



Linie Award 2006

- Competition rules

The Linie Award's purpose is to develop a new, exciting & innovative "Nordic Cuisine" while promoting Nordic ingredients. 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.

What is "the Nordic cuisine"?

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.

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 fall outside of the Nordic region and are not acceptable ingredients.

It is up to each individual chef to research what it means to be Nordic Cuisine. If the judges find that the chef has chosen ingredients that do not qualify as Nordic it may be reflected in the judgement.

The competition

Competition rules for Linie Award are following the Nordic Kitchen Chef Federation guidelines. They' are found on the internet pages of the Nordic Kitchen Chef Federation

Competition rules for the Linie

- The candidates have 3 hours at their disposal in the kitchen
- Candidates 1 to 5 start with 10 minutes intervals and present the dishes with 10 minute intervals.
- The candidates have 30 minutes for preparing the kitchen and their equipment before the competition starts.
- The candidate shall prepare two 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
- The candidates shall bring their own ingredients to the competition; the arranger can help source raw foods as needed.
- The food shall be served on the plate
- The food shall be served to 8 persons – 6 to the judges, 1 to the photographer, and 1 for display
- You can bring your own plates
- You can bring your own pre-cooked ingredients to the competition arena, for example; foundation, juice of the meat, fish, etc. split cod together with washed and peeled vegetables and potatoes
- All of the dishes contents shall be prepared at the competition kitchen during the competition
- Your own kitchen technical equipment can be brought to the competition kitchen
- The dish shall be identical with what you sent in as your menu
- Dish 1 should be served as a hot starter
- Dish 2 should be served as a hot main course

Scoring

Points are defined by the following:

Dish 1

20 points for taste and matching with Linie Aquavite

10 points for presentation

10 points for originality and creativity

Dish 2

20 points for taste and matching with Linie Aquavite as an ingredient itself

10 points for presentation

10 points for originality and creativity

Maximum 40 points are the obtainable for each dish, total 80 points

There are points subtracted and time deductions for late delivery of the dish, 1 point per minute

What criteria the judges are looking for

The first course shall be judged on how well it suited to be eaten with Aquavit. The Judges will be looking for how the it complimentary the course is to Aquavit or how it plays of the contrasts to Aquavit. It is preferred that this is a hot dish rather than a cold dish.

The Second or, main course is judged by how Aquavit is used an ingredient in the dish. This dish should be served with Aquavit and dishes served with wine will not score as high.

The dishes, which are usually, only served with wine will be less interesting in the judge's eyes.

The dish must have elements of creativity and good work techniques and not be known dishes, which are "spirited" up with Linie

The dish shall be described as a good, neat and understandable recipe such that a jury can evaluate it. Further, the dish shall be described in detail so the jury can understand how the dish will taste.

There are no constraints for the costs in the ingredients, but over-use of expensive ingredients will be seen as uneconomic use and poor utilization of ingredients

The arranger supplies dry goods for your use under the competition such as salt, sugar, pepper, flour and grain. The same goes for dairy products like cream, milk, butter, Crème Fraiche, ect.

The arranger will also supply some of the raw materials that the candidate has chosen to use in their dishes.