

T383 CURRY CUP

Criteria

Competitors are to prepare and present ten (10) main course portions of their best curry, two (2) portions are to be plated with rice, and your choice of accompaniments.

Two (2) members per team permitted.

A rice cooker may be used.

Relishes, chutneys, yoghurt sauces and garnishes should be made on site.

A recipe & a description card must accompany the dish. Recipes may be used by sponsors and NZChefs for promotional purposes.

The balance of the food will be served by the event crew to members of the public, as below.

People's Choice Award – The Curry Cup (Restaurant Arena)

This event will be open to public to come and try the team's product and vote on the best curry at the show.

\$2.00 per curry tasting with the proceeds going towards our event charity this year (FTP – From The Pass).

Time Allocation

Sixty (60) minutes

Sunday 18 September, 1:30 pm