

# *A creative flambé dessert*

*Duration: 20 minutes*

.The candidate must make a creative flambé dessert with a set of two compulsory ingredients and some ingredients selected and provided by the candidate.

The theme which applies to the worldwide final is:

## *Autumn vineyard*

The two compulsory ingredients are:

- A fruit.  
We will place three fruits on a sideboard: one fig per candidate, red grapes and white grapes. The candidate may choose among this selection or have the three of them.
- . One brandy : Cognac

.Other optional ingredients and utensils are at the candidate's discretion

The candidate is expected to deliver two identical desserts according to her/his choices.

The following equipment and products will be provided on site :

- A réchaud
- An oval or round flambée pan
- A sugar dispenser
- Butter
- Lemon





**The culinary technical document of your recipe must be posted to the following email address before the 30th of September 2019**

**Championnat.du.monde.mdh@gmail.com**

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#### ***Further clarifications***

- 1) You may bring your own fruits provided it is raw and plain. However fruits will be at your disposal on the day of the competition.***
- 2) You may bring your additional personal preparation on Sunday the 1st of December in the afternoon. I will be available on that day if you need to store your preparation in our fridges.***
- 3) You will have to flambé your dessert according to a service context : the jury will be seated at a restaurant table. Utensils will be provided for tasting but you may bring your own utensils for tasting, dishing up...***
- 4) A commis will be selected to assist the candidate***
- 5) You will compete on a « battle » pattern with another candidate in front of the jury who will focus on individual performance***
- 6) APlease remember to send your technical document before the 30th of September 2019***

