

# CULINARY WORLD CUP 2018

**A VISUAL JOURNEY**

*accompanied by wesual*



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*Editor: wesolutions Softwareentwicklungs GmbH | Food-Photography with WESUAL CLICK: Tania Serres, Ljubica Komlenic, Denis Matic, Silke Traunfellner | Project management and concept: Silke Traunfellner | Layout: wesolutions Softwareentwicklungs GmbH | Contact: info@wesual.at, Münzgrabenstraße 36, AT-8010 Graz, www.wesual.at, www.facebook.com/wesual.at | All photos of food were photographed with WESUAL CLICK. | All rights reserved. The use of text and pictures, in whole or in part, are copyrighted and punishable without the written consent of the publisher. This applies in particular duplication, translation or the use in electronic systems.*



# YOUR WESUAL TEAM



*We had the great pleasure to attend and support the Culinary World Cup 2018 with our WESUAL technology. We had the responsibility to photograph all the dishes of the evening battles between the national teams with WESUAL CLICK. We hope our booklet can illustrate at least a glimpse of the astonishing cooking that took place in Luxembourg. As we ourselves are an Austrian company, it was a huge thrill to see the Austrian junior team take home gold in 2018. Nonetheless every team impressed the audience. We also used our Digital Chalkboard to showcase all the teams and their dishes as soon as we captured their work. Our software and a set-up of two mobile WESUAL A-Stands in the main corridor, as well as a large screen in the restaurant area gave everyone an overview of what was going on in the heated cooking blocks in almost real-time.*

DENIS MATIĆ

*In 2018, I had the pleasure to attend the Culinary World Cup for the first time and experience this fascinating event firsthand. For me, as a photographer and creative person, it was heaven on earth. It was amazing to photographically record all the wonderful artworks of the chefs with WESUAL CLICK. Every day I was astonished all over of what the teams have accomplished. How much passion and love they put into each of their creations - for me, every creation was a masterpiece of it's own!*

SILKE TRAUNFELLNER





# A UNIQUE HIGHLIGHT OF THE CULINARY SCENE

Thomas A.  
Gugler

President of the  
World Association  
of Chef Societies



*Greetings to all the professional participants and visitors of the Culinary World Cup in Luxembourg organized by the Vatel Club. For me it is always a very special moment and week where you see the best teams from all around the world participating and battling for the title. All the contestant are winners as everyone is putting so much personal effort into the pre-preparations, trainings and cook offs that they deserve the greatest honor. An amazing aura and setup are always awaiting the teams and the setups of the kitchens are simply outstanding. The audience and visitors are all food lovers, and the trade show at the same time with the opportunity to try goods, foods and beverages is amazing.*

*I've seen many episodes of the Culinary World Cup Luxembourg and personally, I can just congratulate all of the organizers for their marvelous work. Personal thanks to Alain Hostert, Alojse Jacoby, Armand Steinmetz, Jessica Sidon, Carlo Sauber and the entire Luxembourg team and board of Vatel Club in front and behind the scenes for this fantastic job.*

Vatel Club „Chapeau“!!!!!!

*Visiting as the President of the WACS, the Culinary World Cup always gives me a unique feeling with all its facets sparking an emotional firework with a stunning surrounding and style.*





BE  
PART  
OF  
THIS  
LEGEN-  
DARY  
EVENT!

## SOME QUESTIONS

### **What does the Culinary World Cup mean to you personally?**

For me the culinary world cup is one of the highlights in the culinary world. It was one of my first global mega events where I participated 1986 and was winning a gold medal there. It is a very emotional memory, which lasts forever, and it gives me always a special feeling that goes back more than 3 decades. As well, it is for all chefs from around the globe a kick and special thrill to be part of this legendary event, which is perfectly organized, and a benchmark for skills on the highest level globally.

### **What does it mean for the participating teams?**

For any team from all around the world it is a thrilling atmosphere, the battlefield, the tension, the adrenalin output, the pressure, which makes this event a unique highlight of the culinary scene.

Vatel Club organizes this World Cup at a stunning outstanding level, where the best teams of the world are participating, despite of the distance, the hard ship, the cost and the personal efforts of weeks, months and years to train, in order to win this prestigious World Cup Title.

### **What advice would you give future contestants for the title "Best Culinary Team of the World"?**

Firstly the success comes through hard work, lots of trainings, time dedication, proper planning's, automation of handling processes, team work, open mind thinking, creativity and innovations, being trend setting and as well not to forget the proper basics and the flavours of the dishes, be natural and creative and as well respect all other teams in friendship and cooperation. Exchange of knowledge and friendly atmospheres will make the next champion. Good luck for all of the national teams, regional teams, and individual contestants and the best one shell win.



# THE CURIOSITY ABOUT TASTE

Carlo  
Sauber

jury president of  
the Culinary National  
Teams at the Hot Kitchen



*What does the Culinary World Cup mean to you personally?*

The Culinary World Cup is the second most important competition in the world. This competition represents an emotional importance for me, because in 1990 it is also the first time that I participated as a member of the National team of Luxembourg. The Culinary World Cup is also a pride for me to be able to show the world that Luxembourg, as a small country, does not only have the financial center, but also a gastronomy that deserves its international reputation.

*In your opinion, what is the best way for a team to prepare for the second most important cooking competition in the world?*

Each country has its own way of putting together its team. But at this competitive level, the public expects excellence. For the visitors

and customers who dine with us, the teams should surprise them, make them dream and make them an unforgettable experience. To achieve this, teams need to be innovative, inspired and challenged time and time again. The kitchen is constantly evolving, and every chef has to constantly renew to get ahead. The judges do not react differently than the customers. Everyone knows that excellence does not exist, but the leading teams never stop being as close as possible.

*You are the president of the jury of the Culinary National Teams at the Hot Kitchen and together with your jury team you tasted 18 culinary creations every evening of the competition. What is especially important for you when judging a dish?*

To judge, well-defined criteria help to create a fairness and guide both the judges and the



teams as much in the implementation as in practice, by professional preparation and hygiene.

In addition, the surprise and the appetizing aspect must guide the judge in the same way as a customer towards the curiosity to the desire to taste. The harmony of taste and composition are important parameters. The variety of textures and the precision of the cooking are then determining factors for a good success of a composition.

*What are your most important aspects in the culinary creations?*

The culinary competitions aim to advance the culinary trends and techniques of preparations. This is to surprise the customer with outstanding challenges, new technics of preparations, and presentations of dishes to discover the perfect harmony between textures, colors, fragrance, taste, by simply soliciting our five senses. The perfect creation does not exist, because the kitchen is constantly changing. The perfect harmony is reflected in the desire to taste a dish while being surprised and to have the feelings of a new experience.

*What made you choose, of all things, WESUAL CLICK from wesolutions?*

I got to know the company through a colleague who publishes a culinary magazine. The contact with the responsible persons of wesolutions was very direct and simple. The WESUAL CLICK solution is a very economical tool in our company for commercial as well as pedagogical reasons.

A self-assessment of a plate based on a photo allows a neutral and precise view.

In competition, the WESUAL CLICK is a tool used to train judges and teams. The archiving of the photos taken is simple and these archives can be made accessible to all parties and schools. I would like to personally thank Silke and Denis for their dedication and friendliness. They both brought long hours and dedication that was a real added value to the Culinary World Cup.



Roberto Beltramini  
Chairman Jury Cold Buffet

## BECOME A TRENDSETTER

---

**What is the best way to prepare a dish for the Cold Buffet so that it gets perfect results from the jury?**

The best way to prepare a cold display is the preparation of the program in theory. All over the cold displayed plates and platters there should be a combination of elegance and clear presentation on one side, as well as some new taste or texture combinations on the other. Show platter and finger food are expected to show some new techniques and a higher degree of skills and to see the chef's creativity. We could call it the „freestyle“ part of a cold program.

The menus and single plates on the other side should be easy understandable, not only by the judges, but also by the visitors. They should be so appetizing that who looks at them would like immediately to grab fork and knife and eat them.

**What do you expect from the teams in 2022?**

I expect to see a more responsible way to use the products. I think there will be a growing part of sustainability in using the food. „From nose to tail“ is surely what we will see more and more often.

Some teams showed it in 2018; that's the trendsetting side I appreciate in such high level competitions and which will be on the menus in the restaurants in the coming years.



