



II INTERNATIONAL COOKING CONTEST **WITH SOLLER PRAWN**

The municipality of Sóller will become the gastronomic capital of the Mediterranean thanks to its most distinctive food, the red prawn. At the initiative of the Town Council, the second edition of the International Cooking Contest with Sóller Prawn will be held on the 19th of September. This professional competition is open to active cooks and aims to link territory, cultura, pleasure and the primary sector.

19TH SEPTEMBER 2022
MARINA TRAMONTANA PORT DE SÓLLER

www.gambadesoller.es



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COMPETITION RULES

- 1 Soller's City Hall, through its Department of Economic Promotion, Tourism, Agriculture, Livestock and Fishing, announces the second edition of the International Cooking Contest with Soller Prawn.
- 2 The goals of the contest are the international promotion of the municipality of Soller and its positioning as a leading gastronomic destination through one of its distinctive foods: the red prawn.
- 3 The annual event will be held in its second edition on September 19th, 2022.
- 4 The initiative is international in scope and is aimed at all professional chefs linked to catering companies, hospitality training centers and other entities related to gastronomy.
- 5 Registration is free and must be formalized through the website www.gambadesoller.es between June 20th and August 20th. Participants must complete the registration form within this period and attach their CV and a recipe for the contest (name, preparation and a high-resolution image).
- 6 The planning committee will choose six finalists and this selection will be published on the website mentioned above on August 25th. In addition, finalists will be notified personally by phone or email.
- 7 Participants will have a preliminary phase of two hours to prepare the mise en place of their dish. During the final, they must finish and present six portions of their recipe in a maximum time of 30 minutes before a jury made up of prestigious chefs and gastronomes.
- 8 To prepare their dishes, the finalists will be provided with the Soller red prawn and the primary ingredients but not with any other particular ingredients they may need.
- 9 The recipes will be evaluated in the same act by the jury, which must assess these five aspects: flavor (10 points), preparation (10), prawn treatment (10), originality (5) and presentation (5).
- 10 There are two prizes established, 1,500 euros for the winner and 500 euros for the second classified one. All finalists will receive an accrediting diploma.
- 11 The organization will take care of the travel and accommodation expenses of the participants who reside outside of Mallorca.
- 12 Participation in this contest implies acceptance of these rules.