



RULES AND REGULATIONS CHEF BALFEGÓ 2025

CHEF BALFEGÓ', VIII BALFEGÓ BLUEFIN TUNA INTERNATIONAL GASTRONOMY COMPETITION

Balfegó announces the seventh edition of CHEF BALFEGÓ, its international Balfegó bluefin tuna gastronomic competition, which this year continues with the participation of chefs from Spain, Italy, Germany, Portugal and Benelux. The final of the competition will be held on **27 October 2025** at LE CORDON BLEU in Madrid. The deadline for entries is **31 March 2025**.

If you have any questions or problems with your entry, please contact Balfegó by email: concurso@grupbalfego.com.

We look forward to receiving recipes from all chefs wishing to participate in what is undoubtedly one of the most important gastronomic competitions in Europe.

REQUIREMENTS

Contestants must be active professional chefs. In this new edition of Chef Balfegó 2025, chefs from Spain, Italy, Germany, Portugal and Benelux can submit their proposals. The restaurant where the candidate works must be located in Spain, Italy, Germany, Portugal or Benelux. In the event of receiving two recipes and proposals from chefs from the same restaurant, one will be eliminated.

Minimum age of participants: 22 years old.

Participants are not eligible to take part in the competition:

- Chefs who are part of the jury members' kitchen teams.
- Chefs who have been finalists in any of the two previous editions of Chef Balfegó.
- Chefs from the team

SEMI-FINALS FROM ITALY, GERMANY, PORTUGAL AND BENELUX

From the contestants who present their applications from Italy, Germany, Portugal and Benelux, six candidates will be selected to compete in a semi-final in each of their countries presenting their two dishes.

In each of these semi-finals, their respective juries will select only one winner who will compete in the CHEF BALFEGÓ final in Spain, where they will present their two dishes again to the Spanish jury. Both the names of the members of the jury in each country, as well as the dates and places where the finals will be held, will be communicated soon on the web and social networks of Balfegó and personally to the selected chefs.

DISHES TO BE DEVELOPED

The dishes to be developed in the two phases of the competition must have 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 can be made with any part of the tuna. Only chefs who present proof in their registration form that the dish for the competition has been made with Balfegó bluefin tuna will be able to enter this competition.
- In addition to attaching the receipt or proof of purchase to participate, those selected must prove that they have continued to purchase Balfegó Bluefin Tuna in their restaurant in the following months until the final (we recommend that you keep the receipts in a safe place).

The dishes to be made must be presented previously detailed in writing on the official competition form that can be found on the Balfegó website in the section dedicated to CHEF BALFEGÓ.

The form must indicate all the equipment that the chef needs 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.

In the form there is a section in which you must send a photo of the dish in jpg format with the highest 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 that include dark, out-of-focus or poor-quality photos will be discarded and will not be eligible to participate.*

RULES AND STRUCTURE OF THE COMPETITION

Presentation (recipe and photograph)

The contestants will pass a first classification filter with a recipe and photograph sent before **31 March 2025**. Those dishes that do not meet with the jury's approval due to their simplicity or insufficient presentation will not pass to the next phase.

The dish submitted for the first qualifying phase will be one of the dishes that will be used in the final. The publication with the eight names of the participants who pass to the next phase will be made on the Balfegó website, will be communicated on their social networks and via email to all registered participants.

Competition

International semi-finals

To choose the representatives of Italy, Germany, Portugal and the guest country, a semi-final will be held, in which a total of six finalists will present their dishes in front of a jury made up of prestigious chefs. The selected representative will have to present the same dishes presented in the semi-final at the international final in Madrid.

International final

Eight chefs (four from Spain, one from Italy, one from Germany, one from Portugal and one from Benelux) selected from the recipes received will compete. The participants will compete in a single competition, which they will have to attend at 08:00h at the LE CORDON BLEU cooking school in Madrid. The date of the final will be 27 October 2025.

