



CHAÎNE DES ROTISSEURS

Association Mondiale de la Gastronomie

**INTERNATIONAL JEUNES CHEFS ROTISSEURS
COMPETITION**

**Competition Report
Budapest, Hungary, Sept 8-13, 2015**

**Report 39th Le Concours International des Jeunes Chefs Rôtisseurs 2015
Budapest Hungary, Sept 8-13, 2015**

**Report by Lois Gilbert, Bailli Honoraire
Member, Jeunes Chefs Rôtisseurs Committee**

The beautiful city of Budapest was the backdrop to this year's Jeunes Chefs Rôtisseurs Competition. The Hungarian Bailliage team headed by Bailli Delegee Ivan Novak provided an outstanding programme for the Young Chefs. The Competition was held at the METRO Gastro Academy and the success of the competition is largely due to Budapest's Conseiller Culinaire, Lazar Kovacs and his team.

The competitors came from 22 countries, Australia, Austria, Belgium, Canada, Costa Rica, Finland, France, Guadeloupe, Germany, Hungary, India, Italy, Japan, New Zealand, Norway, Sweden, Switzerland, Taiwan, Turkey, UAE, UK and USA. This year's competition had 8 female and 14 male competitors.

Each year the host country provides the chefs with a unique view of their culture and gastronomy. Budapest took the chefs back in history with a visit to the Lazar Equestrian Park in Domonyvölgy where they competed in the "Puszta" Games and were treated to a fantastic horse show. They were able to taste the authentic Hungarian Goulash Soup and a local favourite "Langos".

The magnificent view from Castle hill and the stunning architecture especially in the City Park created outstanding backdrops for the numerous photos and memories the young chefs will cherish for a long time.

The black box was revealed to the contestants when each group of chefs entered the menu writing room. This year's mandatory ingredients were 1 whole sturgeon, a whole goose liver, and venison as the proteins along with butternut squash, caviar, king mushrooms, plums and Valrhona white chocolate. The contestants had to use at least 50% each of the above mentioned items and could compliment them with a large array of non-mandatory items. The competition allows the young chefs 30 minutes to write their menu then 3.5 hour to their first course followed by 15 minutes until their main and a final 15 minutes to their dessert. Again, this year's competition was streamed over the Internet during the afternoon session.

The kitchen and tasting judges provided excellent and fair scoring which resulted in a First Place medal for Michael Christiansen, Bailliage of Canada , Second Place medal for Laura Virolainen, Bailliage of Finland and Third Place medal for Adam Mede , Bailliage of Hungary. Congratulations also to Patrick Kuhn, Bailliage of Germany for achieving the highest marks in the kitchen.

Competitions like this rely on the expertise and unbiased fairness of both the Kitchen Judges and the Tasting judges. Thank you to those judges that attended from all corners of the world.

We are grateful to le Cordon Bleu, Paris represented by Chef Frederic LeSourd, Wüsthof Manufacturing, Germany, BRAGARD, France represented by CEO Frederic Vieil , Chef's-Hat Canada, and Valrhona Chocolate. These are our perpetual sponsors, and we are very grateful for their generous contributions to the competition.

Next year we will celebrate the 40th Concourse International des Jeunes Chef Rôtisseurs to be held Sept 30th in Manchester, UK.