



I INTERNATIONAL COOKING CONTEST **WITH SOLLER PRAWN**

Soller will become the gastronomic capital of the Mediterranean thanks to its most distinctive product, the red prawn. At the initiative of the City Council, the first edition of the International Cooking Contest with Soller Prawn, a contest open to active chefs, will take place on September 19th and 20th. A professional meeting that wants to link territory, culture, pleasure and the primary sector.

19TH AND 20TH
SEPTEMBER 2021

MARINA TRAMONTANA PORT DE SÓLLER

www.gambadesoller.es



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COMPETITION RULES

- 1 Soller's City Hall, through its Department of Economic Promotion, Tourism, Agriculture, Livestock and Fishing, announces the first edition of the International Cooking Contest with Soller Prawn.
- 2 The goals of the contest are the international promotion of the municipality of Soller and its positioning as a leading gastronomic destination through one of its distinctive foods: the red prawn.
- 3 The annual event will be held in its first edition on September 19th and 20th, 2021, dedicating the first day (Sunday) to developing a gastro-cultural program to promote the municipality and the second day (Monday) will be dedicated to the competition test and the awards ceremony.
- 4 The initiative is international in scope and is aimed at all professional chefs linked to catering companies, hospitality training centers and other entities related to gastronomy.
- 5 Registration is free and must be formalized through the website www.gambadesoller.es between June 20th and August 20th. Within this period, participants must complete the registration form, as well as attach the recipe to the contest (name, preparation and high resolution image) and their curriculum.
- 6 The planning committee will choose between six and ten finalists, a selection that will be published on the aforementioned website on August 25th. In addition, finalists will be notified personally by phone or email.
- 7 Participants will have a preliminary phase of two hours to prepare the mise en place of their dish. During the final, they must finish and present live six portions of their recipe in a maximum time of 30 minutes before a jury made up of prestigious chefs and gastronomes.
- 8 Each finalist will provide the special ingredients required to prepare their dish, with the exception of the Soller red prawn, provided by the organization, which will also supply the basic ingredients.
- 9 The recipes will be evaluated in the same act by the jury, which must assess these five aspects: flavor (10 points), preparation (10), prawn treatment (10), originality (5) and presentation (5).
- 10 There are two prizes established, 1.500 euros for the winner and 500 euros for the second classified one. All finalists will receive an accrediting diploma.
- 11 The organization will take care of the travel and accommodation expenses of the participants who reside outside of Mallorca.
- 12 Participation in this contest implies acceptance of these rules.