

Gourmet Master Chefs · Global Challenge 2023 - Grand Finale in China · Recipe Form

Must be competed and return before August 25, 2023

(Must be in WORD format)

Category (Please tick√)

Student (Individual) Student (Team of 2)

Professional Chef (Individual)

Participating Organization:

Name of Chef:

Appointed Ingredient:

Name of Cuisine:

Category	Theme	Appointed Ingredients	Specification & Quantity
Professional Chef (Individual)(A)	Chinese-Western Fusion, National Trend	Sui Xiang Chicken	Fresh, 1.3 kg each, 2 pcs per Team
Professional Chef (Individual)(B)		Black & White Full Cream Evaporated Milk	Canned, 410g, 2 can per Team
Category	Theme	Appointed Ingredients	Specification & Quantity
Student (Individual)(A)	Chinese-Western Fusion, National Trend	Black & White Full Cream Evaporated Milk	Canned, 410g, 2 can per Team
Student (Individual)(B)		Sui Xiang Egg	28g per Egg, 9 egg per Team
Student (Individual)(C)		GMC Abalone in Brine	Canned abalone, 425g, 6 pcs per can, 1 can per Team
Category	Theme	Appointed Ingredients	Specification & Quantity
Student (Team of 2)(A)	Chinese-Western Fusion, National Trend	Sui Xiang Pigeon	Fresh, 280g each, 3 pcs per Team
Student (Team of 2)(B)		Black & White Full Cream Evaporated Milk	Canned, 410g, 2 can per Team

Main Ingredients & Portion

Name of Ingredients	Portion	Name of Ingredients	Portion

Seasoning & Sauce

Seasoning & Sauce	Portion	Seasoning & Sauce	Portion

Cooking Method : (No less than 50 words)

(1)
(2)
(3)
(4)
(5)
(6)

Characteristics of Cuisine (must be filled in, at least 50 words) (can include creative inspiration, use of ingredients, cooking skills, and meaning of the dish)

Chef Profile: (must be filled in, at least 50 characters) (can include education background, learning history, culinary strengths, award certificates)
