



## Knorr's Student Chef of the Year competition

Back to basics cooking is certainly in vogue, and is the focus of the **Knorr** Student Chef of the Year competition. Now in its 13th year, the competition challenges students to reinvent traditional Irish recipes, such as bacon and cabbage, coddle and stew. All student chefs in catering colleges across Ireland are eligible to enter the **Knorr** competition.

To be in with a chance of winning the top prize – a trip to the Baden Württemberg region of Germany, where the overall winner will be treated to dinner in the Michelin-starred Schlosshotel Friederichsrube restaurant – entrants must create an innovative Irish recipe for both a starter and main course, using a *minimum* of two **Knorr** catering products for their dishes.

Each entry will be evaluated on creativity, technique, workmanship, composition, presentation and the use of local and seasonal produce.

Closing dates for applications is Friday, January 22. The final cooking showdown will take place in the Galway Mayo Institute of Technology on February 11. See [www.unileverfoodsolutions.ie](http://www.unileverfoodsolutions.ie).



Students Catherine Mulkerrins and Sam Mulholland with Stefan Matz, of Ashford Castle

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