

RULES AND REGULATIONS

3rd ANNUAL LES VERGERS BOIRON COMPETITION

CULINARY INSTITUTE LENOTRE, January 26th, 2023



By entering the competition, I understand that:

PRIZES

1st Place \$1,250

2nd Place \$1000

3rd Place \$750

Each prize will come in the form of a scholarship towards tuition for all CIL student contestants. Prizes will be in cash for CIL Alumni.

All participants with a valid application will receive \$45 cash to buy their ingredients for their recipes.

All the Finalist participating to the Competition live will receive a subscription to the Pastry arts Magazine.

TIMELINE

- **February 10th** : Open registration
- **February 27th**: Deadline to register and pick up your LES VERGERS BOIRON Puree
- **March 20th**: Students last chance to submit all of your recipes /picture/ equipment needed, here
- **April 3rd**: Finalists announced to participate in the LIVE competition
- **April 7th**: Meeting with Finalists (Mandatory meeting)
- **April 25th**: First-day competition (no live/no public)
- **April 26th**: Live Competition with judges from the Les Vergers Boiron or Professional partner with Culinary Institute Lenotre from 9 am-12 pm
- **April 26th**: **between 1:30 pm and 2:30 pm**: Winner announced.
Diploma and prize given / picture

GENERAL RULES & REGULATIONS

THEME FOR THE COMPETITION THIS YEAR: "WHAT GROWS TOGETHER, GOES TOGETHER".

In honor of Les vergers Boiron's, IV annual pastry competition, we invite contestants to create a plated dessert inspired by the theme, "What Grows Together, Goes Together." This old adage is a timeless source of inspiration for chefs in their exploration of flavor pairings and dish creation, allowing them to discover the terroir - or the origin story of an ingredient.

At Les vergers Boiron, each purée has its own story to tell, and that story is told through Fruitology®. Fruitology® is the official sensory language of fruit purée developed by our sensory science team. Fruitology® shares the origin story of a purée, including the varietal, growing region, and climate which all create its sensory profile or color, taste, texture, and aroma of a purée. With this tool, we hope to inspire you discover the endless possibilities of each purée and express your creativity.

Create a modern and innovative dessert using the Vergers Boiron Puree, pairing from the fruit's flavors, origins and culture.

<https://www.lenotrehub.com/vergersboironcompetition>

- The competition is open to all CIL Baking and Pastry Active Students Level 3/4/5 and CIL Baking and Pastry Alumni
- You must use up to 3 LES VERGERS BOIRON products as the basis of your recipe(s)

Choose between:

1. Apricot
2. Pineapple
3. Blackcurrant
4. Coconut Cream
5. Strawberry 100%
6. Raspberry 100%
7. Passion Fruit
8. Lychee
9. Mandarin
10. Mango
11. Blackberry
12. White Peach
13. Quince
14. Lemon
15. Blood Orange

- **Very Important: Your recipe(s) should be something that you would see in a Fine Dining Restaurant**
- Each participant needs to submit 1 plated dessert with all the components (no restriction on the number of components)

- Only 8 finalists will be selected to participate in the LIVE Final Competition
- The Final Competition will be held in the Culinary Institute Lenotre Crump Amphitheater, North Building on April 26th from 9am-12:30 pm
- Each participant can bring one “sous-chef” (not mandatory) (See terms and condition during the April 7th Meeting)
- Each selected recipe will have to be prepared in 5 identical servings to be presented to the judges during the final event
- Each participant with a valid application will receive \$45 to cover their food cost, other than the puree
- Each participant needs to bring his own plates.
- To have a valid submission, participants need to provide a full plated dessert concept (food ingredients, detailed recipe, high resolution picture and equipment list), description of the dessert associated with the kind of restaurant the participant will think the dessert should be served.
- Recipe(s) should be exciting and enjoyable for the average consumer

REGISTRATION & COMPETITION

1. To enter the competition, please complete the registration form and pick up your LES VERGERS BOIRON Puree by February 27th

2. By March 20th, you must had submit your recipe

They should include a brief paragraph describing flavor pairings, texture, and visual appeal of the recipe, a picture of the plated dessert, list of ingredients, recipe, equipment needed and what you think consumers will enjoy the most about that specific dessert. Include trends and why a fine dining restaurant would want your dessert on their menu.

3. You will have to make a minimum of 5 plates of your recipes the day of the competition

4. Judging: The following guidelines will be used:

- Recipe could be used by a fine dining restaurant.
- Creative Use of Ingredients
- Taste
- Balance
- Ease of Preparation
- Visual Appeal

Important: Once submitted, you agree that rights and ownership of the recipe are given to LES VERGERS BOIRON USA and CULINARY INSTITUTE LENOTRE.

Questions ? E-mail : cpradat@ciaml.com