

INTERNATIONAL CATERING CUP

9th EDITION



ANNEX 1 - THEMES

LYON

TUESDAY 21st, WEDNESDAY 22nd, & THURSDAY 23rd,
JANUARY 2025

UN ÉVÉNEMENT:



EN PARTENARIAT AVEC



STARTERS

- Eggs in aspic using Nicolas Feuillatte champagne
- Chicken Bao buns, sweetbreads & **shrimps**, served with Nicolas Feuillatte champagne espuma

INSTRUCTIONS

Both starters must be prepared using only the ingredients from the Ingredients Order form. **Iberic Chorizo by 'Loste Tradi-France' must be part of the recipe for the eggs in aspic.** There are no requirements for the eggs in aspic mould, but it must be brought by the teams. **The bao buns must be cooked in the contest kitchens.**

THE TEAMS MUST PREPARE:

- 16 eggs in champagne aspic
- 16 chicken baos, sweetbreads and **shrimps** accompanied by champagne espuma.

TASTING

8 plates, supplied by the organisers, must be prepared for tasting by the judges. Each plate is composed of one egg in aspic and one **hot** bao bun.

The specifications for the rectangular plate will be available on the website and in the Technical Information document before [September 30th, 2023 at the latest](#)

BUFFET PRESENTATION

The remaining 16 starters (8 eggs in aspic and 8 bao buns) will be arranged freely on the buffet using display props that are left to the teams' discretion, to be supplied by the teams.

SUMMARY:

16 eggs in aspic and 16 hot chicken bao buns.

Tasting: 8 plates supplied by the organisers with two starters each (1 egg + 1 bao bun).

Buffet presentation: 8 eggs in aspic and 8 bao buns to be arranged at the teams' discretion on the buffet using props supplied by the teams.

DISH 1

- PUFF PASTRY ICC SOUP
- FREE RANGE CHICKEN IN WHITE DRESS

INSTRUCTIONS

The following ingredients must be used for the soup: **chicken, foie gras, sweetbreads, shrimps, and morels.**

- **WEDNESDAY** at MFR catering school: **It is allowed** to prepare the puff pastry and filling for the ICC Soup at the school.
- **THURSDAY** at the venue: **The soup must be cooked** live on site in the contest kitchens during the tasting.

THE TEAMS MUST PREPARE:

- 16 puff pastry ICC soups. The containers are supplied by the organisers
- 1 complete free-range chicken chaud-froid, glazed and dressed for the buffet
- The **3 other chickens** are plated for the tasting and **the remaining on the buffet.**

TASTING

8 puff pastry ICC soups

8 portions of chicken chaud-froid (one piece of leg and one piece of wing) will be taken for the tasting.

8 individual plates, supplied by the organisers, composed of:

- One **hot** ICC soup
- One portion of chicken chaud-froid, **cold.**

The specifications for the soup bowls and rectangular plates, supplied by the organisers, will be available on the website and in the Technical Information document before **September 30th, 2023, at the latest**

BUFFET PRESENTATION

The other 8 soups and complete chicken chaud-froid as well as the remaining chickens from the tasting will be arranged freely on the buffet at the teams' discretion.

All presentation dishes and/or props used for buffet must be brought by the teams.

SUMMARY

Tasting: 8 plates composed of:

- One puff pastry ICC Soup
- One portion of chicken (leg and wing)

Buffet presentation: The other 8 soups and the chicken chaud-froid, as well as the remaining chickens from the tasting are to be arranged on the buffet at the teams' discretion.

DISH 2 (PORK)

STUFFED PORK LOIN & FEET WITH SIDE DISH & BEARNAISE SAUCE

INSTRUCTIONS

The teams have free reign to create this dish.

THE TEAMS MUST PREPARE:

Only requirement when preparing their recipe: the teams must use pork loin and feet.

The side dish must be prepared in the contest kitchens at the Sirha venue. The ingredients (excluding Ingredients Order Form) are supplied by our partner METRO and will only be revealed to the participants on *Tuesday 21st January 2025 in the morning at the METRO warehouse.*

- The maximum purchase value for the “side dish basket” must not exceed €50, this will be controlled by weighing at the checkout.

TASTING

8 individual plates, supplied by the organisers, sent **hot**, composed of:

- A **stuffed** portion of pork loin
- A stuffed pork foot
- Béarnaise sauce
- Free side dish

Round plate, ø 32 cm - chosen by the organisers. The exact specifications will be published on the contest website and included in the Technical Information File before [September 30th, 2023 at the latest.](#)

BUFFET PRESENTATION

6 cold dishes (identical to those prepared for tasting) to be arranged on the buffet. The teams must bring with them any dishes and/or containers they wish to use for the buffet (no diameter requirements).

SUMMARY:

Tasting: 8 hot dishes of stuffed pork loin and pork feet served with béarnaise sauce and side dish.

Buffet presentation:

6 cold pork dishes, plates/containers supplied by the teams, with identical presentation to those prepared for tasting, arranged on the buffet.

DESSERT

- Chocolate-dried and/or candied fruit cake
- Chocolate-Vanilla entremets dessert
- Chocolate soufflé pancake

INSTRUCTIONS:

The chocolate-vanilla dessert must include:

- The two Valrhona Hukambi and Komuntu chocolates
- Madagascar vanilla by Norohy

THE TEAMS MUST PREPARE:

- 2 chocolate-dried and/or candied fruit cakes, **12 slices each.**
- 2 chocolate-vanilla entremets (moulds supplied by the organisers, ø160 mm - H45 mm)
- 16 chocolate soufflé pancakes

TASTING

8 rectangular plates supplied by the organisers, composed as follows:

- One slice of cake
- A portion of chocolate-vanilla entremets
- One chocolate soufflé pancake, served **hot**

The specifications for the cake mould and plates supplied by the organisers will be available on the website and in the Technical Information File before **September 30th, 2023 at the latest.**

BUFFET PRESENTATION

- The remainder of the 1st cake and the 2nd cake whole, or a sliced section
- The remainder of the 1st entremets and the 2nd entremets **whole**
- 8 chocolate soufflé pancakes

The teams must bring with them any dishes, containers or props they wish to use for the buffet.

SUMMARY

Tasting:

8 plates with a slice of cake, a portion of entremets and a chocolate soufflé pancake

Buffet presentation:

Remainder of the cake, 1 whole cake and/or sliced, the whole entremets, & 8 pancakes