

# **1st INTERNATIONAL COMPETITION GELATO VERO**



**10-11-12 DECEMBER 2021**

## **ADMISSION AND PARTICIPATION REGULATION FOR THE EVENT CALLED “GELATO VERO”**

### **AVAILABLE EQUIPMENT**

Combigel 8 or Profigel 10 TELME (extraction)

Induction plate / Weight scale / Immersion mixer / Various tools

### **1) REQUIREMENTS**

Owners or employees of gelato parlors or other activities that produce gelato both of Italian and foreign citizenship are admitted to the competition.

### **2) INSCRIPTION**

The inscription must reach us no later than December 1st 2021! Applications arriving after this date will no longer be considered.

The participation fee is 90 € and will be paid by bank transfer or via PayPal. Payment details will be shown at the bottom.

### **3) ALLOWED INGREDIENTS**

All raw materials such as milk and cream etc. are allowed. As raw materials are also considered 100% dried fruit pastes, self-produced liquid and crunchy toppings, self-produced chocolate coatings.

## **4) NOT ALLOWED INGREDIENTS - PENALTY EXCLUSION**

Semi-finished products, bases, dyes, chemical flavors, preservatives, cocoa 22-24, variegato or ready-made inclusions (toppings, biscuits), foreign fats to those contained in the raw material, hydrogenated fats, chocolate substitutes.

## **5) STEP 1- Preselection**

Each competitor will have to bring an iconic recipe from their gelato parlor or a particular taste. Important: traditional flavors are excluded at this stage!

The liquid mixture to be pasteurized and whipped can be brought already prepared or assembled on site. Competitors will have fresh milk, fresh cream, fresh eggs, sucrose and dextrose available. The prepared mixture must be 2.5 kg.

The recipe must be attached to the gelato and each competitor must also submit a small thesis on the taste and procedure of the recipe.

The gelato will be stored in 500g trays in professional freezers at a temperature of -15 ° C.

The 10 gelato chefs with the highest score will advance to the semi-final round.

In case of ex aequo, whoever has the highest grade in the technical part (recipe analysis) will pass the turn. Should this score be the same, the participants will both advance to the semifinals.

## **6) STEP 2 - Semi-final**

In this round the participants will prepare a traditional taste that will be announced at the moment.

On the morning of the semifinal, the candidates will start at 9 am and will have 30 minutes to balance the recipe (no excel file or software allowed!). Subsequently, each candidate will have 30 minutes to make the gelato. The ingredients will be provided on site. The recipe must always be attached, but at this stage without description.

## **7) STEP 3 - Finals**

The 3 gelato chefs with the highest score will be admitted to the last step. If there are two chefs with the same score, the rules in the previous point apply.

The Finalists will have to balance and make a recipe in front of the jury. They will have 30 minutes to balance the recipe and 30 minutes to make the gelato.

## **8) JURY AND JUDGMENT PARAMETERS**

In step 1 and 2 of the competition the gelato chefs will remain anonymous as only and exclusively the gelato flavor will be evaluated without prejudice. The jury will analyze more precisely taste, texture, persistence, creaminess, melting point and recipe analysis (this last point only by the gelato chefs of the jury) with a score from 0 to 5 for each single point. The tasting trays and the recipes will be conserved anonymously without names or references.

In the final round, which will be a show cooking, the jury will judge also the presentation, the cleanliness and order of the workstation.

## **9) DRESS CODE**

Only candidates with a white jacket and jeans or dark trousers will be admitted to the competition. Shoes must be closed and hair covered or tied well.

## **BANK TRANSFER AND PAYPAL DETAILS**

The cost of registering for the Competition is € 90 and must be done in the manner described below.

**PayPal:** scuolagelatonaturale@gmail.com

**Bonifico Bancario:** Intestatario Manuele Presenti

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