



RULES CHEF BALFEGÓ 2022

"CHEF BALFEGÓ", 5TH INTERNATIONAL BALFEGÓ BLUEFIN TUNA GASTRONOMY COMPETITION

Balfegó announces the fifth edition of CHEF BALFEGÓ, its Balfegó Bluefin Tuna International Gastronomy Competition, which this year expands its international competition to include chefs from Spain and Italy, with Germany as the guest country. The competition will be held in October 2022 (date to be confirmed soon) at LE CORDON BLEU in Madrid. The closing date for registration is 4 June 2022.

If you have any questions or problems with the registration process please contact us by email : concurso@grupbalfego.com

We are looking forward to the recipes of all the chefs who wish to participate in what is undoubtedly, already one of the most important gastronomy prizes awarded in Europe.

REQUIREMENTS

Competitors must be active professional chefs.

In this new edition of Chef Balfegó 2022, chefs from Spain, Italy and Germany can submit their proposals.

The Restaurant where the candidate works must be located in Spain, Italy or Germany.

In the event of receiving two recipes and entries from chefs from the same restaurant, one will be eliminated.

Chefs who are members of the judges' cooking teams are not eligible to enter the competition.

Minimum age of participants is 22 years.

DISHES TO BE DEVELOPED

The dishes to be developed in the two phases of the competition must feature a single compulsory ingredient, Balfegó Bluefin Tuna, the first dish to be prepared must be made with tuna loin, the rest of the ingredients will be of free choice of the participants. The second dish to be made can be made with any part of the tuna.

Only chefs who can prove that they have purchased Balfegó Bluefin Tuna in their restaurant in the following three months (we recommend that you keep the invoices corresponding to the product purchased and the labels with the QR code provided with each piece of tuna ordered) can enter this competition. The dishes to be made must be submitted in advance and detailed in writing on the official competition form which can be found on the Balfegó website in the section dedicated to CHEF BALFEGÓ BALFEGÓ INTERNATIONAL BLUEFIN TUNA GASTRONOMY COMPETITION. The form should indicate all the equipment that the chef will need to prepare the dish on the day of the competition, as well as the parts of the Balfegó tuna and the quantity

needed for its preparation. Once the form is completed, it must be sent with a photo of the dish in jpg format with the maximum possible quality, and the QR code that is given when you buy any piece of Balfegó Bluefin Tuna to prove that the dish has been made with Balfegó Tuna. Entries with dark, out-of-focus or poor quality photos will be eliminated and will not be eligible to participate.

RULES AND STRUCTURE OF THE COMPETITION

Presentation (recipe and photography)

The competitors will undergo a first classification filter with a recipe and photograph sent before 4 June 2022. Any dishes that do not meet with the judges' approval due to their simplicity or insufficient preparation will not go through to the next phase. The dish submitted for the first qualifying round may be one of the dishes to be performed in the final. The eight names of the participants who will go on to the next phase will be published on the Balfegó website and communicated on its social networks in the same way.

Competition

Eight chefs selected from the recipes submitted, will participate in the competition. Participants will compete in a single event, they must attend at 09:00 at LE CORDON BLEU in Madrid on 24 October 2022, which will soon be announced on this form, on the website and on Balfegó's social networks. The competitors will have 1 hour to prepare each dish.

Participants must make their proposals for the first and second courses for six people who will make up the panel of judges, plus one course to be photographed by the attending press.

The three winners will not be announced until 20:00 on the same day, at the prize-giving ceremony.

The dishes will be presented to the judges in a staggered order within a few minutes of each

other. Products and preparation

The ingredients used in the preparation of the dishes may be reviewed by the judges before cooking begins. Chefs who do not comply with the rules may be disqualified or any products or preparations that do not meet the following requirements may be withdrawn.

The first of the proposed recipes, must be made with Balfegó Bluefin Tuna loin, the second recipe must also be made with Balfegó Bluefin Tuna but the part or parts of the tuna can be selected by each chef.

1. All products to be used, such as vegetables, can be brought in clean but not cut or shaped.
2. Fish and meat can be brought scaled and boned respectively, and the pieces cleaned for cooking (Balfegó Bluefin Tuna will be available to all cooks on request).
3. In the case of using basic doughs, stocks or broths, they can be prepared in advance or almost finished.
4. Side dishes that require a long cooking time can also be brought previously cooked.
5. The ingredients to be used can be pre-weighed.

Ranking and assessment

Total Score: 100 points

- Flavour, aroma and texture: 40 points
- Presentation: 30 points
- Balance of ingredients: 15 points
- Processing and proper handling of the product: 15 points

THE PANEL OF JUDGES

The judges, chaired by Martín Berasategui, will be made up of six professionals of recognised professional standing, with chefs with more than fifteen Michelin stars and two of Spain's leading food critics. The names of the judges will be published in the near future.

The competition will be presented and hosted by Esteban Capdevila (Gastronomic journalist and reviewer).

THE JUDGES' ASSESSMENT

In order to be awarded points by the Judges, the following concepts will be taken into account when assessing the dishes.

1. Appealing, aesthetically pleasing and original appearance
2. Balance in appearance, colour and flavour
3. Respect for the product, its flavour and colour
4. Correct handling of all the ingredients that make up the dish (temperature, cooking, cutting and presentation)
5. The names of the dishes must reflect what they really are
6. Inedible items should not be featured on the dishes
7. Cleanliness in the performance and completion of the test (plate, utensils, equipment and working areas)

Grounds for disqualification from the competition

1. Presentation of another chef's dish or an obvious copy of it
2. Lack of punctuality at the time of taking the test
3. Publication, presentation or distribution by any means (including social networks) of the dish to be entered, its photo, the wording of its recipe or its name
4. Competitors must use the crockery provided by the competition organisers, and may not use any other type of tableware
5. Inappropriate behaviour, disrespect to other competitors, members of the organisation or the panel of judges.