# POINTS

## NATIONAL TEAMS

Total points (Cold Buffet Pastry & Culinary Art Hot Kitchen; 3 teams out of ranking)

4 GOLD Medals, 10 SILVER Medals, 10 BRONZE Medals, 3 DIPLOMAS

1. Sweden 94,608 points (93,25; 93,56; 95,75)
2. Singapore 93,739 points (95,50; 95,84; 91,74)
3. Norway 91,853 points (80,87; 94,92; 93,00)
4. Switzerland 90,434 points (92,12, 90,23, 90,07)

## YOUTH NATIONAL TEAMS

Total points (Contemporary Buffet and Hot Kitchen)

5 GOLD Medals, 7 SILVER Medals, 3 BRONZE Medals

1. Austria 95,075 points (95,75; 94,40)
2. Switzerland 93,845 points (92,56; 95,13)
3. Norway 93,785 points (94,37; 93,20)
4. Sweden 93,485 points (92,37; 94,60)
5. Denmark 91,900 points (91,00; 92,80)

CATERING (3 teams out of ranking)

4 GOLD Medals, 6 SILVER Medals, 4 BRONZE Medals, 1 DIPLOMA

1. Fazer Culinary Team Sweden 94,830 points
2. Fazer Culinary Team Finland 94,540 points
3. Catering Team of Denmark 91,510 points
4. Swiss National Catering Team Luzerner Kantonsspital 91,490 points

## REGIONAL TEAMS

Total points (Pastry Art, Culinary Art)

3 GOLD Medals, 15 SILVER Medals, 14 BRONZE Medals, 4 DIPLOMAS

1. Stockholm Culinary Team 92,321 points (90,62; 93,05)
2. Cercle des chefs cuisine Lucerne 92,165 points (86,25; 94,70)
3. Combined Services Culinary Arts Team UK 90,515 points (87,75; 91,70)

## NATIONAL SHOW PIECE

3 GOLD Medals



1. Switzerland 95,250 points
2. Hong Kong 94,000 points
3. Cyprus 90,750 points

#### CARVING FRUIT AND VEGETABLES

17 GOLD Medals, 16 SILVER Medals, 20 BRONZE Medals, 15 DIPLOMAS

1. Quan Hong Hong (Taiwan) 98,250 points
2. Ming Tsun Ke (Taiwan) 97,250 points
3. Dominique Menager (France) 97,000 points

#### LIVE CARVING

2 GOLD Medals, 9 SILVER Medals, 3 BRONZE Medals

1. Vojtech Petržela (Czech Republic) 93,875 points
2. Jose Carlos Perez Lecona (Mexico) 90,000 points
3. Somlux Ouklai (Germany) 89,375 points

#### CULINARY ART INDIVIDUAL

5 GOLD Medals, 26 SILVER Medals, 54 BRONZE Medals, 23 DIPLOMAS

1. Jaeho Seo (South Korea) 91,870 points
2. Marvin Herrera (USA) 90,650 points
3. Jong On Baek (South Korea) 90,500 points

#### CULINARY ARTISTIC

56 GOLD Medals, 29 SILVER Medals, 15 BRONZE Medals, 6 DIPLOMAS

1. Sunith Wijedasa (United Arab Emirates) 95,750 points
2. Marco Zugliano (Italy) 95,500 points
3. Rohitha Kasthuriarachchi (United Arab Emirates) 95,000 points

#### PASTRY ART INDIVIDUAL

6 GOLD Medals, 9 SILVER Medals, 10 BRONZE Medals, 4 DIPLOMAS

1. Achira Kularathne (United Arab Emirates) 94,000 points
2. Eranda Sampath (United Arab Emirates) 92,500 points
3. Benjamin Sellemond (Italy) 91,880 points

#### PASTRY ARTISTIQUE

4 GOLD WITH DISTINCTION (an exceptional result) 64 GOLD Medals, 63 SILVER Medals, 49 BRONZE Medals, 34 DIPLOMAS

1. Angelica Chwyc (Poland) 100,000 points
2. Metin Tasci (Turkey) 100,000 points
3. Rohitha Kasthuriarachchi (United Arab Emirates) 100,000 points
4. Nalin Jagoda (United Arab Emirates) 100,000 points



WINNER  
FOR



SSD



NATIONAL TEAM

# 1<sup>ST</sup> PLACE: SWEDEN



You have  
to act like  
a winner  
to become  
one

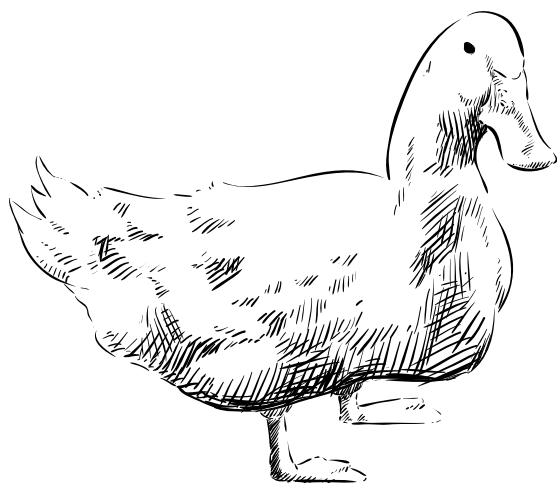




Turbot poached in  
grilled butter sauce  
with variation  
of broccoli,  
turbot mousseline,  
preserved cucumber  
and lumpfish roe







Pan-fried duck breast with  
button mushroom stuffed with  
duck thigh and duck liver.  
Served with duck and cabbage  
terinne, swede purée, black  
currant crème and duck Jus



Milkchocolate and almond  
bavaroise with herb sorbet,  
warm choux pastry filled with  
almond toffee, yoghurt foam  
and marinated pear



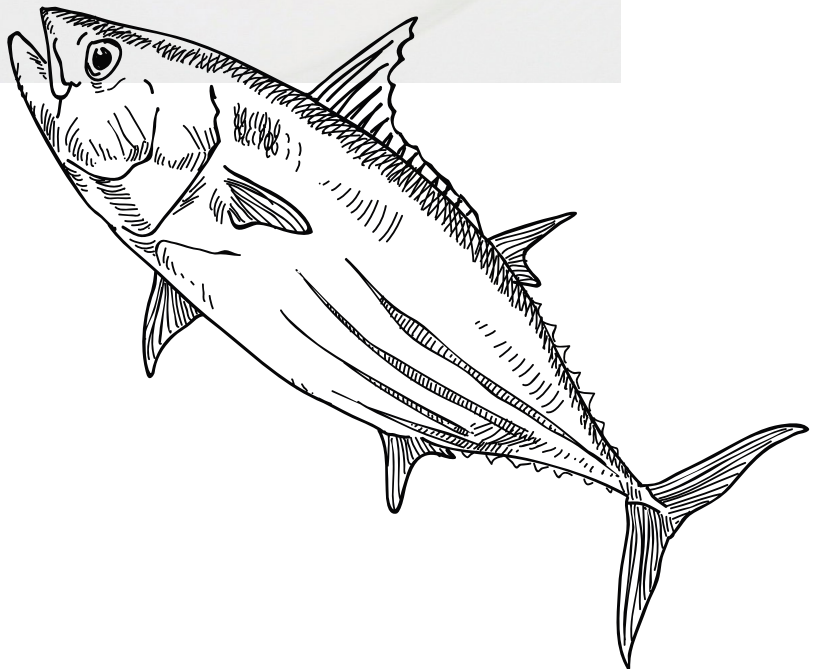


NATIONAL TEAM

# 2<sup>ND</sup> PLACE: SINGAPORE





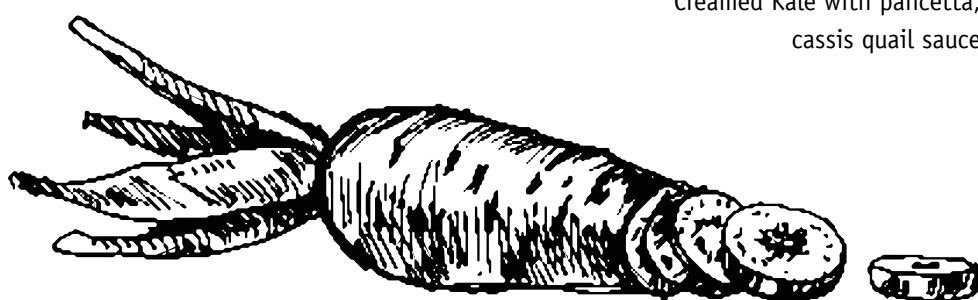


Warm salmon and scallop  
medallion, saffron crusted  
langoustine savoury Madeline  
with salmon tartare, apple  
and citrus salad, Yuzu Beurre  
Nantais





Fir honey glazed quail breast  
with quinoa granola, croquette  
of quail fricassee,  
Quail and liver roll, winter  
mushrooms, glazed carrot,  
smoked potato mousseline,  
Creamed Kale with pancetta,  
cassis quail sauce





