



Around the world MASTERCHEF COOK-OFF/Braai

Guests are split into groups and briefed on the cook-off challenge. Each team will choose a cryptic clue that will give them a hint of what country they will be representing. Each team is supplied with their own prep table.

Teams are judged on team work, taste, presentation & passion, when presenting their finished countries food on their prep tables for judging. Chefs will present their food on a singular harvest table so that everyone can taste each other's food for their lunch. A winning team will be chosen by the judges. A full kitchen will be set up and Chefs will facilitate the team build with their friendly and capable staff.



MENU

SOUTH AFRICA



TEAM 1: MEMBERS OF THE TEAMS ARE REQUIRED TO MAKE THEIR PAP & SAUCE FROM SCRATCH, AS WELL AS BRAAI THEIR MEAT. IT IS UP TO THEM AS TO HOW THEY WILL DELEGATE THEIR TASKS AMONGST THEIR TEAM.

WORS & MARINATED LAMB CHOPS
GARLIC BREADS
PAP TERT
HOMEMADE CHAKALAKA SAUCE

USA



TEAM 2: EACH MEMBER OF THE TEAM MUST COME UP WITH THEIR OWN VERSION OF THE BEST GOURMET BURGER & ACCOMPANIMENTS TO IT. THE TEAM WILL HAVE A MINI INGREDIENTS TABLE AVAILABLE TO THEM, WHERE THEY WILL BE REQUIRED TO CHOOSE THEIR TOPPINGS. WE WILL GIVE THEM MINCE / CHICKEN / CHEESE / ONIONS / FLOUR TO MAKE THEIR OWN BREAD ROLLS & POTATOES

CHINA



TEAM 3: THE MONGOLIAN BRAAI IS A CHINESE TRADITION, BUT INVOLVES A LOT OF CHOPPING. THE TEAM WILL NEED TO CUT THE FOLLOWING WHOLE MEATS AND VEGETABLES INTO LONG STRIPS FOR THEIR TEAM OF 10. WHEN COMPLETE THEY CAN CHOOSE THEIR OWN COMBINATIONS FOR THEIR MEAL FROM A SELECTION OF CUT POULTRY, RED MEAT & SEAFOOD WITH CHOPPED SEASONAL VEGETABLES, RICE, NOODLES AND AN ARRAY OF DIFFERENT SAUCES. THE ABOVE FOOD IS DISPLAYED RAW ON LARGE FOOD TABLES AND IS THEN TAKEN TO MONGOLIAN BRAAI'S WHERE IT IS COOKED BY EACH INDIVIDUAL TO THEIR OWN PREFERENCE.

INGREDIENTS: CHICKEN FILLETS, SIRLOIN, FRESH LINE FISH, BASMATI RICE, EGG NOODLES, QUINOA, MIXED PEPPERS, RED ONIONS, CABBAGE, SPINACH, BABY MARROWS, CARROTS & MUSHROOMS.

SAUCES: SOYA SAUCE, SWEET CHILLI, PERI PERI, GARLI OLIVE OIL, SWEET LEMON AND FRESH GINGER.

PORTUGAL



TEAM 4: THE TEAMS ARE REQUIRED TO SKEWER, MARINATE & SPICE THEIR MEAT THE TRADITIONAL WAY AND MAKE USE OF THE STEEL SKEWERS PROVIDED. PORTUGUESE ROLLS TO BE BAKED RECIPE TO BE SUPPLIED.

RUMP / CHICKEN ESPETADA MARINATED AND SKEWERED MIXED PEPPERS & MUSHROOMS AND SERVED WITH HOT BUTTERED PORTUGUESE ROLLS

MEXICO



TEAM 5: THE TEAMS ARE REQUIRED TO MAKE A TRADITIONAL CHILLI CON CARNE FILLED WITH BEANS, CHEDDAR, SOUR CREAM & RED ONIONS, AS WELL AS MAKE THEIR OWN TRADITIONAL GUACAMOLE.

TRADITIONAL TORTILLA'S FILLED WITH CHILLI CON CARNE, REFRIED BEANS & RED ONION AND FILLED WITH GUACAMOLE, GRATED CHEDDAR, SOUR CREAM & TEQUILA GOLD

MALAYSIA



TEAM 6: THE TEAMS WILL BE REQUIRED TO PREPARE THEIR TRADITIONAL BEEF SATAY WITH WOODEN SKEWERS PROVIDED AND MAKE THEIR OWN FRESH CORIANDER PANCAKES WITH SPICY PEANUT SAUCE MADE UP OF PEANUT BUTTER, COCONUT MILK AND SWEET CHILLI SAUCE.

MEDITERRANEAN: VEGETARIAN / HALAAL



TEAM 7: THE TEAMS WILL NEED TO PREPARE AND COOK A VEGETARIAN MEAL. LARGE RED PEPPERS FILLED WITH COAL-ROASTED VEGETABLES AND BRIE CHEESE, WRAPPED IN FOIL AND BAKED ON COALS SERVED WITH PUFF PASTRY TOASTS FILLED WITH OLIVES, SUN-DRIED TOMATOES AND CHEDDAR CHEESE

INDIE / PAKISTAN / BANGLADESH



TEAM 8: THE TEAMS WILL NEED TO MARINATE & COOK THEIR CHICKEN IN THE TRADITIONAL INDIAN WAY
FRAGRANT TRADITIONAL CHICKEN CURRY MADE WITH AUTHENTIC HERBS & SPICES AND
YOUR OWN ROTI COMPLIMENTED WITH RAITA & TOMATO SALSA

SPANISH



TEAM 9: THE TEAM IS REQUIRED TO PREPARE A TRADITIONAL SPANISH PAELLA & COLD
GAZPACHO SOUP
TRADITIONAL PAELLA MADE WITH YELLOW RICE, CHICKEN, SEAFOOD, PEPPERS & PEAS
SERVED WITH A GAZPACHO AND ROSEMARY OLIVE FOCACCIA (PROVIDED BY CHEFS).

MOROCCAN



TEAM 10: THIS TAM WILL BE REQUIRED TO PREPARE A CHICKEN PILAF, SERVED IN HALF
BUTTERNUT WITH COUS COUS. INGREDIENTS INCLUDE: ONIONS, ALMONDS, FRESH MINT,
CHICKEN THIGHS, MOROCCAN SPICES, DUKKHA AND SYRUP.



EXPERIENCE IT!

TERMS & CONDITIONS

- *Bookings are secured in writing via e-mail, followed by a 50% deposit within 14 days of receiving the Quote. Prices quoted thereafter are subject to change*
- *Alternatively, bookings are secured on receiving a purchase order number*
- *Loret's Kitchen reserves the right to change ingredients on the agreed menu prior to the function depending on availability of items subject to suppliers*
- *Should pax decrease by more than 10 pax the cost per head will increase by 5% per head*
- *Final pax to be confirmed at least 5 working days prior to the function. Should confirmation occur any less than 5 days, the client is liable for payment on the original amount of pax*
- *A 50% deposit is required on acceptance of this quote. The remaining 50% is payable 5 working days prior to the function*
- *Deposits are not refundable upon cancellation*
- *The client shall be responsible for any damage caused to venues represented by Loret's Kitchen for any act or omission by the client, any guest or invitee*
- *Venues represented by Loret's Kitchen shall take every reasonable precaution but shall not be responsible for any loss of life, injury, or damage suffered by the client, any guest or invitee, as a result of services. The client indemnifies Loret's Kitchen and the venue we represent against any or all such claims arising.*