

National Irish Steak Challenge

Sunday 25th January,
The Curragh
Racecourse, Co Kildare

sponsored by

BORD BIA
IRISH FOOD BOARD



Entry Form

Entrant Details

Name: _____ Company Name _____

Name to be Printed on Cert: _____

Tel: _____ Email: _____

Please
Print
details
clearly

Address: _____

Rules

- Competition is open to all independent butchers
- All entries will be judged Blind and cooked by a team of chefs
- **A code will be sent to you via email for each entry** in advance of the competition.
- Every steak should be **individually packed** and **labelled with this code**.
- Do not have any other labels on the product other than the code provided.
- 3 **steaks** boneless, **cut 25mm** thick should be brought for **each entry**. This ensures accurate temperatures on all entries.
- All entries to be brought to the Curragh Racecourse by **10.30am** on Sunday 25th January.
- Products entered must be available for purchase in your store

Choose from 3 Categories: **Striploin, Fillet, Ribeye**

Category	Name for cert i.e. Black Angus Striploin

Bank Details

Associated Craft Butchers of Ireland

BOI Dundrum Dublin 14

BIC : BOFIE2D

IBAN : IE03 BOFI 9010 9556 1047 30

Cost €75 per Entry

Payments can be made by cheque, credit card or EFT

ALL ENTRIES ARE STRICTLY NON REFUNDABLE & MUST BE PAID FOR BEFORE THE COMPETITION. NO EXCEPTIONS.

By signing this form you, agree to the rules laid out on this form

Signature: _____ Sign Here

Entries No Later than 3pm Friday 16th January

Top Tips

- Choose centre cut steaks
- Ensure your steak is cut an equal thickness all the way through
- Clean cuts and good presentation is important ensure no loose bits of meat
- Be mindful when dry ageing that the steak does not turn sour
- Ensure all steaks are from the same piece of meat
- Avoid steaks with grizzle
- choose striploin steaks with a nice fat cover
- Ensure fillet steaks are well trimmed and all silver skin removed

Email completed Form to
brendan.sears@craftbutchers.ie