Grand marnier raspberry  
cotton cake with fromage  
blanc strawberry sorbet





NATIONAL TEAM

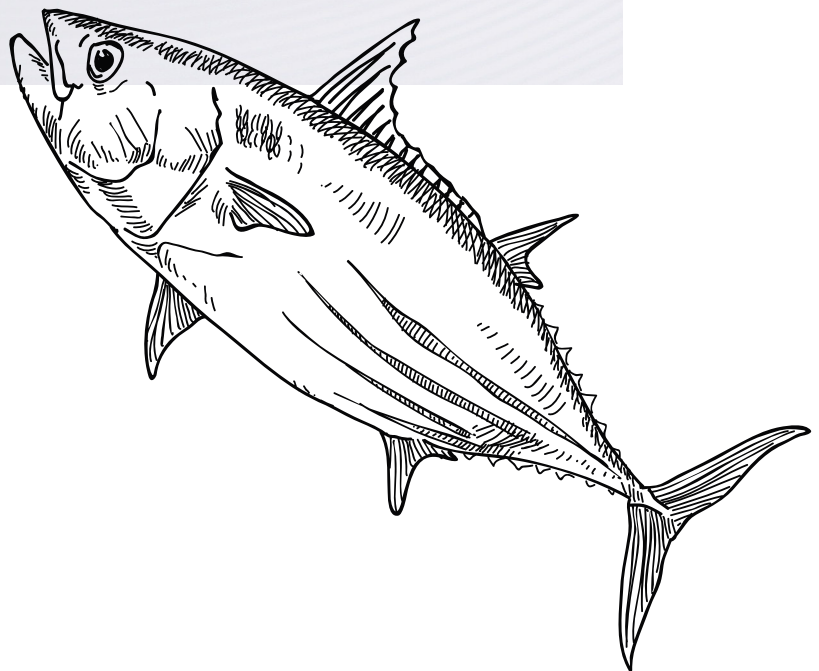
# 3<sup>RD</sup> PLACE: NORWAY



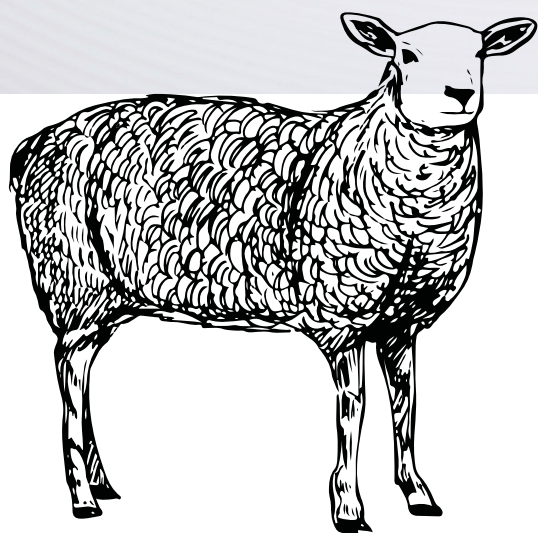
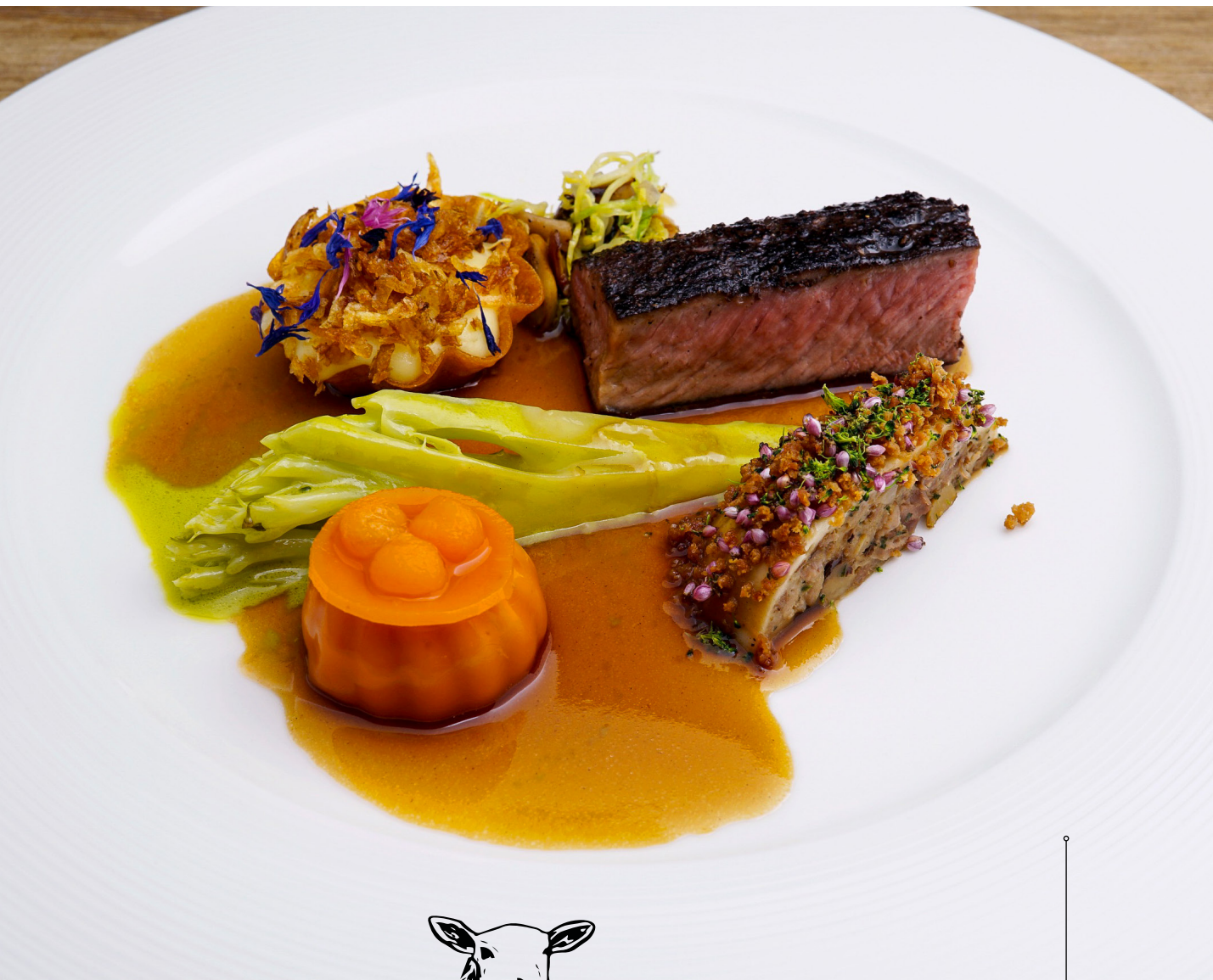




Juniper smoked Norwegian  
salmon horseradish emulsion,  
crispy rye and shell topping  
Celeriac custard with prawns,  
salmon roe & dill capsulated  
cucumber & apple, artichoke  
and fennel mussel sauce



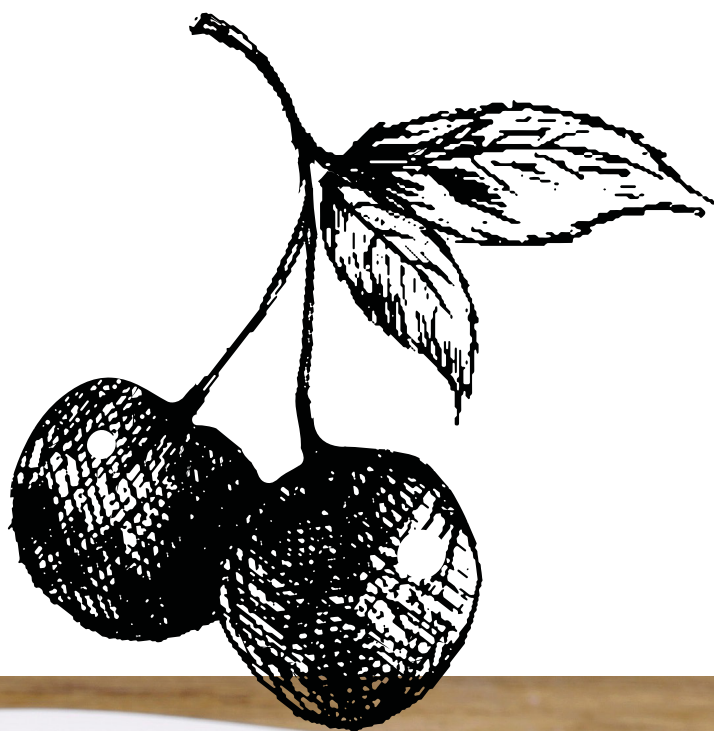




Sirloin of lamb with aquavite  
aromas terrine of lamb shank  
in combination with  
sweetbread & wild mushrooms  
potato tart with baked garlic  
and crisp potato, carrot in  
combination with glazed  
broccoli, lamb sauce



Dark chocolate cremaux filled  
with cherry compote, fromage  
blanc mousse "Nyr"  
Warm chocolate & caramel cake,  
meringue and cherry gel,  
caramelized pecan nuts,  
cherry sorbet





JUNIOR NATIONAL TEAM

# 1<sup>ST</sup> PLACE: AUSTRIA

„Cooking  
means  
LOVE,  
passion,  
team play  
and a lot  
of HARD  
WORK for  
us –  
fighting  
like  
“David  
v.s.  
Goliath”  
for our  
big  
DREAM.“

