



FIRST COURSE OF FIELDS 2017

Theme

The first edition of "First of field Plate" Award, will be dedicated to the topic Pasta in Journey. The new initiative, launched by LSDM and Pastificio dei Campi, highlights the rich Italian rural biodiversity, synonymous with variety and quality, thanks to which it is possible to still have authentic products and rich in tradition; you are part of not only great products, Italian economy towing, but also little known, of great traditional value, loads of experience and history, achieved thanks to craftsmen working in full respect of the environment and its balance.

Our goal is to highlight the typical niche products that belong to agricultural quality Italian, by the artisans directly linked to the lands where these specialties are located, placed together with a symbol which product is the Pasta of Gragnano IGP.

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The competition is open to new professional talents who ask you to prepare a recipe that calls for the use of the IGP Gragnano pasta of Pastificio dei Campi coupled to a niche product typical of their territory, presenting also a craftsman who is responsible for the production of it.

The chefs who want to participate should send a request for participation before November 12, 2016.

The competition will include a number of 20 participants. The organization reserves the right to choose between the candidacies, if the registration requirements were greater than 20.

How to join the initiative

1. Send an e-mail application before November 12, 2016 at info@lsdm.it indicating your name, address, telephone number, name and location of the restaurant at which you work, the die pasta of Pastificio dei Campi you will use and the typical niche product, tied to its territory, to be used in the preparation of the dish;
2. The type of pasta, shipped directly from Pastificio dei Campi, may be chosen in the catalog <http://www.pastificiodeicampi.it/catalogo-dei-formati-pasta/catalogo-dei-formati.html>;
3. Wait response to its request for participation. If it is positive, you will receive an attached word file to be compiled, containing the track to be followed when submitting the recipe and a framework in which to insert the typical product description of its chosen niche and artisan that produces it (10 lines about);

4. Each participant must submit one recipe no later than 23 December 2016 by sending it to the email info@lsdm.it inserted into word files provided by us, to facilitate an eventual print publication. The recipe must be accompanied by two photographs of the preparation horizontally and high resolution, and the diagram containing the typical product description niche and artisan;
5. Immediately after sending the material requested in paragraph 4, each recipe must be registered, for free, on site www.mysocialrecipe.com loading it in the contest section at the following link: [http://www.mysocialrecipe.com/contest/primo -piatto-the-fields /](http://www.mysocialrecipe.com/contest/primo-piatto-the-fields/). The website will record it by putting a time stamp issued by a national validation system. And 'necessary to fill in all the fields provided in order to allow the properly published. The recipe must be accompanied by two photographs of the preparation in high resolution;
6. Each recipe will be published on www.lsdm.it sites, www.lucianopignataro.it, www.pastificiodeicampi.it www.mysocialrecipe.com and any paper products in which the author will always be mentioned. The recipes will be published on the website "LSDM" in order of arrival to our mail;
7. The dishes will be judged by a panel of experts on the basis of evidence received (photo, recipe and presentation).

Rating

A qualified jury will choose the four most interesting recipes within the first days of January 2017. The recipes will be examined only by reading, observing the photographs and evaluating the following characteristics:

- Enhancement of the ingredients, especially the Pasta of Gragnano IGP of Pastificio dei Campi and the typical niche product chosen
- Creativity
- aesthetic Result / layout of the plate
- Clarity

The authors of the four finalists' recipes will be invited to prepare their dishes during an evening event in Gragnano at the Pastificio of the Fields to be held on January 25, 2017. Expenses of hospitality and transfer are borne by the guest. During the evening, the finalists will prepare their dish using the kitchen Molteni of Pastificio dei Campi and the jury will announce the winner after tasting.

In the event that the author of a recipe finalist can not attend the final evening, the place will be transferred to the next in order of rank.

The winner of the first edition of the "First Course of the Fields Prize", will be entitled to two prestigious awards:

1. The presentation of the dish LSDM Paestum in 2017 as a speaker;
2. Invitation to Dinner by the Pastificio dei Campi, including stay for two people in an exclusive Italian restaurant or European.

The jury for the selection of finalists plates comprises:

- Eleonora Cozzella
- Anna Morelli
- Gianluca Biscalchin

The same jurors, along with other food writers that will be announced before the final, will form the jury in charge of the winner in the dish evening at Pastificio dei Campi.

The jury will be chaired by Eleanor Cozzella, as President.

Organizing secretary info@lsdm.it