The contestant will have one hour to prepare each dish. The contestants will have to prepare their first and second courses for six people who will make up the jury, plus a dish to be photographed by the press, i.e. they will have to prepare a total of 7 dishes.

The dishes will be presented to the jury in staggered order, a few minutes apart.

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

Products and preparations

The ingredients used in the preparation of the dishes may be checked by the judges before starting to cook. Cooks 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:

- One of the proposed recipes, the first, must be compulsorily 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 may be selected by each cook.
- All the products to be used, such as vegetables, can be brought clean, but not cut or shaped.
- The fish and meat may be brought scaled and boned respectively and clean pieces for cooking (the Balfegó Bluefin Tuna will be available to all cooks on request).
- In the case of using basic doughs, stocks or broths, they can be brought previously prepared or just about to be finished.
- Side dishes that require a long cooking time can also be brought previously cooked.
- The ingredients to be used can be pre-weighed.

THE JURY

The jury, chaired by Martín Berasategui, will be made up of six professionals of recognised professional worth, including chefs and one of Spain's leading food critics. The names of the jury will be published shortly.

ASSESSMENT OF THE JURY

The following concepts will be taken into account when assessing the dishes in order to achieve the points awarded by the jury.

- Appetising, aesthetic and original visual appearance.
- Balance in visuals, colour and flavour.
- Respect for the product, its flavour and colour
- Correct handling of all the ingredients that make up the dish (temperature, cooking, cutting and presentation).
- The names of the dishes must express what they really are.
- Inedible elements must not be presented on the dishes.
- Cleanliness in the execution and completion of the test (plate, utensils, machinery and working areas).

CLASSIFICATION AND EVALUATION

Total score: 100 points

- Flavour, aroma and texture: 40 points
- Presentation: 30 points
- Balance of ingredients: 15 points
- Preparation and correct treatment of the product: 15 points

CAUSES FOR DISQUALIFICATION FROM THE COMPETITION

- Submission of a dish from another chef or an obvious copy.
- Failure to be on time for the competition.
- Publication, presentation or dissemination by any means (including social networks) of the dish to compete, its photo, the wording of its recipe or its name.
- Competitors must use the tableware presented by the competition organizers and may not use any other dish.
- Inappropriate behavior, lack of respect for other competitors, members of the organizers or the jury.

KITCHEN ASSISTANTS

Participants may have the collaboration of a kitchen assistant from the same restaurant where the contestant works, this is neither obligatory nor necessary, and may only carry out the following functions:

- Preparation of the equipment of machines and products.
- Cleaning of the work area, utensils and machinery, at the beginning and end of the test.
- Basic handling of the products that make up the recipe (washing and cleaning), the cutting of these products will be the responsibility of the competitor.
- Switching on, switching off, time marking, temperature control and introduction into all types of equipment with which the different parts of the dish to be presented will be made.
- Collaboration in the preparation of sauces or broths (filtering, whisking) under no circumstances will the assistant make up the ingredients of the same.
- The assistant may help the contestant when assembling the dish, giving any indications that the latter may indicate, but in no case will the assistant decide how the dish is to be assembled, nor will he/she question or advise the contestant.

- Any member of the jury or the competition organizers may call the assistant's attention to any failure to comply with the rules and expel him/her from the kitchen if he/she considers that he/she is deliberately not complying with them. Ignorance of the rules does not exempt them from compliance.
- The jury and organizing team will resolve any doubts that contestants or helpers may have regarding these rules.