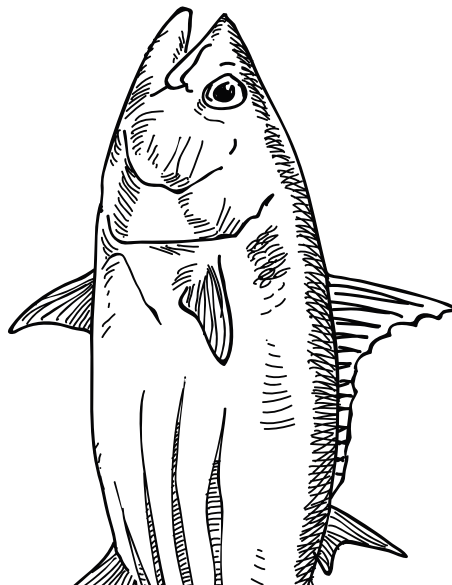




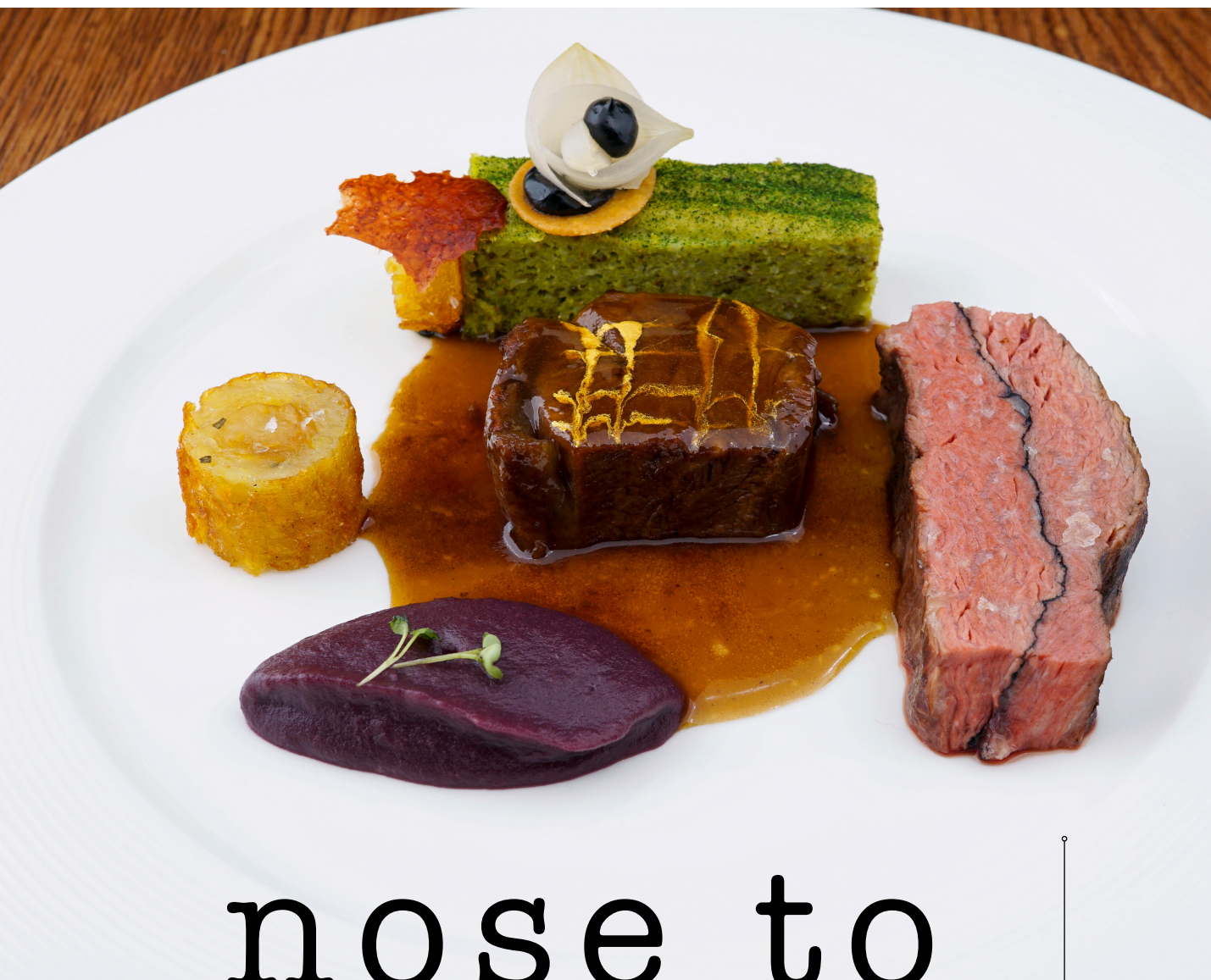


# gold fish

pike.perch.[innovative]  
norway.lobster.[classic]  
crustacean.[espuma]  
lardo.[pasta]  
pumpkin.[in.textures]  
yuzu.verbena.[gel]





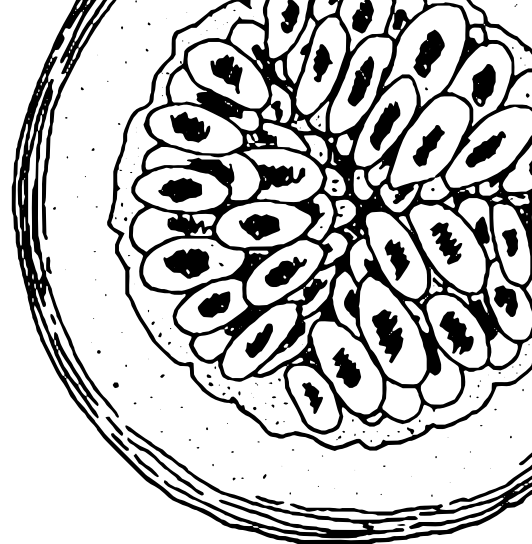


# nose to **TAIL**



beef2.[shoulder.&.forerib.cap]  
port.wine.[ jus]  
onion.[x3]  
grain.[flan]  
potato.[crispy.&.creamy]





white.chocolate.[airy]  
passion.fruit.[bonbon]  
macadamia.nut.[gel.&.crunch]  
cream.[ice.cold]

# amber





JUNIOR NATIONAL TEAM

# 2<sup>ND</sup> PLACE: SWITZERLAND



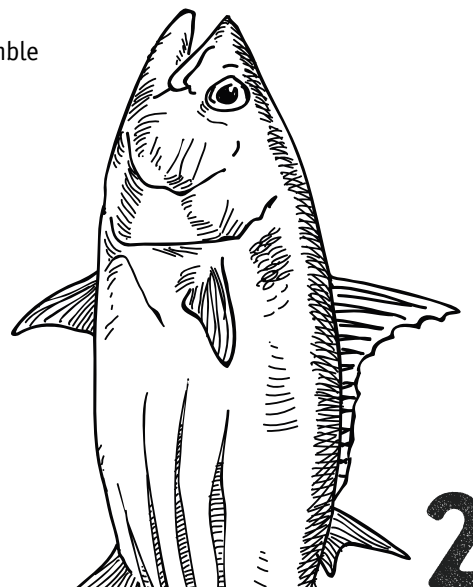
SWISS  
NESS





# Zander celery

slow cooked zander royal fillet / parsley-shallot-millet-crumble  
Poached quail egg yolk in a zander coat / celery salad on  
zander buffer  
zander tartare / lemon mayonnaise / celery  
canned celery cream / apple celery jelly / celery leaves  
Butter sauce / lovage oil







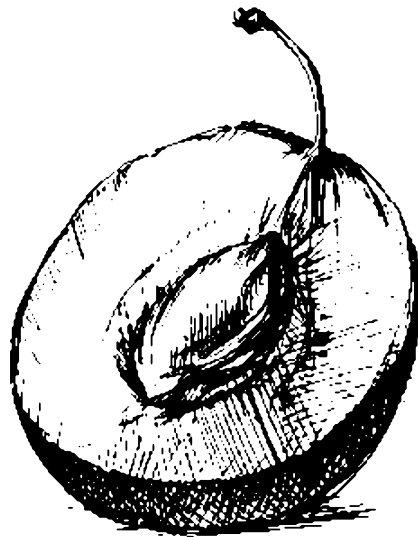
# Duo of the Swiss calf



sautéed veal loin / berry-herb crunch  
braised veal cheeks with sautéed porcini mushrooms  
braised sauce / braised vegetables  
potato fondue crispy / crunchy savoy cabbage salad  
cabbage roll with pumpkin and sorrel garnish  
mushroom foam



foamed white vanilla ganache / liquid plum core  
orange crumble cake / plum ganache filling / orange sauce  
plum sorbet / almond crumble  
lebkuchen sponge cake / plum2 / oat crumble  
Vieille Prune crust praline / plum blossom



# Plum<sup>7</sup>





JUNIOR NATIONAL TEAM

# 3<sup>RD</sup> PLACE: NORWAY

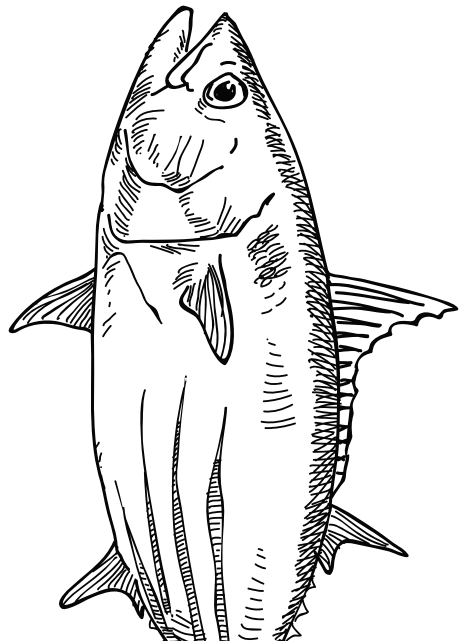






# Cod & artichoke

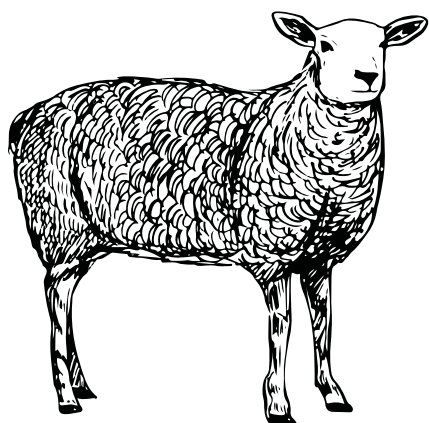
Pan-fried cod loin,  
crispy cod tongue  
Beetroot "flower" with  
tarragon emulsion  
Jerusalem artichoke,  
caramelized Jerusalem  
artichoke  
Mussel sauce with  
mustard







