

# GALBANI<sup>®</sup>

## MOZZARELLA CAPRESE

# CHALLENGE

Sponsored by Lactalis Foodservice and Galbani<sup>®</sup>  
Mozzarella for the American Culinary Federation



This classic salad, made traditionally with sliced buffalo mozzarella, fresh tomato & basil, olive oil, and a sprinkle of sea salt is believed to originate from the Campania region in Southern Italy. This year the challenge is to create your own version of the Classic Caprese Salad **WITHOUT THE USE OF FRESH TOMATOES**. Submit your original recipes for a chance to win the grand prize

**A \$7500 KITCHEN EQUIPMENT PACKAGE.**



### PRIZE INFORMATION

(please visit [CapreseChallenge.com](http://CapreseChallenge.com) for complete rules and regulations)

#### National Grand Prize

\$7500 Gift Certificate toward new Kitchen Equipment

#### National Second Place Prize

Cheese Making Course with "Three Shepherds Farm" at the "Inn at Round Barn" in Vermont's Mad River Valley.



### REGIONAL PRIZE PACKAGES

**1st Place** \$750 and a trip to the 2012 ACF National Convention. Airfare, Hotel & Registration Only.

**2nd Place** \$500

**3rd Place** \$250

**4th Place** \$100



### REGIONAL ENTRY DEADLINES

**Southeast** - January 27

**Western** - February 17

**Central** - March 16

**Northeast** - March 23

**CREATE YOUR RECIPE** for a Caprese Salad just remember to incorporate Galbani<sup>®</sup> Mozzarella. All recipes must be applicable to tableside-style preparation and cooking techniques.

- **SUBMIT** entries in standard recipe format and include all ingredients and method of preparation to [CapreseChallenge.com](http://CapreseChallenge.com). Cooking times cannot exceed 20 minutes.
- **ALL ENTRIES** must include a high resolution color photo of your Caprese creation in either jpeg or PDF format. Photographs must be of the finished dish, presented on a serving dish.
- **RECIPES ARE JUDGED** by Lactalis Foodservice on originality, clarity and format, ingredients and cooking methods, main-dish tableside cooking techniques and creative presentation.

**SUBMIT** all recipes, photographs and competitor information to: [CapreseChallenge.com](http://CapreseChallenge.com).

**From the regional recipe submissions, up to eight chef competitors from each ACF region are selected to compete at their respective 2012 ACF Regional Conference. Each selected chef will receive a complimentary program badge (meals not included) to attend the conference.**

## COMPETITION GUIDELINES :

(please visit [CapreseChallenge.com](http://CapreseChallenge.com) for complete rules and regulations)

- a. All Contestants are required to attend a pre- and post-competition briefing, at dates and times determined by the Contest committee.
- b. Contestants will create a total of 4 portions of their Recipe. Three to be served to the judges and one portion is for display and photography.
- c. Contestants will have a maximum of 20 minutes to recreate four portions of their Caprese Recipe at a tableside-style cooking station using a provided 10" induction sauté pan and 3.5qt induction sauce pan with lid, and one countertop toaster oven.
- d. Contestants must provide their own knives, small wares, additional cookware, preparatory bowls, plates, utensils and/or small appliances. All cookware must be induction burner compatible.
- e. Excluding the Galbani® Mozzarella, there is a limit of 15 ingredients. Stocks count as an ingredient. The mozzarella will be provided on-site. All other Recipe ingredients are the responsibility of the Contestant. All ingredients will be proctored and only those ingredients listed on the Contestant's Recipe will be allowed for use.
- f. All materials, including ingredients and cooking tools, must be brought by Contestant in generic packaging which does not contain the trademarks, logos, or names of any third parties, without the permission of such third parties.
- g. Contestants will arrive at the cooking stations with all recipe ingredients, mise en place, to include raw and prepared ingredients, and be ready to cook. No peeling, cutting, chopping, etc will be allowed.
- h. Some advance preparation is allowable. At the event, each Contestant will be allowed up to forty-five (45) minutes prep time prior to the competition. Five (5) minutes will be allotted for clean up. Contestants will need to schedule kitchen time with ACF Events, please contact Lana Manning , [lmanning@acfchefs.net](mailto:lmanning@acfchefs.net) to coordinate times.
- i. Contestants may bring proteins pre-marinated.
- j. Contestants are allowed to bring in only the whole and raw materials in an unprepared state in the amount stated in their Recipes; however, the judges may allow variances in amounts for products that require further preparation, in their sole discretion.
- k. No finished sauces are allowed; however, basic stocks may be brought in as necessary for the assignment.
- l. Contestants will work unassisted.

## JUDGING CRITERIA

**Scoring is based on a 100-point system.**

- Recipe format and clarity - 10 points
- Mise-en-place/Composition - 10 points
- Cooking techniques and interaction - 10 points
- Creative use of ingredients - 30 points
- Taste, texture and temperature - 40 points

*Failure to follow competition rules will result in disqualification of entry. Award decisions are at the sole discretion of the judges, sponsors and the American Culinary Federation, and are final.*

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## COMPETITOR APPLICATION *(Complete this application online at [CapreseChallenge.com](http://CapreseChallenge.com))*

Name \_\_\_\_\_

ACF Member ID *(optional)* \_\_\_\_\_ ACF Chapter *(optional)* \_\_\_\_\_

Place of Employment \_\_\_\_\_

Title \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Work/Cell # \_\_\_\_\_ Fax \_\_\_\_\_

E-Mail \_\_\_\_\_

How did you hear about the Galbani® Mozzarella Caprese Challenge?

I hereby certify that this information is correct. Furthermore, I grant permission to the American Culinary Federation, its subsidiaries and the sponsor to use the information included in my application in print and electronically for promotional purposes. I understand that I will not be compensated and that I may not be notified of each use.

Competitor Signature \_\_\_\_\_ Date \_\_\_\_\_

Submit all recipes, photographs and competitor information to: [CapreseChallenge.com](http://CapreseChallenge.com).