

The proteins for the Chefs Table and the Junior Chefs Table on fire.

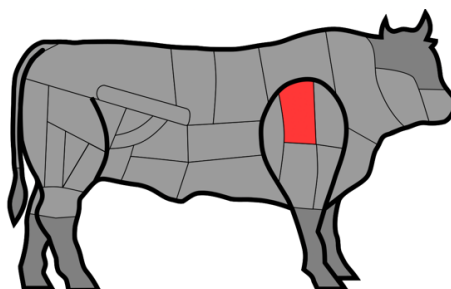
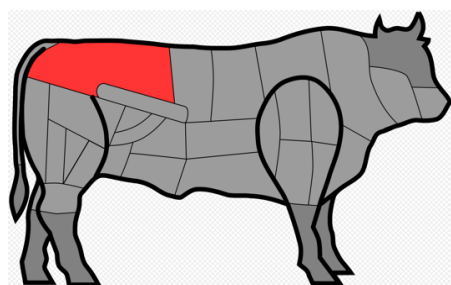
Due the number of questions concerning the main piece for the chefs table, we would like to clarify some probable misunderstandings concerning the pieces to use.

Please find below the translation of the pieces how the butchers named and cut the meat.



„Dry aged“(3-5 weeks) Middle piece of rumpsteak/filet de rumsteak.
Each teams get 2 kg

„Dry aged“(5-7 weeks) Tob Blade/ paleron.
Each teams get 1,5 kg



The mentioned meat pieces get placed in the fridges from each team before the competition starts.