# Lamb rump steak



Baked rump steak of lamb with  
crispy lamb ribs & sage  
Tart with onion, mustard &  
sweetbread  
Quince purée  
Potato with winter truffles  
Variation of salsify with  
ramson capers, ceps sauce





Sour cream mousse filled with apple  
Almond pastry, lemon curd  
Caramelized hazelnuts  
Warm apple cake  
Apple sorbet, caramel sauce

# Apple kiss

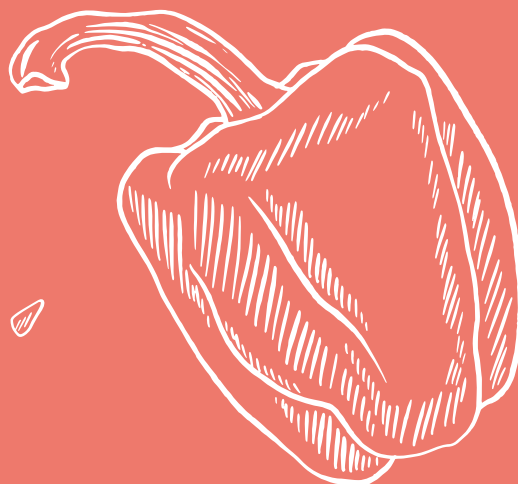




HOIT  
KIE  
CHE



Vegetables





NATIONAL TEAM

# CROATIA



## ADRIATIC'S FINEST

Meagre filet with basil and  
sunroot cream pesto  
Crab and octopus croquette, octo-  
pus leg marinated with red cabbage  
Fish velouté with saffron, poached  
asparagus with pumpkin purée  
Marinated radish, vene cress, edible  
flowers and sea fennel, lime gel







## DEER AND RABBIT DUET

Rabbit and deer roll in pork omentum  
 Rabbit and deer terrine with forest mushrooms,  
 glazed beet filled with foie gras and apple  
 Marinated mustard seeds in apple vinegar, warm  
 potato mousse in herb wrapping  
 Bone sauce with reduced beet juice

## MARASCA CHERRY SENSATION

Pistachio ice cream, maraschino  
 mousse, cherry compote, cherry tuille  
 Perforated chocolate crunchy leaf  
 Milky chocolate sphere with Marasca  
 cherry jelly, cocoa glaze  
 Dehydrated cherries powder, pistachio  
 crumble, cherry coulis, micro greens





NATIONAL TEAM

# CYPRUS

„Terra  
Cypria“



Poached Sterling Halibut Served  
with Piquillo Red  
Pepper Relish, Halibut Belly Cro-  
quet, Zucchini Purée,  
Artichoke Spinach & Halloumi  
Cheese Cannelloni,  
Bouillabaisse Sauce







Pan-Seared Corn-Fed Chicken Breast,  
Morel-Flavoured Chicken Thigh Terrine  
Wrapped in Parma Ham, Crushed Pota-  
to & Potato Espuma, Creamy  
Sweetcorn, Chicken Jus.

Lemon Curd Mousse on Sable  
Biscuit, Topped with  
Italian Meringue, Raspberry  
Crèmeux, Lukewarm Rye  
Almond Pudding with Toffee Sauce,  
Raspberry Coulis,  
Greek Yoghurt Sorbet





NATIONAL TEAM

# CZECH REPUBLIC



Scallop and salmon terrine,  
king crab pie, roasted carrot purée,  
marinated beet, crab sauce







Striploin steak, stewed neck with jus, roasted fillo dough filled with bacon and kale, potato dumpling with truffles, chanterelle espuma, marinated shallot, cauliflower purée, broccoli

Milk chocolate cube with mango and maracuja, chocolate cream puff dough with banana cream and exotic caramel ice cream





NATIONAL TEAM

# DENMARK



Hallibut with dill and crispy crust,  
glazed langoustine – kohlrabi and  
fennelsalad

Onion filled with mussels and a  
“Ventreche Mornay”, sauce on  
caramelized buttermilk and caviar







Saddel of lamb rolled in  
mushroom and sage  
Pommes pave with shoulder  
of lamb, creamed morrels  
Honey glazed carrots in tartelettes,  
hollandaise and port Jus

Warm almond cake with aromatic  
caramel, chocolate mousse with  
apple filling  
Apple terrine, yoghurt ice cream  
and almond nougatine





NATIONAL TEAM

# ENGLAND



GO  
"ENGLAND"

Giltne halibut fillet, miso and honey dressing, shiso cream, citrus cured halibut, bran caster mussel gel, fish cake, coriander pesto, cucumber, apple and borage







Herdwick lamb saddle, smoked mutton sausage, barbecued heart, baked onion with sheep's cheese, green cabbage, fermented garlic, walnut ketchup, salt baked swede, brown butter lamb sauce

Baked meringue olive oil ice-cream, vanilla lemon cremeux, rosemary blackcurrant jelly and sorbet





NATIONAL TEAM

# FINLAND



## PIKE PERCH THREE WAYS

Terrine flavoured with tomato,  
tartar and cream of the pike perch,  
pike perch bottarga  
Marinated cucumber and pickled  
kohlrabi, cauliflower flan







## ALL PARTS OF THE DUCK

Duck breast with glazed farce,  
blood pudding with apple and  
crispy kale  
Celery and spelt, fried  
chanterelle

## THREE DIFFERENT CURRANTS

Bavaroise of currants, sherbet,  
financier and compote





NATIONAL TEAM

# GERMANY



„We build up young talents and we focus on sustainability“

trout / mussels / chervil  
root / cucumber / herb  
oil / mustard seed /  
pumpkin / Mangold /  
crustacean espuma /  
cereals / sour cream







braised veal shoulder/ saddle of lamb  
with crunchy fruit / spiced lacquer /  
veal and lamb sausage / Plum  
mustard / black salsify root puree /  
red cabbage / pointed cabbage /  
hemp / turnip flan / pretzel  
dumpling / rowan berries

Apple/ Apricot / raspberry /  
coffee-spiced cake / semolina /  
chocolate / tuille pouch / vanilla  
estragon ice cream / Riesling





NATIONAL TEAM

# HONG KONG



„Actions  
doesn't  
come from  
inspiration...  
Inspiration  
comes from  
actions.“

---

Confit seabass with fresh herbs,  
Steamed scallop “Tofu Style” with  
toast & Yuzu cucumber dressing,  
Deep-fried seafood crispy, avocado  
& orange with lemon herbs  
vinaigrette







Veal Three Ways: Pan-served veal tenderloin & pork belly roulade, baked veal sweetbread & Foie gras tartlet, steamed veal ears terrine, Garden vegetables & shallot with onion coulis, yellow wine Jus



Warm chocolate & citrus fondant choux, mandarin yoghurt ice cream, caramel almond creux



NATIONAL TEAM

# HUNGARY



Cured salmon, watercrest and  
salmon roe salad with smoked  
oyster vinaigrette  
Langoustine croquette, horseradish  
and lemon beurre blanc







Tenderloin with mushrooms and bone marrow butter, truffled potato and beef tartar, baked leek topped with shredded beef, butternut squash purée. Jus with avocado leaves



Citrus bavaroise and lime mousse, hazelnut and vanilla biscuit, grapefruit supremes with warm tequila honey, margarita gel and mango sorbet



NATIONAL TEAM

# ICELAND



Icelandic cod fillet sautéed in honey & butter with creamy cod sauce. Celeriac and celeriac royal with breadcrumb toppings. Squid ink tartlet filled with cod salad with apples & lovage.







Roasted sirloin of Icelandic lamb and lamb force meat with port infused lamb jus. Butter poached potato filled with onions, and potato mousseline. Salsify & truffles and pickled onion with green peas and pea pure.



Dark chocolate & caramel chocolate mousse layers on a crunchy praline with a raspberry gel filling coated with a white chocolate raspberry glaze. Isey skyr sorbet with a raspberry tuille and tonka glazed raspberry with dulce ganash. Craqueline filled with citrus curd.



