



NORA Arctic Young Chefs Tournament



ARKTISK MAT



Calling all aspiring young chefs under 30 in Iceland, Faroe Islands, Greenland, and Coastal Norway (Coastal Norway are the counties in Norway that have border to the North Atlantic Ocean, from Rogaland in the south all the way up north to Finnmark. Are you ready to showcase your culinary skills on an Arctic stage? We are thrilled to extend an open invitation to all aspiring young chefs and food enthusiasts to participate in the NORA Arctic Young Chefs Tournament

Introduction: The Arctic Young Chefs Tournament aims to foster collaboration, celebrate culinary diversity, and promote the use of underutilised ingredients from the North Atlantic region. First, we will host a series of semi-final national tournaments in Iceland, Faroes, Greenland, and Norway. Winners will be selected in each country, and they will then compete against each other in a grand finale! With this competition, we seek to identify the best young chefs and elevate traditional local ingredients to gourmet levels. Dates: Iceland 16. March 2024 for the semi finals, but 1.march to apply for semi finals.

- Contestants: 6 - 8 ,apprentice, young chefs or food enthusiasts per country under the age of 30, competing at a national level
- Time: 3 hours to prepare a starter and a main dish
- Prize: Winners of national semi-finals receive DKK 10.000.
- All the national semi-finalists will also receive funding to travel to a work visit in another NORA country.
- Each winner of the national semi-final will move forward for the final competition in Norway.
- The winner of the final competition will get DKK 25.000.
- The winner will get an invitation to visit the Michelin Restaurant KOKS for a week, NORA will cover transport. The other finalists will also be given opportunity to visit a restaurant in another NORA country. NORA will cover transport expenses.
- Travel and accommodation for the national semi-final competition and the final competition will be covered by NORA.

1/3/2024 • 12:00 • Menntaskólinn í Kópavogi

How to apply

Please submit through this link here <https://forms.gle/78GAuQfp44oXbV1t7>

and answer the following questions:

- What is your thought on north Atlantic cooperation and how do you see that you contribute to the cooperation amongst chefs in the region?
- Which 3 underutilised ingredients would you like to use? Underutilised is in the meaning that they are not so much used but are also more or less easy to get hold on, they might even have been used in the 'old days.
- What is your best local or/and traditional dish?

Application must be submitted before **1.March**

Any questions regarding the competition can be answered by Hinrik Carl Ellertsson, at hinrik.carl.ellertsson@mk.is or +354 6954905