

INVITATION LINIE AWARD 2006

For the third year in a row the acclaimed cooking competition known as the Linie Award is arranged. New for this year is the expansion of the competition to apply to all the Nordic countries - also when it comes to ingredients. The Linie Award's purpose is to develop a new, exciting & innovative "Nordic Cuisine" while promoting Nordic ingredients.

The Nordic Cuisine is not defined by traditions in the Nordic countries, but from the naturally available resources in our region. The criteria the jury will pay close attention to is, showing creativity and a strong display of innovation regarding the selection of ingredients found in the Nordic region. The path to the title shall reflect the special consideration of our Nordic climate and geographic conditions.

Linie Aquavit invites all young Chefs in the Nordic region over 20 years of age, to the competition of who can make the two best dishes containing Nordic ingredients. The first dish should be based on Nordic ingredients from the sea, and should match the Linie Aquavit as the drink to this dish. The second dish should be made of a land based Nordic ingredient and Linie Aquavit should be included as an ingredient itself. Only Nordic ingredients can be utilized in these two dishes.

WHAT QUALIFIES AS NORDIC RAW INGREDIENTS?

There is no definitive answer to this. At the same time we find a good guideline for what qualifies as Nordic. Ingredients that obviously fall into this category are those natural to the Nordics - those that grow and live in the Nordic land and sea.

Outside of that which is found wild in the Nordics we will include also farm raised fish, game and plants. Lamb, pork, geese, reindeer, ox, trout, and halibut clearly are examples of Nordic ingredients while for instance, ostrich and tuna are not acceptable ingredients.

It is up to each individual chef to research what it means to be Nordic ingredients.

COMPETITION RULES

Competition rules for Linie Award are following the Nordic Chefs Association guidelines. They are found on the internet pages of the Nordic Chefs Association, www.nkf-chefs.com. More specific competition rules as well as judging criteria can be found at www.arcus.no/linieaward.

TO COMPETE, YOU MUST SEND IN THE FOLLOWING

1. Recipes of the two dishes you wish to enter in the competition, including complete ingredients with weights and measures.
2. Digital picture of the dishes.
3. Personal CV, including a brief description about you, your background & future plans.

JURY

The jury will comprise recognised chefs from each of the five Nordic countries, chaired by Eyvind Hellstrøm.

PRIZE

The winner will enjoy the experience of working with the staff of a 3-star Michelin restaurant in Europe including accommodation, and in addition enjoy a dinner for two in the same restaurant.

Second prize winner will enjoy the experience of working with the staff of a 2-star Michelin restaurant in a Nordic country including accommodation, and in addition enjoy a dinner for two in the same restaurant.

SEND YOUR APPLICATION BY **10TH OCTOBER** TO: ARCUS AS • ATT: LINIE AWARD 2006 • POST BOX 6764 RODELØKKA • 0503 OSLO • FAX NO: +47 22 65 73 38 • EMAIL: edvard.mellbye@arcus.no



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