NATIONAL TEAM

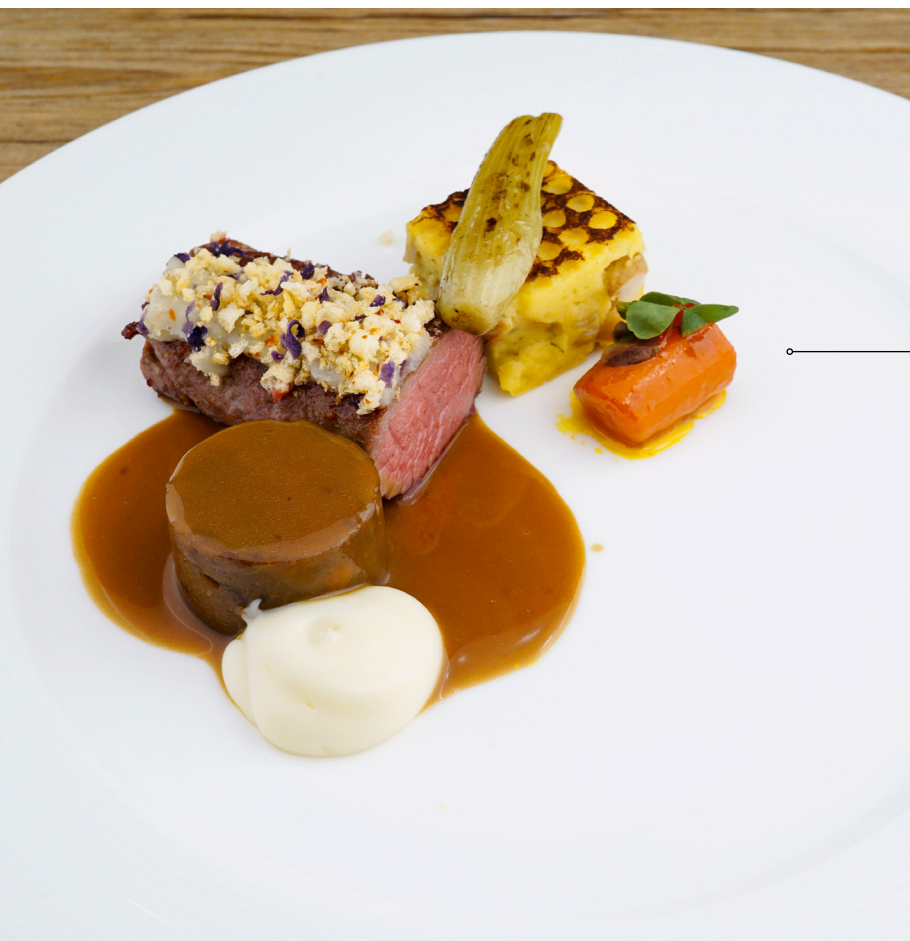
# ITALY



Steamed sea bass flavoured with dill and lemon. Sea bass mousseline with salted butter sauce. Pea and celeriac geleé







Lamb loin with aromatic panure and lamb sauce. Braised lamb terrine in Barolo wine. Timballo of potatoes and mushrooms. Citrus carrot and roasted fennel.



White chocolate bonbon filled and glazed with raspberry. Hot chocolate and coffee cake with mascarpone cream. Yoghurt and blueberry ice cream.



NATIONAL TEAM

# LITHUANIA



Poached arctic cod with sweet potato, fresh salad and cryfish bisque sauce







Beef tenderloin with leek ashes  
served parsnip and tonka bean purée,  
celeriac, croquette,  
Braised beef heart wrapped in pig's  
fitch, carrot with sea buckthorn skin,  
Beetroot with apple purée, Jerusalem  
artichoke crisps and beef demi-glace

Bergamot sorbet with fruit  
salad, caramelized apple  
cake and mint moreng





NATIONAL TEAM

# LUXEMBOURG



Fusion of cod and prawns  
Fregola and exotic scented vinaigrettes, sauce with "Kampot pepper pearls"  
Cod terrine with lovage and clams, prawn foam, green cabbage with corn bread  
Carrot and Granny-Smith apple chutney







Beef bavette 54°C  
 Crumble with autumn flavour  
 Beef essence parfümed with sherry vinegar "reserva"  
 Braised beef cheek with old sherry  
 Parsley blini, smoked marrow, white onion croquette  
 Parsley roots backed and as purée,  
 Pak choi with onion juice, sautéed eryngii



Blueberry bavaroise with baked lime curd and black lime frolla  
 Frozen yoghurt, dulce de leche, namelaka  
 Hot almond cake cube, blueberry coulis, Yuzu jelly  
 Black balsam sauce, dill meringue



NATIONAL TEAM

# MALAYSIA



„Malaysia  
boleh!“

Duo of smoked cod and pan seared  
scallop confit with split-gill fungus  
cream & saffron  
Fumet, pepper oil emulsion and  
pickle sweet peas







Asian roasted duck breast, sous vide chicken roulade stuffed with baby spinach and goat cheese, collection vegetables, wasabi broccoli potato mashed, morel mushroom and black garlic sauce

Pineapple mousse, almond sponge crunchy base, mango pineapple compote, kalamansi mascarpone sorbet, lemon grass mandarin yuzu granite and rose jelly





NATIONAL TEAM

# MEXICO

#flyingforinspiration



Cured salmon, watercrest and salmon roe salad with smoked oyster vinagret. Langostine corquette, horseradish and lemonbeurre blanc.







Tenderloin with mushrooms and bone marrow butter, truffled potato and beef tartar, baked leek topped with shredded beef, butternut squash puree. Jus with avocado leaves.

Citrus bavaroise and lime mousse, hazelnut and vanilla biscuit, grapefruit supremes with warm tequila honey, margarita gel and mango sorbet.





NATIONAL TEAM

# NETHERLANDS



Rouleau of pike-perch and coquille  
with gamba, cucumber compote,  
carrot and a passion fruit  
vinaigrette







Anjou pigeon on carcass cooked, with a bonbon of the organs, confit bones, spelt, colourful vegetables and own jus



Yoghurt mousse with mango, pistachio, lemon and a vanilla-cinnamon sabayon



NATIONAL TEAM

# POLAND



Torched salmon with shrimps and chilli, "silesian dumpling" stuffed with smoked salmon and leek, fresh salad and fennel chutney, kohlrabi panna cotta with cucumber salsa, dill mayonnaise, creamy sauce.







Roasted lamb loin with lovage and lemon, goulash croquet with mustard and roasted garlic, “modra” cabbage lightly smoked with crunchy vegetables topping, baby carrots and black trumpets glazed with brown butter, potatoes celeriac purée finished with crunchy lamb neck, rosemary and lemon sauce.

Classic polish cheesecake caramelized with orange infused sugar, raspberry and buttermilk ice cream, tropical fruits jelly, crispy chocolate cookie with passionfruit and mango mousse finished with forest fruits.





NATIONAL TEAM

# SCOTLAND



Seared scallop-stuffed razor  
clam-charred cucumber-sea  
herbs-seaweed butter sauce







Scotch beef fillet – crispy beef cheek  
– wild mushroom-watercress-truffled  
celeriac – Jus



Chocolate mousse – sea buckthorn –  
hazelnut – poached pear



NATIONAL TEAM

# SLOVAKIA



Marinated catfish, kohlrabi  
cannelloni filled with soft sheep  
cheese and dill,  
pak choi filled with chervil cream,  
yolk foam, fish velouté







Fallow deer back sous-vide,  
black root, foie gras, croquette  
from wild boar cheek, young beet,  
red wine sauce

Yoghurt parfait with honey,  
caramel mousse with coco-  
nut and walnuts, marmalade shawl,  
glazed fruits with sauce and Tokay wine,  
lemon court, cinnamon  
biscuit, red fruit jelly, honey  
and chocolate garnish,  
fruit egg white foam





NATIONAL TEAM

# SLOVENIA



Marinated "Soca river" trout,  
crayfish croquette, broad beans,  
beef soup foam,  
"Tolmic" cheese crumbs, butter  
sauce with chives, parsley oil,  
trout caviar







Steamed cheeks and smoked  
"Krskopoljski" pig fillet, celery  
tuber in different variations, boletus  
sandwich, baby turnip, pig juice

Yoghurt mousse and  
blueberry jelly, almond  
biscuit, hazelnut ganache,  
"Kobarid" rolled  
dumplings, vanilla foam,  
blueberry gel, blueberry  
sorbet, salt flower and mild  
crumble, yoghurt sponge





NATIONAL TEAM

# SOUTH KOREA



„Korea  
wave“

Sous vide black cod with scallop  
mousse & dill, white radish,  
Korean kimchi  
Shrimp & Korean leek croquette  
with seaweed & anchovy aioli,  
zucchini, cherry tomato salad with  
lemon dressing & cucumber gel,  
with clam cream sauce and salmon  
roe & Shiso oil







Rolled venison saddle with chicken mousse, red paprika flavour crumble, venison terrine wrapped with savoy cabbage and pressure-cooked venison, roasted potato pie with mushroom espuma, parsnip puree, glazed beetroot, pan-seared pear onion, sautéed asparagus, current & Syrah venison jus



Cream cheese vanilla mousse and lower short bread  
Coconut pound with caramel sauce, crispy almond, passion fruits and mango sorbet  
Mango comfort with coriander, lemon gel, white chocolate coconut powder



NATIONAL TEAM

# SPAIN

„If you  
believe,  
you can  
do it.“



Bomba rice, variety of red prawn  
pump from Garrucha with its  
bisque, red prawn terrine,  
Galician seaweed, trout roe,  
garlic croquette and artichokes







Iberian suckling pig stuffed with black pudding, duxelle of mushrooms wrapped in candied boletus and Iberian ham, truffle foam and melanosporum, Casar cheese, honey and vegetables

Walnut rose with salted caramel, vanilla, chocolate and pistachio





NATIONAL TEAM

# SWITZERLAND



„SWISS-  
NESS.“

Salmon trout - Jerusalem artichoke  
- Chicory slow cooked royal fillet  
with buckwheat crunch  
tatar / crispy coated pulled fish  
Jerusalem artichoke puree  
sous vide cooked chicory salad /  
sea buckthorn jam  
butter sauce / chervil oil







