

Organiser



Main Partner and Sponsor

**BALTIC MASTER®**



## **BCCL 6TH CURRY COOK-OFF**

**Indian Curry cooking contest and a true feast for spice & curry lovers!**

**Date:** 14th June, 6.00 pm

**Venue:** ČIOP ČIOP modern rooftop terrace (Žalgirio str. 135)

**Organised by the British Chamber of Commerce in partnership with BALTIC MASTER culinary studio, supported by Sue's Indian Raja**

**! This is an invite for the teams of 2 persons to participate and present 2 different types of Indian curries: the 1st one with meat and another one vegetarian.**

The entry is applicable for maximum 6 teams with a priority given to BCCL members registering before 3rd of June.

Plase read the entry rules below and **register with the BCCL no later than June 3rd.**

This invitation at the moment only applies for those, who are interested in cooking the curries. Separate invitation for the tasters & spectators - the public, will follow later.

The pre-cooking facilities in BALTIC MASTER kitchen studio on Dariaus ir Gireno str. 175 will be available. After pre-cooking, your curries will have to be delivered to the Ciop Ciop rooftop terrace on Žalgirio str. 135 and presented in the warming stations for the Judges & and the audience tasting.

## **ENTRY RULES FOR TEAMS**

### **1. What do we mean by Curry cooking Teams**

If you are a cooking fan, but this is not your profession, get your team organized for the 6<sup>th</sup> BCCL Curry Cook-off! Your team should consist from 2 persons. Maximum number of teams we will accept is 6. The teams will be registered as first come first served with a priority given to BCCL members. **Team entries are accepted no later than June 3rd.** The following information is required when registering your team:

- The name of your team and names of your 2 team members;
- The name of the two Indian curry dishes you will be making;

### **2. Who can take part as a Team?**

**The chamber members (priority) or friends or any curry fans - local or expats are invited to take part in this 6<sup>th</sup> Indian Curry cooking contest, popular all over the world!** It should be fun cooking in your mini teams and presenting your masterpieces to the Judges.

### **3. What Curry dishes to make?**

As this is an Indian Curry cooking contest, each from the teams will be requested to make **2 different Indian curry dishes**. The one must be **Curry dish with meat of your choice** and another **one must be a vegetarian dish** from your most favorite Indian curry dishes. The quantity is 10 portions of each curry. The teams are requested to use their own products and spices to prepare the curry dishes and present them in warming stations in the final contest at the Rooftop terrace. Rice and Nan bread will be arranged by the Chamber.

The warming stations (*marmitai*) can be rented out either from **UAB Sangaida Mob. +370 682 39849** or you may find well be able to find who could lend them for you.

### **4. Equipment**

The Curry Cook-Off partner **BALTIC MASTER** culinary studio (address: Dariaus ir Gireno str. 175, Vilnius) will be kindly providing all the cooking equipment and the dishes needed for 6 teams to pre-cook their curry dishes on the event day from 12.00 till 16.30h.

The fully prepared dishes must be kept in warming stations and delivered to the ČIOP ČIOP rooftop terrace (Žalgirio str. 135) no later than 17.15 to leave enough time to settle everything before the guests start arriving to the event starting from 18:00.

## 5. Presenting Curry dishes at the event and Judging

At the Ciop Ciop roof terrace, where the 6<sup>th</sup> Curry Cook-off event will take place, all the teams will have to be prepared to present their curry dishes and serve their curries by standing behind the warming stations. **Each of the Team is requested to have a clear information sign with name of their team and names of both dishes they've prepared.** The Judges (Names to be confirmed later) will be coming to the teams, asking various questions relating their dishes and tasting them. After that, they will provide their verdict on the best 3 curries. The final decision will be made based on the taste and presentation of the dishes. The public will be tasting after the Judges and voting for the best „audience choice“ curry as well.

### 5. Awards

1st Best Indian Curry

2nd Best Indian Curry

3rd Best Indian Curry

Audience choice Indian Curry

All awards will be presented with the diplomas and special prizes kindly established by the Sponsors (to be announced later).

Should you wish to have a look at photo gallery from the last year's Curry Cook-off, please [click here](#).

**YOU ARE MOSTLY WELCOME TO REGISTER NOW AND DEMONSTRATE YOUR TALENT IN SPICE AND CURRY! PROVE TO US THAT YOU ARE HOT AND SPICY!**

If you have any further questions, please contact Kristina Baumann at the BCCL by tel. 269 00 62,  
Or e-mail: [kristina@bccl.lt](mailto:kristina@bccl.lt)