

COMPETITION RULES

“Women in the art of flambé”

Challenge Maria Luisa Speri
4th edition Grado 6-9 march 2019

- 1 - Every year the Executive Committee AMIRA, in collaboration with the chancellor of the order of the “Great Restaurant Masters”, select a special flambé dish that each competitor will create as she pleases.
- 2 - The theme chosen for 2019 is: **THE FRUIT FLAMBE’**, and the competition will be addressed exclusively to **women**. The team, one per section must be composed of three women and the section trustee who will have 5 minutes to illustrate the territory of origin: **one performs a lamp job, one acts as a “commis” and the third one will be the producer or a representative of the winery or “sommelier” who will combine the wine with the dish.**
- 3 - **The competition is open to the public.**
- 4 - Members of any category may participate (Maître, aspirants, chef de rang, students of hotel and “amirine” schools). Each trustee will guarantee the qualification and the associative position of his competitor.
- 5 - Competitors must wear a tuxedo or any uniform associated with the school or place of employment. The traditional dark suit is acceptable for the “Amirines”. *Bracelets, large and-or gaudy rings or showy tattoos are strictly prohibited.*
- 6 - Competitors must use only dishes, glasses etc. provided by the organization. **Any change will be reported to all competitors.**
- 7 - Only one lamp can be used (it will be possible to use a “rechaud” to keep food warm during the execution).
- 8 - Kitchen tools are not permitted.
- 9 - Only flambé can be used and cannot be previously heated.
- 10 - For flambage use **NONINO** distillates giving a brief description of the product used.
- 11 - The pairing will be exclusively with italian wine.
- 12 - Garnishes must be edible and cannot dominate the dish.
- 13 - Competitors must also prepare a **“fruit centerpiece”**.
- 14 - For sponsorship needs for the final there could be the product of some italian company.
- 15 - The jury will be composed of 5 people: obligatorily by a Grand Master, a wine expert, a gastronomy expert.
The other two sworn womwn will be chosen among politicians, journalists, hoteliers, local authorities and will play the role of clients (they express their judgement only on the taste oh the dish).
The Grand Master will be president of the jury and must be a “GRAND MASTER AMIRA” and it will be designated by the Grand Chancellor.
- 16 - The votes of the jury will be expressed as follows:
 - Grand Master grades from 0-10 for the professional technique and points from 1-10 for

the taste of the dish.

- Wine expert votes from 0-10 for the wine-food pairing, presentation, uncorking and organoleptic examination of the wine.

- Gastronomy expert votes from 0-10 for the the taste and presentation of the finished dish.

- The other two judges vote from 0-10 for the taste of the dish and the preparation of the “fruit centerpiece” in total. This decision will determinate “Press Award”.

Very important: The Grand Master will give special attention to professional technique as follows:

- The competitor must maintain an erect and upright position...and never bending over the pan, being not too far back or forward.

- The “mise-en-place of the equipment, ménage, distillates and foods follow a logic : the lamp in the center. Ménage (oil...salt..pepper etc.), clips and juice on right.

Food and plates placed on left (with the expetion of left handed competitors).

- Clips technique must be correct.

- During the processing there are no splashes and the tablecloth must remain clean at all times.

- Follow a right tecnique to flamble with a soft flame and not a “bonfire”.

- Strict adherence to submitted recipe using correct terminology.

17 - The judges will be able to ask the competitor about the recipe and the wine pairing. No one else can talk to them.

18 - The competitor will have a maximum total time of 25 minutes to complete the recipe, the presentation of the winw and the processing of the “fruit centerpiece”. Time will end when the “fruit centerpiece” is presented. For the jury’s dishes the garnish is not necessary (and must be tastings). Every more minute will be penalized with less than two points on the total in this case the jury president will have to communicate it immediately to the competitor.

19 – The Grand Master President of the jury who does not comply with the rules will be suspended from presiding at any other events.

20 - The President (or his delegate) of AMIRA will be present at the Finals. He will also be permitted to intervene at any time during the final judging if he notices an infraction of the rules and regulations.

21 - Council members, who believe there has been an anomaly of the rules, must report the information immediately and exclusively to the President or Vice President of AMIRA. Any public dissent will be deferred to arbitrators.

22 – The jury’ s judgment, validated by the President, will be final.

The Grand Chancellor of the Order of the Great Masters

CLAUDIO RECCHIA