Herb fed pork - Polenta -  
Apricot - Cabbage  
flavourful coated pork tenderloin  
/ smoke espuma / apricot gel  
braised cheek / polenta creation  
rolled up cabbage salad with  
pickled pumpkin & fine grated  
dried ham

Berry - Oats - Apple -  
Chocolate  
berry filled sour cream  
mousse / oats puff rice  
gianduja  
warm apple cake with oats  
red currant granny smith  
apple relish  
yoghurt lemon ice cream  
/ oat granola / blackberry  
tea cream  
hazelnut meringue with  
chocolate almond ganache  
raspberry crust praline





NATIONAL TEAM

# THAILAND



Lemongrass butter poach cod fish with crispy fish crust, lemongrass shrimp sauce, shrimp dumpling, lime emulsion, galangal foam, squid scallop terrine, caviar vinaigrette served with celery fennel salad and lime gel







Sous vide rabbit saddle stuffed with foie gras chicken mousseline, rabbit thyme jus, crispy taro ball filled with rabbit mustard cream, rabbit rillettes served with lentil stew, pumpkin puree, apricot pepper chutney and seasonal vegetables

Cassis mousse spice cake, warm rhubarb compote, baked banana spring rolls and strawberry peach ice cream





NATIONAL TEAM

# UNITED ARABIAN EMIRATES



## HALIBUT AND LOBSTER

Oven roasted sterling halibut, lobster-espelette terrine, halibut and leek croquette, salsify and tomato salad with chive vinaigrette, coriander foam







## FLAVORS OF PETERS FARM

Slow cooked milk fed veal tenderloin, glazed sweet bread, laugen and braised veal shank timbale, potato-cauliflower purée with sage and garlic butter, sautéed savoy cabbage, crispy black forest ham

## PEAR FLAVORS

Pear mousse with Williams Christ compote, caramelized pear crisp, chocolate gianduja crumble, cinnamon cream anglaise





NATIONAL TEAM

# USA



„ACF  
Culinary  
Team USA,  
proud to  
be repre-  
senting  
our fellow  
members  
& our  
Country.“

**SEARED BELUGA  
BAY STURGEON  
FILLET  
ALASKAN KING  
CRAB MOUSSE-  
LINE &  
SUSTAINABLE  
CAVIAR**

Marinated Cucumber, Crème Fraiche,  
Citrus Salad  
Cucumber Emulsion, Chive-Butter  
Sauce & Aromatic Cracker







## **ORGANIC DUCK BREAST WRAPPED IN A SAVORY CRUMBLE CRUST DUCK-CHERRY ESSENCE**

Autumn Potato Sponge Cake Filled  
with Duck Leg Ragout, Sweet Potato  
Puree & Glazed Pecans, Foraged Root  
Vegetables, Braised Red Cabbage

## **GIANDUJA BAVARIAN WITH PINEAPPLE SHERBET**

Hazelnut Pain de Genes,  
Cinnamon-Vanilla Poached Pear  
Anise-Spiced Cream of Wheat  
Croquette, Compressed Pineapple  
Orange Hazelnut Crumble,  
Chocolate Crèmeux  
Blood Orange Fluid Gel





NATIONAL TEAM

# WALES

„Together  
stronger“



---

Scallop, ceviche, cucumber,  
Café de Paris, granola, seawater  
and sea herbs







Hay smoked loin of Welsh lamb, lamb tagine, almond purée, pearl couscous and apricots

White chocolate with lemon, Welsh honey, raspberries, raspberry sorbet and mint





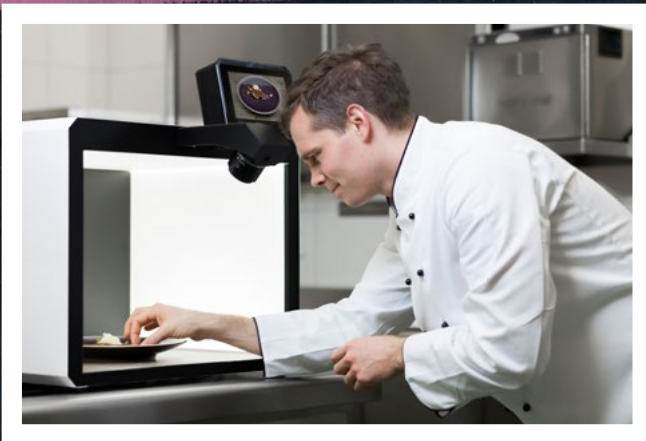
# Mouth-Watering Pictures

## ARE WORTH A THOUSAND WORDS

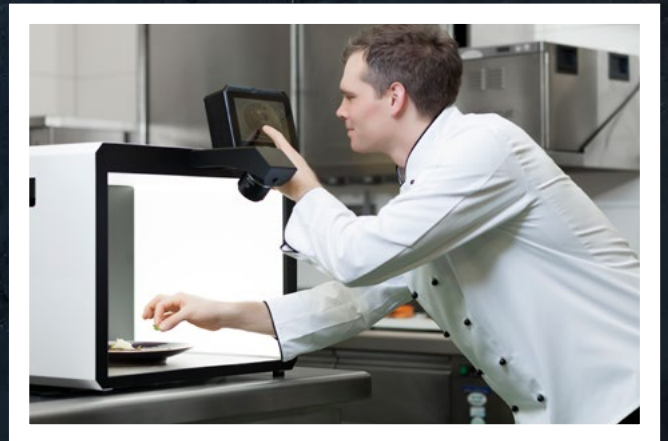
Never before has professional food & product photography been that easy: With WESUAL CLICK you can create your own ideally exposed and optimally illuminated promo photos in high-end quality. Foolproof and in a matter of seconds.



## STEP BY STEP



**1** Simply place your dish or product in WESUAL CLICK and choose your favoured lighting option.



**2** Check the preview image and push the trigger-button on the touchscreen - done!





## JUAN AMADOR

Michelin 3-star chef at  
Restaurant Amador, Vienna  
(Austria)

„Food photos are like the business card of a restaurant. That's why we use WESUAL CLICK. The device is not inexpensive, but with CLICK you do not need a photographer, nor do you have to professionally edit the images. In the long run you can save a lot of money and time with the device in any case. Finished advertising images can be created in just 25 seconds and the great thing is that no photo skills are required. I can fully recommend this device to anyone because it absolutely convinced me. The many advantages WESUAL CLICK has to offer speak for themselves.“

# wesualclick



No photography skills  
necessary.

PERFECT RESULTS IN  
JUST 25 SECONDS



MADE WITH  
WESUAL CLICK

NO EDITING REQUIRED

EASY TO USE

MORE TIME FOR YOUR GUESTS

5 DIFFERENT LIGHTING OPTIONS



Learn more about CLICK:  
[bit.ly/wesual-click](https://bit.ly/wesual-click)



JUNIOR NATIONAL TEAM

# BELGIUM



Turbot / shrimp / Jerusalem  
artichoke / green herbs /  
cauliflower / Achelse blauwe







Guinea fowl / Portobello / butternut  
pumpkin / Brussels sprouts



Mango / yogurt / raspberry /  
citrus sorbet



JUNIOR NATIONAL TEAM

# CANADA



„Land and sea  
provide for  
our Canadian  
culinary canvas“



---

Maple Glazed Salmon, Sunchoke  
Sauce, Corn Cake, Pickled Zucchini,  
Lobster Herb Bar, Beet Emulsion,  
Borage Cress





Beef Tenderloin and Wild  
Mushroom Terrine, Braised  
Beef Cheek, Orange Bacon  
Granola, Rosemary Reduction,  
Potato Pave, Glazed French  
Green Beans, Baby Turnips  
and Carrots,  
Squash Purée, Braised  
Cipollini

Lemon Lavender Cheese Cake, Pis-  
tachio Crust, Plum Pinot Noir Fluid  
Gel, Lemon Curd, Apple Sorbet on  
Malted White Chocolate Crumble,  
Avocado Ganache, Matcha Tuile,  
Raspberry Donut, Strawberry  
Compote





JUNIOR NATIONAL TEAM

# DENMARK

Fried halibut on toast  
Cabbage filled with savoy  
and broccoli  
Ravioli with cream cheese  
and dill  
Smoked-mussels emulsion  
and Mussel-sauce with apple  
and mustard-seeds







Dome of glazed venison, truffles and pumpkinseeds  
 Mushroom-filled morel  
 Pommes croquette with pickles potatoes  
 Onion-relish in crisp tart topped with dried deer-heart  
 Variation of celeriac  
 Sauce flavoured with aromatic spices

Chocolate mousse with orange-center  
 Orange sorbet on Sable-Breton crumble  
 Marinated orange and orange-curd  
 Almon cake and caramel-liquor sauce with raisins





JUNIOR NATIONAL TEAM

# ENGLAND



„SERVICE  
BEFORE, SELF!“

---

Confit of Halibut, Squid Moss,  
Sauce Vierge, Shallot Puree, Burnt  
Little Gem, Squid Ink Tuille, Squid  
& Halibut tartare







Cotswold Chicken, Foie Gras  
Bonbon, Chicken Skin, Smoked  
Potato, Leek Puree, Braised  
Leek, Madeira Jus lie, Leek oil

