

# ***Burren Culinaire 2016***

## **Entrant Pack**



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## **Burren Culinaire Entrant dates**

Round 1: Entries to be submitted by Friday 27<sup>th</sup> May  
Finalists notified by Friday 17<sup>th</sup> June

Round 2: Live Demonstrations Sunday 30<sup>th</sup> October

Submit entries by email to [tina.burrenecotourim@gmail.com](mailto:tina.burrenecotourim@gmail.com) including the words 'Burren Culinaire' in the subject line.



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# Burren Culinaire Competition Brief



## Round 1: Written Submissions

Each entrant submits a detailed description of a seasonal dish of their choice elaborated with: -

- a food story in relation to their dish: inspiration, seasonality, local artisan suppliers used, how the dish best represents the locality they are coming from
- a plan of work for their dish, outlining cookery methods used and ingredients
- a photo of their finished dish.

Judges will also be looking for originality, use of seasonal produce and a solid understanding of the ingredients used. The closing date for entries is Friday 27<sup>th</sup> May 2016.

## Round 2: Live Cookery Challenge

Three selected finalists will get the opportunity to cook their dish for a live audience during the Burren Food Fayre festival on Sunday 30<sup>th</sup> October 2016.

There will be one hour allowed for this (1/2 hour actual demonstration time) and each entrant will be required to talk about their dish and be able to answer all questions asked by the M.C.

Judging will be by a panel of 3 judges led by Peter Jackson, Head Chef, Armada Hotel, Spanish Point, Co. Clare.

The judges will be looking for: Techniques and skills, wastage, cleanliness, passion for ingredients, overall finished dish presentation and taste.

The winner will be announced on the day. All finalists will receive a certificate and €50 towards expenses and the winning entrant will receive a trophy and a cash prize of €250. (See detailed Prize Sheet)



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# Burren Culinaire Prize Details 2016



The three most promising entries will be selected to participate at the Burren Food Fayre 2016. Entrants are invited to attend the Burren Food Fayre on Saturday 29<sup>th</sup> and Sunday 30<sup>th</sup> October and can avail of the following opportunities:

## Saturday 29<sup>th</sup> October:

- Masterclass with award-winning Chef Aidan McGrath of Wild Honey Inn.

*Aidan has appeared in cookery programmes such as the BBC's Gourmet Ireland with Paul Rankin, Samantha Brown's holiday show on Discovery Channel, and RTE programmes: Afternoon Show, Open House, Pot Luck; and on TG4 with Eamon O'Catháin. Aidan has worked with a number of celebrity chefs in his career including Anton Mossiman, Wolfgang Puch, and Tom Colicchio (US Top Chef TV series). A native of Mayo, Aidan McGrath is a graduate of Killybegs Hotel and Catering College in Co. Donegal. He began his career in The Berkeley Hotel in Knightsbridge, London, and then held a number of senior chef positions in some of the leading hotels in the UK, The Dorchester, The Four Seasons, to name but two, and also in France and Switzerland. Before returning to Ireland he was Head Chef at l'Escargot a Marco Pierre White restaurant and a London landmark in food. Now Aidan owns and runs with his family, Wild Honey Inn in Lisdoonvarna, which they spent five months renovating in 2009. Aidan is now doing what he has always wanted to do and describes his cooking today as "modern bistro style". Wild Honey Inn has received the Bib Gourmand from Michelin each year since 2010, the first pub in Ireland to achieve this accolade.*

*Aidan will focus on tips for success in the final on Sunday.*

- Participation in Burren Food Fayre Creative Food Workshops taking place in Lisdoonvarna
- Accommodation and Dinner on Saturday evening



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## Sunday 30<sup>th</sup> October

- Finalists are invited to join Oonagh O'Dwyer of [wildkitchen.ie](http://wildkitchen.ie) for a foraging trip in the local vicinity. Oonagh is an organic horticulture tutor who has been growing her own food for many years and studied at An. T-ionad Glas, the organic college in Dromcollogher in Co.Limerick. Oonagh has a huge passion for local, sustainable food and set up Wild Kitchen in 2013, guiding wild food walks on land and the seashore. A member of the award winning Burren Food Trail and winner of the Burren Béilíni competition at the Burren Food Fayre 2015, Oonagh creates exciting things to eat from the wild and loves to share her knowledge with others.
- First cookery demonstration at the Burren Food Fayre will be by Peter Jackson, Executive Chef at Armada Hotel, Spanish Point. Peter will be on hand to support finalists in preparing for their own cookery demonstration.
- Each finalist will perform a live cookery demonstration of the dish described in their entry. Judges will decide the winner on the day.

### The Burren Culinaire Competition winner will receive:

- €250 Prize money
- Burren Culinaire Trophy
- Winner's Certificate

Each Runner-Up will receive a certificate.

All finalists will be entitled to €50 towards expenses.



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# The Burren Food Fayre



A food themed weekend of workshops, food stalls, competitions and chef demonstrations promoting the Burren's range of local produce.

**Date:** 29<sup>th</sup> and 30<sup>th</sup> October 2016

**Location:** Lisdoonvarna, Co. Clare

**Telephone:** +353(0)657074208

The Burren Food Fayre Weekend will hold its fifth annual food themed event in Lisdoonvarna on the October Bank Holiday Weekend. As part of the local Winterage Festival, the Food Fayre showcases the fabulous Burren produce.

Food workshops take place on Saturday at the Spa Wells and there is a Food Fayre on Sunday at the Pavilion. The event is organised by the Burren Ecotourism Network and will have a focus on the food produce offered by the Food Trail members. On both days there will be a strong emphasis on local produce, promoting the delicious flavours of the Burren.

Saturday will feature a variety of food workshops including preserving, fermentation and butchering skills, as well as a Pop Up Café serving tastings of the delicious locally produced food.

Sunday's activities include food stalls, chef demonstrations and several competitions that recognise excellence in the sourcing and use of local ingredients. The Burren Culinaire Competition features inspirational cookery demonstrations by Culinary Arts students. The Burren Masterchef competition has a junior and adult section and requires entrants to submit a precooked themed dish to a panel of judges. The Burren Beilíni competition is an internal event for Burren Ecotourism Members to establish the Burren Beilíni as a small bite of Burren produce. There will also be Best Taste of the Fayre and Most Attractive Stall competitions.



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# Burren Culinaire Application Form 2016



## PERSONAL DETAILS

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

EMAIL: \_\_\_\_\_

PHONE: \_\_\_\_\_

## INSTITUTE DETAILS

NAME OF COLLEGE: \_\_\_\_\_

DEPARTMENT: \_\_\_\_\_

LECTURER: \_\_\_\_\_

COURSE TITLE: \_\_\_\_\_

YEAR OF STUDY: \_\_\_\_\_

Signed: \_\_\_\_\_

Date: \_\_\_\_\_

**Closing date for applications is Friday 27<sup>th</sup> May 2016. Applications should be submitted in soft copy only and may be emailed to [tina.burrenecotourism@gmail.com](mailto:tina.burrenecotourism@gmail.com) including the words 'Burren Culinaire' in the subject line.**



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