Kitchen assistants

Participants may be assisted by a kitchen assistant from the same restaurant where the competitor works, this is neither compulsory nor necessary, but may only carry out the following functions:

Preparation of equipment, machines and products.

1. Cleaning the working area, utensils and machinery, at the beginning and at the end of the test.
2. Basic handling of the products that make up the recipe (washing and cleaning), the cutting of these products is the responsibility of the competitor.
3. Switching on, switching off, time marking, temperature control and introduction in all types of equipment with which the different parts of the presentation dish will be made.
4. Collaboration in the preparation of sauces or broths (filtering, whisking) in no case shall the assistant compose the ingredients of the same.
5. The assistant may help the competitor when assembling the dish by giving any indications that the latter may indicate, but in no case shall the assistant decide how the dish is to be assembled, nor shall he/she question or advise the competitor.
6. Any member of the panel of judges or the competition organisers may call the assistants to attention if they do not comply with the rules, and expel them from the kitchens if they consider that they are knowingly breaking the rules. Ignorance of the rules does not exempt individuals from complying with them.
7. The judges and organising team will resolve any doubts that competitors or assistants may have regarding these rules.

Clothing

All competitors will attend the final test wearing the official competition jacket, which will be given to them on the day of the test. Assistants must wear their own jacket in a perfectly clean condition. Good appearance and proper hygiene are required to take part in the competition.

Image rights

All competitors must sign a document explaining that they voluntarily transfer the image rights of the filming and photographs taken during the entire period of the competition from their registration until the end of the competition with the naming of the three winners.

The images will be freely used by the company Grup Balfegó for the promotion and distribution of the Balfegó Bluefin Tuna Gastronomy Competition in any media, either internal or external.

This competition will also be filmed in TV programme format and will be broadcast on the Balfegó You Tube Channel, other possible TV, audiovisual media or digital media that Grup Balfegó deems appropriate without any restrictions.

Balfegó guarantees respect and good faith in the use of the image of the participants.

With this agreement the participants accept the conditions for the recording of this TV programme which will require:

1. Recording of a few hours in the competitor's restaurant and on location in his or her city or town of residence.

2. A trip to the Balfegó facilities in Tarragona to film some scenes in the tuna pools, swim with them if the participants wish and see all the work processes involved in preparing the tuna for sale (depending on the chef's city of origin, this will require a day or two for filming and travel to Tarragona and return to their destination of origin).
3. The time necessary to travel to Madrid to take the competition test, which will last a maximum of eight hours.
4. Attendance at the awards ceremony which will take place on the same day as the competition in the afternoon/evening in Madrid.
5. The transfer of the recipes for the two dishes that will compete in the competition
6. Photographing and video recording of the competing dishes

AWARDS

The winners will have the following prizes:

First Prize:

- **Trip for two to Japan to** discover all the gastronomic and cultural richness of Japan, free travel package (the trip includes airfare and six nights' accommodation for the winner and a fellow chef from the same restaurant).
- **€6,000** in cash to be able to eat in the best restaurants in Japan (optional, this amount is free for the winner to use).
- Presentation-workshop at San Sebastián Gastronomía 2022 together with the second and third place winners.
- Appearance of the winning recipe with a photograph of the dish, the chef, the recipe and the chef's description together with the best tuna dishes made by the greatest chefs in our country and which is updated on a daily basis on the Balfegó website.
- Blanket of special Japanese knives for cutting fish.
- Publication of a report on the winner describing their professional background and the creation of the winning dishes on the Balfegó website.
- "CHEF BALFEGÓ" BALFEGÓ BLUEFIN TUNA GASTRONOMY COMPETITION trophy

Second Prize:

- **€3,000** in cash
- Presentation-workshop at San Sebastián Gastronomía 2022 together with the first and third place finishers
- Appearance alongside the winning recipe with a photograph of the dish, the chef, the recipe and the chef's description together with the best tuna dishes made by the greatest chefs in our country and which is updated on a daily basis on the Balfegó website.
- Blanket of special Japanese knives for cutting fish.
- Publication of a report on the winner describing their professional background and the

Third Prize:

- **€1,000** in cash

- Presentation-workshop at San Sebastián Gastronomía 2022 together with the first and second place winners
- Appearance of the winning recipe with a photograph of the dish, the chef, the recipe and the chef's description together with the best tuna dishes made by the greatest chefs in our country and which is updated on a daily basis on the Balfegó website.
- Blanket of special Japanese knives for cutting fish.
- Publication of a report on the winner describing their professional background and the creation of the winning dishes on the Balfegó website.
- BALFEGÓ BLUEFIN TUNA GASTRONOMY COMPETITION Trophy.

AWARDS CEREMONY

On the same day as the competition, at 20:00, a grand awards ceremony will be held to present the prizes to the winners, where the three lucky winners will be announced. The gala will be attended by the great figures of our industry, the leading figures of gastronomic journalism and all the protagonists of the world of hospitality and gastronomy. The event will feature a spectacular gastronomic demonstration of **Balfegó Red Tuna**, which all guests at the event will be able to taste in perfect harmony with a selection of great wines. The 2021 ceremony was the most prominent gastronomy ceremony of the year in the Spanish capital.