

Besides 1st, 2nd & 3rd Prizes – There are prizes for BEST DRESSED TEAM & Team with the most SPIRIT



Annual Potjie Competition 2015

Competition Date: 30 May 2015

Team Name:.....

Team Members: Qty

Team Captain:.....

Name	Telephone Number
1.	
2.	
3.	
4.	

Type of Potjie:

Theme:

Gas ☐

Coals ☐

Family potjie (R200) entry fee ☐

Company/corporate potjie (R500) ☐

Competition Rules

The competition is open to everyone, but right of admission is reserved.

Potjie Competition Rules.

- These are the competition rules for the upcoming Potjie of Hope Competition:

General Rules:

1. Competition is open to everyone.
2. You/ Your teams physical participation in this competition shows your tacit acceptance of all the
3. Participants must provide all their own ingredients for the potjie including rice (this can be prepared Beforehand).
4. Participants must provide all their own equipment that is needed to execute the potjie.
5. Potjies can start cooking from 10h00 onwards.
6. Coals/ fires can be made prior to 10h00.
7. The potjie is to feed a minimum of six persons including the plate for judging. (6 plates).
8. Judging of finished meals will commence at 16h00. Any time after 16h00 your potjie can be sent to be judged.
9. Judges decisions will be final.
10. Each entrant must clean their own area, leaving it in the same condition as found. This includes cleaning your own Pot.

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Cooksite Competition Judging Criteria:

1. Judges will visit all the cooking sites during the afternoon whilst the potjies are being prepared.
2. The judges will be scoring the cooking area on the general spirit in the team, originality, preparation techniques and general impressions (cleanliness) as well as the criteria below.

Potjie Competition Rules:

1. All the potjies must be prepared from scratch on the day of the competition. Prior marinating of meat/fish... will be allowed.
2. All entries must be cooked in a traditional cast iron Dutch pot or potjie.
3. Potjies can be cooked over wood, coals or gas burners. However no cooking over electric stove top ranges or ovens will be allowed. Open fires will only be allowed in designated areas.
4. The entry can be made from any ingredient or combination thereof like, lamb, beef, pork, venison, fish, vegetables etc.
5. All cooking to be completed and ready for presentation at 16h00.
6. Potjies will be judged on the following criteria: **Aroma, Colour, Taste, Texture, Ingredients, Work area cleanliness and overall Potjieness** (See explanation below)

Please note the number that you were provided with also needs to be placed with your entry to enable the judges to score.

Your potjie dish will receive a score from 1-10 on the above criteria.

1-2 = Poor 3-4 = Satisfactory 5-6 = Good 7-8 = Very Good 9-10 = Excellent

Evaluation criteria for the potjie dish:

Aroma:

Overall flavour, Distinctive aromas (spices, meats, vegetables), Pleasant or pungent flavour
Distinctive mingled flavours or burning smells, Odourless

Colour

Natural colour, Distinctive colour of ingredients, varied colour, full of interest, attractive, appealing, interesting or lacking character, dull or pale. Meat browned.

Taste

Aromatic or pungent savouring, Interesting or piquant quality, slight flavour or suggestion, Specified flavour or lacking flavour Amount of spices used - appetizing or bitter, spoiled, bland

Texture

Feel or appearance of food, interpretation of meats & vegetables. Detail: Still in shape (not mushy, or falling apart), cooked, overcooked, undercooked. (Vegetables to be cooked but still to have form), Watery/runny or too dry

Ingredients

Use of unusual ingredients or cooking techniques. (Note: This does not mean if use expensive ingredients you will score more)

Work Area Cleanliness

Use of own implements. (Pots, knives, chopping boards...), Table cleanliness, Cleaning up after oneself, Hygiene.

Presentation:

How has the meal been plated, does it fit your theme.

Banking Details

Bank: FNB

Account Holder: Villa of hope children's home

Account Type: Cheque

Branch Code: 250805

Account No: 62047737856

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The Villa of Hope will not be held responsible for any loss or damage to equipment or personal belongings.

·Regretfully there will be **no refunds**.

HINTS.

- In South Africa, potjie-kos literally translated "small pot food", is a stew prepared outdoors in a traditional round, cast iron, three-legged pot. Whereby food is layered and then only stirred right at the end as it's about to be served.
- The fire is an important part of creating a culinary potjie masterpiece. Unlike a braai, the choice of wood or charcoal does not make as much difference, as long as you can regulate the heat. That is done by adding or removing coals once the potjie is heated up. Timing is also very important, apart from the time the potjie needs to become cooked you have to factor in the time it takes for the wood or charcoal to become coals, so in most cases you will have to start long before serving.
- You only need a few coals to keep the potjie simmering. A good idea is to keep a separate fire going to provide the necessary coals. Keep in mind to season or cook-in a new potjie to get rid of any iron filings and other unwanted residue.
- The packing of the food in layers is the other important part. The meat usually comes first. Add a dash of cooking oil or some fat in the pot, add the meat and brown thoroughly. This is essential to seal in the flavour and improve the appearance of the meat.
- Cook the meat until nearly done. Add onions, garlic, herbs and spices and sauté. Finally add a little red wine or some meat stock, only a small amount of liquid is needed and stir. Most important, do not stir again until the food is ready to be served.
- Now pack in the layers of vegetables in order of their cooking times, like carrots and potatoes first and thereafter sweet potatoes, pumpkin, mushrooms etc. Add liquid until about 2 cm under the top layer of vegetables and just leave it for a couple of hours until ready. Add a little liquid when the food tends to cook dry, but only a little at a time as watery potjie is not nice and too much flavour is lost.

For more information, please email: eventofhope@gmail.com