Ocoa Chocolate and Pear Mousse,  
Pear and almond tart and pear  
sorbet





JUNIOR NATIONAL TEAM

# GERMANY



„We are one team and we strive for uniqueness.“

---

Halibut / crustacean /  
Tahoon Cress / fennel / pear







Beef sirloin, tongue & blood /  
red cabbage / malt / potato /  
parsnip

Quince / smoked almond / salt  
lemon / dark chocolate





JUNIOR NATIONAL TEAM

# HONG KONG



„The  
journey of  
a thousand  
miles  
begins  
with one  
step“

---

Slow-cooked seabass with prawn  
mousse served with plum sauce,  
Seaweed tempura prawn served  
with passion fruit mango sauce,  
Crispy salted egg fish skin, seafood  
rillettes







Beef tenderloin with sweet & sour sauce, Braised short rib & white turnip, Pan-fried bean curd roll, sweet corn cake, Seasonal vegetables purée

Basil whipped ganache with strawberry filling, Yuzu ice cream  
Raspberry gellan caramel lava cake





JUNIOR NATIONAL TEAM

# LUXEMBOURG



## CLAIR-OBSCUR

Marquerel, scallop, shrimps, blue lobster croquette, umami sauce, daikon radish ravioli with papaya and fennel, black sea powder, Yuzu jelly, Kimizu







## ARTEMIS DUO DE GIBIERS

Deer filet in dark chocolate,  
wild boar and duck liver dim  
sum, beetroot, potato gnocchi  
and tuber  
melanosporum, salsify in coal,  
butternut squash with an enoki  
texture, fababean cream,  
brussels sprouts sheets

## ANANAS 1493

Ivoire chocolate ganache, truffle  
cake, panna cotta, braised  
pineapple, meringue,  
marshmallow, pineapple jelly,  
buttermilk ice cream





JUNIOR NATIONAL TEAM

# SLOVAKIA



Ander fish roll with herb filling  
served with roast potato with  
mushroom ragout, celery purée and  
caviar from oranges







Fillet from fallow-deer sirloin sous-vide served with pumpkin and orange purée, smoked cream sauce and ferrero from sweet potatoes

Lux junior dessert – cherry triangle, pear and raspberry cake with almonds, cherry and lime sauce, garnished with fresh fruits and chocolate





JUNIOR NATIONAL TEAM

# SOUTH KOREA



„Great  
Korea!“

---

Steamed salmon mi-cuit with apple  
chutney with chorizo crust  
Deep fried sea scallop & taro puff  
with perilla leaf mayonnaise  
Celery mousse with crispy mustard  
leaves  
Dashi-butter sauce espuma







Doenjang marinate iberico pork  
loin roulade with pancetta &  
forcemeat

Korean style pork blood sausage  
"Soondae", potato cake with  
caramelized onion

Mushroom stew, glazed baby  
carrot, parsnip puree and  
Madeira pork Jus

Yuzu-mango mousse with sable,  
pecan cake with caramel cream &  
crispy pecan  
Vanilla ice cream with white  
chocolate powder  
Lemon meringue  
Pineapple compote with  
pineapple gel





JUNIOR NATIONAL TEAM

# SWEDEN



„One for  
all, all  
for one“

---

Baked cod with King crab on toast  
& dill mayonnaise.  
Creamy cauliflower with cucumber  
& lemon.  
Horseradish & Chives croquette.  
Crab bisque.







Fried breast of chicken with sausage of pistachio, green pepper & heart. Cream of the liver, apple & onion. Pressed cabbage, carrot, lentils & tarragon. Fried jus of chicken.



Chocolate mousse with caloric 'Punsch', black currant sorbet & poached pear. Meringue with hazelnut cremeaux. Creme Brulee-pate a choux. Shiso & black currant sauce.



JUNIOR NATIONAL TEAM

# THAILAND



Steamed cod fish with squid ink mousse, crispy fish flake, Thai herb lime pesto, Thai red curry seafood cake, galangal coconut cream sauce, seafood terrine dome with broccoli glaze, Riesling marinated grape and papaya mango salad.







Slow cooked lamb loin pork net roulade wrapped with lamb chicken mousse, red wine pear compote, sous vide lamb shoulder, mushroom sauce, deep fried pulled lamb shank ball, butternut purée, glaze carrot, marinated cherry tomato and bake shredded potato with egg yolk ham sauce and thyme jus.

White chocolate peach jelly mousse, blueberry compote, banana cake white vanilla espuma, coffee ice cream and matcha cream





JUNIOR NATIONAL TEAM

# UNITED ARABIAN EMIRATES



---

Butter poached lobster with macadamia and cauliflower purée  
Salt baked kohlrabi and barley tian  
/ lobster sauce / tapioca cracker /  
tomalley dust







Slow cooked charcoal venison  
with celeriac and artichoke  
gratin  
Kunafa wrapped trumpets  
croquettes / topinambur purée  
/ beetroot braised salsify / port  
macerated cherries / veal jus

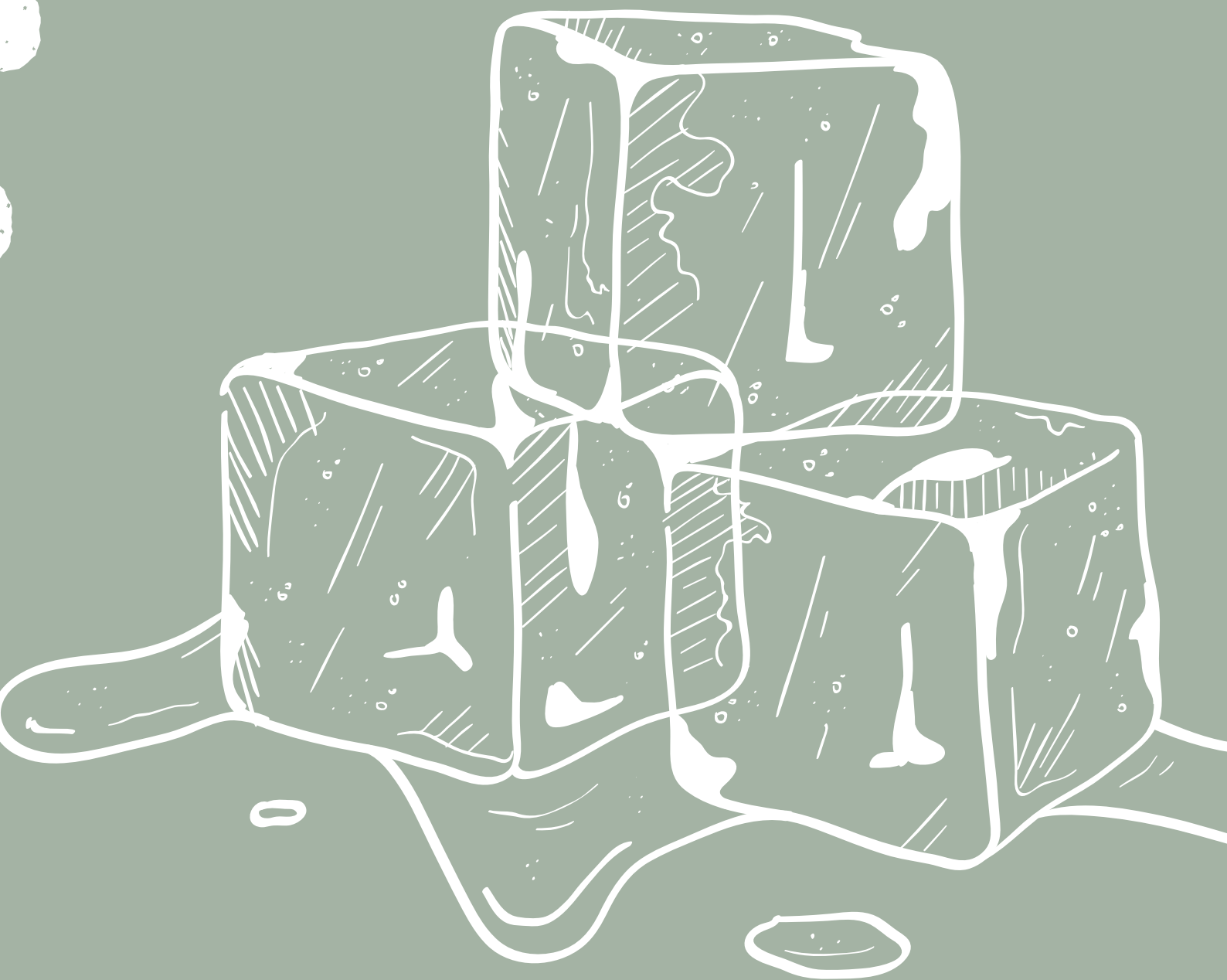
Honey caramelized apple Tatin  
with textures of hazelnut  
Vanilla ice cream





COULD  
BUT  
FEET













All photos of food were  
photographed with WESUAL CLICK









All photos of food were  
photographed with WESUAL CLICK









All photos of food were  
photographed with WESUAL CLICK



Thank  
you all  
for the  
hunger.

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The WESUAL team would like to sincerely thank the Vatel Club - the amazing organizers of the Villeroy and Boch Culinary World Cup; Thomas Gugler from the World Association of Chefs' Societies for his great and open words; Carlo Sauber for his fantastic dedication and constant help; the incredible jury members who have supported us energetically; Tania Serres and Ljubica Komlenic for their great motivation and help and, last but not least, the great cooks from all over the world – without you, we would never have been able to make such cool photos!





by wesolutions Softwareentwicklungs GmbH

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