

Taste of victory savoured by Canadian chefs

Canada's national team of five chefs battered, baked, basted, browned and beat their way to the top to be declared the world champions in the fine art of *haute cuisine* at the sixteenth international Culinary Olympics held in Frankfurt, West Germany from October 12 to 18, this year.

The team, led by Henri Dane of Nanaimo, British Columbia, comprised Hubert Scheck, also of Nanaimo, Toni Murakami of Winnipeg, Manitoba, and Gerhard Pichler and Bruno Marti, both of Vancouver. The logistic manager was Willy Brand of Toronto and the kitchen manager Hans Meier of Charlottetown, Prince Edward Island.

The national team was selected by the Canadian Federation of Chefs.

Earning three perfect scores in hot kitchen, hot platters presented cold, and show platters, Canada won top honours over 27 competing countries.

"I'm happy for Canada that we've shown the world we can be the best," said manager Henri Dane. "Every Canadian should be proud of our achievement and of our Canadian cuisine," he said.

Several Canadian teams — the national team, five regional teams and one student team — competed at the games. They were selected through regional competition and all members of the sponsoring Canadian Federation of Chefs de Cuisine (CFCC). The five student team members were selected from some 100 students from five major culinary colleges, who had competed in April 1983 in Canada's first National Culinary Competition for Students.

In the world championships, each national

team developed a menu with ten items, two of which were chosen by the judges for the final competition. The chefs had to prepare 100 of both dishes and sell them as fast as possible.

Competition at the world championships was in six categories — entrées, hot dinners, cold dinners, buffets, pastries and desserts. Judging was done by an international panel of judges, all recognized master chefs, who rated nutrition and the meal itself, up to 12 points; preparation, including cleanliness, speed and efficiency, 10 points; presentation, 14 points; price, value or cost, up to 40 points; plus extra merits for dishes never before submitted.

Winning dishes

The artistically garnished winning recipes that won the championship for the team from Canada were stuffed boneless duck with native Canadian wild berries and mushrooms, and a seafood combination of northern pike mousse with scallops, abalone and shrimp.

Canada's national team won ten gold medals, one grand gold and the overall championship. Regional teams from Quebec, Ontario, Manitoba and Alberta won 22 gold, two silver, one bronze and three grand gold medals.

After their return to Canada, the team was recognized for its outstanding service to Canada's tourist industry and the members were awarded Canadian Tourism Medallions. At a special ceremony in Ottawa, Minister of State for Tourism Thomas McMillan said "the team focused worldwide attention on Canada as a tourism destination".

One of the winning recipes

Stuffed duck with wild mushrooms and berries

- 1 duck, 5 lbs (2.3 kg)*
- 1 duck liver
- 1 c (250 mL) chicken stock
- 2 tbsp (30 mL) shallots, finely chopped
- 3 tbsp (45 mL) butter
- 1/3 c (85 mL) Madeira
- Salt, pepper, thyme, rosemary
- 4 slices white bread
- 2/3 c (165 mL) whipping cream
- 4 oz (125 mL) oyster mushrooms
- 4 oz (125 mL) pine mushrooms
- 4 oz (125 mL) small chanterelles
- 4 oz (125 mL) small morels
- 2 oz (60 mL) wild gooseberries
- 2 oz (60 mL) cranberries
- 2 oz (60 mL) red currants
- 2 oz (60 mL) Saskatoon berries

Debone duck, keeping the entire breast in one whole piece. Cover duck carcass with water and simmer for an hour to make a stock. Simmer leg meat and liver gently in chicken stock, then cut into small cubes.

Sauté 1 tbsp (15 mL) finely chopped shallots with poached liver and meat in butter until slightly browned. Add madeira to pan over low heat and stir to scrape up all the pan juices. Season with salt, pepper, thyme and rosemary. Refrigerate.

Remove crusts from bread, cut into cubes and soak in cream. Combine liver, leg meat, shallots and soaked bread and mix lightly.

Lay out the duck breast and gently pound into a fairly flat large square. Spread mixture over centre of meat. Fold duck breast over into an even roll. Wrap carefully in cheese cloth or a clean tea towel, secure ends, and poach in the duck stock for 30 minutes. Cool 15 minutes and remove cheese cloth.

Bake in 325°F (190°C) oven for 25 minutes until browned, turning broiler on if necessary.

Sauté remaining shallots and mushrooms in 1 tbsp (15 mL) butter. Season to taste.

Before serving, add the gooseberries, cranberries, red currants and Saskatoon berries.

Reduce poaching stock to about a cup. Prior to serving add three ounces (90 mL) butter, season to taste and serve with duck.

* NOTE — Recipe was given in imperial measure and metric amounts are estimated.



Canada's top winners at the 1984 world Culinary Olympics are (from left to right): Henri Dane, Hubert Scheck, Gerhard Pichler, Takasli (Toni) Murakami and Bruno Marti.