



United Nations
Educational, Scientific and
Cultural Organization



A toast
to the fiery
flavours
of history.



★ SPICE ROUTE CULINARY FESTIVAL ★



23-26 September 2016, Kochi



Kerala, the hub of the Spice Route and the land that charmed the world with the scent of spices, is all set to bring the world together again for another incredible journey. Presenting the Spice Route Culinary Festival, organised by Kerala Tourism in association with UNESCO.

ONE ROUTE. MANY JOURNEYS.

The Spice Route Culinary Festival will be another initiative of Kerala Tourism to preserve the flavours of the Spice Route.



THE SPICE ROUTE INITIATIVE

A path-breaking project of Kerala Tourism, in association with UNESCO, the Spice Route Initiative is a brand new journey along the ancient Spice Route and endeavours to revive Kerala's age-old trade ties with the world. It aims to pay tribute to the rich heritage shared among as many as 31 countries and rekindle their stories and histories, while facilitating travellers to once again trace the route used by traders for over 2,000 years. Kerala's Muziris Heritage Project will form the base from which the Initiative will take off.

MUZIRIS HERITAGE PROJECT

India's largest conservation project and Kerala Government's first green project, the Muziris Heritage Project showcases to the world the history and heritage of Muziris; the ancient port once frequented by traders including Arabs, Egyptians and Romans. The gateway to India for world religions including Islam, Christianity and Judaism and home to India's first synagogue, church and mosque, Muziris symbolises Kerala's long history of tolerance and pluralism.

SPICE ROUTE CULINARY FEST

Organised by Kerala Tourism in association with UNESCO, the Culinary Festival will, for the first time in history, see the 31 Spice Route countries coming together in Kerala, to celebrate the soul and spirit of the historic route. It will be a significant step in promoting cultural tourism, intercultural dialogue, and cultural heritage preservation among the Spice Route countries.



FOUR DAYS. A MILLION FLAVOURS.

The Spice Route Festival will be a four-day event that will capture the essence of the Spice Route and feature culinary delights dished up by chefs from across the world.

DAY 1. THE SAMPLING

The day will start with a Spice Route Heritage Walk where the participant chefs will visit homestays, local hotels, kitchens, etc., for a sneak peek into the land's culinary wealth and local cuisine. They will be later taken on a city tour to discover the many historical and heritage sites as well as for a fresh sampling of the flavours of the land.

DAY 2. THE PREP

A shopping trip to the local markets to buy the ingredients needed for the recipe will mark the second day. Each participant will be accompanied by a local volunteer who will assist them in exploring the markets, understanding the ingredients, and negotiating prices.

DAY 3. THE COMPETITION

The big day will see the participant chefs conjuring up their best recipes within the allotted time frame. Each recipe will represent the cuisine from the participant's home country, but will be required to include at least one spice from Kerala. The recipes must also include local produce, though ingredients from the participant's home country are allowed. A jury comprising professional chefs will taste the recipes, submit their votes, and decide on the winner, who will be revealed only on the closing day.

DAY 4. THE FINALE

The festival will conclude with a day-long event featuring a cooking demo of local dishes by local chefs, an open market showcasing the wares of local artisans and agricultural producers and an exclusive talk on Spice Route by a culinary historian. A public tasting event that takes place in the evening will showcase the participant chefs' creations, which they will have an entire day to prepare. The winning recipe will be featured on the menu of local restaurants and hotels.



BE PART OF THIS ENRICHING JOURNEY.

- A maximum of 2 teams from each country (with 1 chef and 1 assistant maximum per team) can participate in the contest.
- Each team will create three different dishes: entrée, main and dessert.
- Chefs have to develop a new recipe inspired by Spice Route, using locally available ingredients in Kochi.
- Ingredients from their home countries (such as special spice, sauce) are also allowed in reasonably small proportions.
- Each team will have their own workstation with a worktable, 4 gas burners, and a sink with running water.
- Each dish should cater to 10 persons including the jury members.
- The Government of Kerala will arrange and meet the cost of local transport, accommodation and meals of participating chefs and their team members.
- The following will have to be sponsored by the participating countries:

*International return air travel
to Kochi including visa fee*

*Freight of materials and ingredients
from home country if any*

*Purchase of local ingredients
for the competition*

Translator if required





Government of Kerala



God's Own Country

Kerala Tourism Park View
Thiruvananthapuram 695 033
Kerala Phone: +91-471-2321132
Fax: 2322279
Email: info@keralatourism.org
www.muzirisheritage.org
www.keralatourism.org