



**Special Competition to celebrate 60 years of Chef Ireland**

**Tournedos of Beef á la Médicis Competition – Open Class**

**Tournedos à la Médicis is a classic French dish named in honour of Catherine de Medici, prepared by Auguste Escoffier. This luxurious dish features a beef tournedos (a small, thick cut from the tenderloin) accompanied by a rich and opulent garnish.**

1 hour will be allowed to prepare, cook and present 2 x plated main course portions of a Tournedos of Beef á la Médicis dish.

The garnish for the dish is to consist of; Artichoke bottoms garnished with green peas, carrots and turnip balls, noisette potatoes, choron sauce on the tournedos and Madeira sauce. All ingredients must be provided by the competitor. Basic stock and washing and peeling of vegetables is the only mis - en - place allowed.

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