

Colombo Chefs Recognised At First Bocuse d'Or Contest



Executive Sous Chef Clifford Perera and Chef Navinda Fernando



Executive Sous Chef Clifford Perera and Chef Navinda Fernando, were amongst the top three of eleven teams to compete in the first Bocuse d'Or contest to have been held in Sri Lanka. The dish that secured the team the runner-up position was a Roasted Australian Angus bacon wrap in a baharat tripe sausage, bone marrow and foie gras, semifreddo with gratin dauphinoise creme and sweet root vegetables in tomato confit.

Winners of the local contest will represent the country in the finals of Bocuse d'Or Asia in Shanghai where four Asian candidates will be selected to compete against

the best chefs in the world at the finale in Lyon, France in January 2013.

The competition gives the Sri Lankan culinary world an opportunity to showcase its creations at a prestigious international forum.