



TAMPA BAY CHEFS ASSOCIATION AND CUSTOM CULINARY® RECIPE CONTEST - JAN 20TH, 2018 THE SILO EVENT CENTER 9036 Brittany Way Tampa, FL 33619

PRIZES!

- 1st Place: \$750
- 2nd Place: \$500
- 3rd Place: \$250
- 4th Place: \$100



Custom Culinary® proudly offers bases that are recognized as Ready-To-Eat (RTE) by the USDA and FDA, thus are safe to consume right out of the container, with no additional heating required.

- **The Challenge:** Present 4 small plate-appetizer portions in 1 hour (3 for tasting plates & 1 for photo).
- **Entry Fee:** \$25 payable to *ACF Tampa Bay*. Mail check to: 8450 White Poplar Dr. Riverview, FL 33578
- **Deadline:** Email recipes entries and questions of kitchen/venue to Vanessa Marquis at Vnmarquis@gmail.com or 813-922-1624 by January 12, 2018.

For Custom Culinary® samples prior to event, please reach out to Rick Eppers at Reppers@acosta.com or 813-404-0021

Recipe Contest Rules:

You create the recipe! 4 portions, to be restaurant-applicable in today's marketplace, functional regarding food cost practicality. Provide a written recipe with your application. You must bring your own equipment, food, and plates. Request products from Custom Culinary® ahead of time or some products will be on site. Mise en place may be done, but raw food must come in and must cook on site. You will have 1 hour to prepare & present. Presentation must include the use of two (2) Custom Culinary® products and one must be uncooked, options include aioli-pesto, remoulade or flavored mayonnaise. Links for products will be provided once

you register. You will be in a commercial kitchen in the Tampa/Brandon area. Scheduling is first-come, first-booked time slot from 8:00am to 4:00pm. We can accommodate several competitors at one time. If you need to bring specific equipment, please confirm we have the power source (plug-in) you need to operate it. Judging is by a panel of 3 professional judges. Results and award ceremony will follow immediately & will be posted online at ACF Tampa Bay Chapter. Custom Culinary® products available: Gold Label, True Foundations™, Master's Touch® Bases and Flavor Concentrates. This contest is open to non-ACF members/chefs and ACF members/chefs.