Attire

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

IMAGE RIGHTS

All contestants must sign a document explaining that they voluntarily cede 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 Balfegó Grup for the promotion and dissemination of the Balfegó Red Tuna Gastronomy Contest in any own or external media. This contest will also be filmed in TV program format and will be broadcast on the YouTube Channel Balfegó, other possible TV, audiovisual media or digital media that Balfegó Grup deems appropriate without any restrictions. Balfegó guarantees respect and good faith in the use of the image of the participants. In this agreement the participants accept the conditions of recording this TV program that will require:

1. Recording of a few hours in the contestant's restaurant and outdoors in their city or town of residence.
2. Trip to Tarragona to the Balfegó facilities 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 marketing (depending on the chef's city of origin, this will require a day or two for filming and transfer to Tarragona and return to their destination of origin).
3. The time needed to travel to Madrid and carry out the competition test, which will last a maximum of eight hours.
4. Attendance at the prize-giving ceremony which will take place on the same day as the competition in the afternoon/evening in Madrid.
5. The assignment of the recipe of the two dishes that will compete in the competition.
6. The taking of photographs and video recording of the competing dishes.

PRIZES

The winners will receive the following prizes:

First Prize:

- Trip for two people to Japan to discover all the gastronomic and cultural richness of Japan, free travel plan (the trip includes airfare and accommodation for six nights 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).
- Balfegó Experience: trip for two people (with transport and accommodation included) to travel to Barcelona and eat in our restaurant Tunateca and to l'Ametlla de Mar (Tarragona) to live the Tuna Tour experience.
- 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 built day by day on the Balfegó website.
- SAKIMARU 350 mm hand-forged knife.
- Publication of a report on the winner describing their professional history and the creation of the winning dishes on the Balfegó website.
- Trophy 'CHEF BALFEGÓ' BALFEGÓ BLUEFIN TUNA GASTRONOMY COMPETITION.
- 1.000 € in Pordamsa products.
- Taittinger Brut Resèrve magnum.
- One year's free subscription to Apicius.
- Travel and accommodation in Madrid to compete in the final.

Second Prize:

- 3,000€ in cash.
- Balfegó Experience: trip for two people (with transport and accommodation included) to travel to Barcelona and eat in our restaurant Tunateca and to l'Ametlla de Mar (Tarragona) to live the Tuna Tour experience.
- Appearance of the winning recipe with a photograph of the dish, the chef, the recipe and the chef's description of the best tuna dishes made by the greatest chefs in our country and which is built day by day on the Balfegó website.
- SAKIMARU 270 mm hand-forged knife.

- Publication of a report on the winner describing their professional history and the creation of the winning dishes on the Balfegó website.
- Trophy 'CHEF BALFEGÓ' BALFEGÓ BLUEFIN TUNA GASTRONOMY COMPETITION.
- 600 € in Pordamsa products.
- Taittinger Brut Resèrve magnum.
- Travel and stay in Madrid to compete in the final.

Third Prize:

- 1.000 € in cash.
- Balfegó Experience: trip for two people (with transport and accommodation included) to travel to Barcelona and eat in our restaurant Tunateca and to l'Ametlla de Mar (Tarragona) to live the Tuna Tour experience.
- 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 built day by day on the Balfegó website.
- Kiritsuke knife 210 mm.
- Publication of a report on the winner describing their professional history and the creation of the winning dishes on the Balfegó website.
- Trophy 'CHEF BALFEGÓ' BALFEGÓ BLUEFIN TUNA GASTRONOMY COMPETITION.
- 300 € in Pordamsa products.
- A Taittinger Brut Resèrve magnum.
- Travel and accommodation in Madrid to compete in the final.

Winners of the semi-finals:

- 1,000 € in cash.
- Publication of a report on the winner describing their professional history and the creation of the winning dishes on the Balfegó website.
- Audiovisual report.
- Possibility to opt for the other prizes of the international final.
- Travel and accommodation in Madrid.

AWARDS CEREMONY

On the same day as the competition, at 20.00h, there will be a grand prize-giving ceremony where the three lucky winners will be announced.

The gala will be attended by the great figures of our cuisine, 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 Bluefin Tuna, which all those invited to the event will be able to taste in harmony with selected great wines. The previous years'

ceremonies were the most outstanding events in the gastronomic sector in the Spanish capital during those years.