

NZ Chefs’ Competition Recipe Template 2024

Competitor Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Name of dish/recipe \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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| **Weight** | **Ingredients** |  | **Weight** | **Ingredients** |
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Method:

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|  | *Eg: Cream 2 egg yolks and 200g sugar until sabayon is formed.* *Peel and portion 300g beetroot and place in the oven.* |
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