

Chefs cross ladles to dish out five course meal

Chef Contest

Staff Reporter

TIRUCHI: The wave of cooking inspired reality shows with amateur or professional chefs dishing out lip-smacking food has caught on in the city. As many as 19 chefs took part in a contest that tested the ability to churn out creative and delicious food under pressure.

Sumptuous meal

The culinary staff who participated in the in-house challenge at Hotel Ramyas had their tasks cut out - to prepare a five course meal with soup, appetizer, salad, entrée and dessert, under two hours.

"The event was held to motivate our cooks to bring out innovative creations in various cuisines," said K. Durairajan, Executive Chef, Hotel Ramyas. Staff of varying ranks from chef-de-partie to commis took part in the event that was judged by top chefs from star hotels. Apart from gauging their involvement and ingenuity, the con-



FOOD PARADISE: Chefs with dish at Hotel Ramyas in Tiruchi..

PHOTO: R.M. RAJARATHINAM

test tested their capacity for creating original flavours, presentation and skill in menu planning.

At the end of much chopping, roasting and grilling, Punjabi, Chinese and Continental, dishes stood on the counters, with tandoori style

being a hot favourite. Broccoli sheek kabab, strawberry ice fizz, drumstick rice, Agni biryani, Chettinad curry rice, coconut water kulfi and strawberry soufflé were among the outstanding preparations. Some of the recipes would be introduced in the

menu at the restaurant under renovation, said Mr. Durairajan.

There was a proposal to replicate first time initiative for chefs as an inter-hotel contest for chefs in the city, according to Rathnakumar, managing director.