



RECIPE CHALLENGE



Tips for writing your justification

Sour Power

- How does your dish represent the Sour Power trend?
- What type of tamarind did you use and why did you select this type of tamarind?
- Which ingredients or foods represented the Sour Power trends and what decision making did you use to select these ingredients?
- Which ingredient did you decide to ceviche? How is this ingredient heroed?
- What decisions did you make to select the three additional vegetables.

Thoughtfully Borrowed

- Which cuisine did you select and why did you select it? How does this cuisine inspire the dish?
- Why did you decide to make a savoury (or sweet) appetiser?
- Which ingredients, techniques and/or features of this cuisine did you borrow to combine with native Australian ingredients and/or foods?
- What decisions did you make when selecting Australian native ingredients? (e.g. from local Country, availability, taste, cost etc).
- How does the dipping sauce or condiment complement the hand-held appetiser?

Indulgence, redefined

- How did you determine your favourite breakfast and what ingredients, techniques and/or features make it nostalgic?
- What ritual did you decide to use at the table, and why did you select this ritual?
- What ingredients, techniques and/or features did you use to make your dish contemporary?
- What ingredients or techniques and/or features give your dish a well-inspired twist?
- What colours are reflected in the ingredients and why did you decide on these colours?