyuan, these rich traditional atmosphere, boldly create extraordinary “Artistic Conception Cuisine”. The ingredients of the competition are not limited, allowing students to play freely, designing unique dishes, and symbolic display to express “The Taste of Beijing” and letting students interpret the touching culinary stories.

**Remarks:**

* *The organizer will provide one square table (about 1 meter) for each student to present the Conception Cuisine.*
* *Each student has 2 minutes of interpretation (optional Mandarin, Cantonese or English) for their dishes*

**Young Chefs Theme:“Sui Ma Ma” Vietnamese Flexible Rice Paper**

Vietnamese flexible rice paper is very popular in Vietnam, it’s made from rice, the rice paper thins like cicada’s wing, and it collides with food like a brilliant show. It brings you not only a visual impact, but also an era of infinite creation of healthy light food.

**Senior Chefs Theme: “Sui Ma Ma” Thai Yellow Curry Paste**

Thai Yellow Curry Paste is made from various kind of natural spice from Thailand. It has brilliant color and the taste is sweet and fragrant with slightly spicy, it makes the soup taste richer and explode your taste buds. Cooking with coconut milk could enhance the fragrance of curry. Yellow curry is one of the most popular curries, and perfect match with Crab, Prawn and Chicken. Regular consumption of curry can increase appetite, promote sweating. The unique taste of curry makes people feel like in the warm atmosphere of Southeast Asian.

**Senior Chefs Theme: “Gourmet Master Chefs”** **Canned Abalone in Superior Stock**

This reputed Abalone which is jointly produced by Master Chef Louis CHAN and the Michelin Starred Chef CHOW Chung. To selects the high quality fresh abalone in Fujian Province. The meat is tender and smooth, fresh and sweet, and it tastes extraordinary. It can be used for cooking all kinds of delicacies in the simple cooking for 3 minutes. It brings the perfect taste and enjoyment, making you unforgettable!

|  |  |
| --- | --- |
| **Main Ingredients & Portion** | |
| **Name of Ingredients** | **Portion** | **Name of Ingredients** | **Portion** |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

**Seasoning & Sauce**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Seasoning & Sauce** | **Portion** | **Seasoning & Sauce** | **Portion** | |
|  |  |  |  | |
|  |  |  |  | |
|  |  |  |  | |
| **Cooking Method：(No less than 50 words)** | | | | |
| (1) | | | |  |
| (2) | | | |  |
| (3) | | | |  |
| (4) | | | |  |
| (5) | | | |  |
| **The Story of the Taste of Beijing (Only for Student Category) (No less than 100 words)** | | | | |
|  | | | |  |
|  | | | |  |
|  | | | |  |
|  | | | |  |
|  | | | |  |

**Characteristics of Cuisine (Only for Young/Senior Chef Category) (No less than 100 words)**

|  |  |
| --- | --- |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
| **Introduction of Chef：(No less than 100 words)** | |
|  |  |
|  |  |
|  |  |
|  |  |