

## Galley Gourmet Challenge 2016

By Trish Stanley and Sue Swanson

The Galley Gourmet Challenge has grown in popularity since its inception in 2011 such that 2016 saw 10 boats competing, mostly across all categories of Canapés (served to all Cruisers at the beach party on Refuge Bay beach), Entrée, Main and Dessert courses. At the beach party on the first Lay Day, there were 8 different canapés on offer for tasting and our chefs had made enough for everyone to taste. The Entrée, Main and Dessert categories were judged on the following evening during the raft up in Pinta Bay and our judges were kept busy tasting 20 dishes.

The Cruise Committee were very grateful to our judging panel, consisting of judges Sue Swanson (Just Quietly) and Max Poyser (About Time) who were capably assisted by Gabrielle Holles (Ceilidh) and Pauline Christie (Viva).



### ***Sue Swanson recounts her experiences:***

I was delighted to be invited to judge the Galley Gourmet competition again, along with fellow foodie Max & ably assisted by Pauline & Gabby.

A total of 10 boats competed in this year's competition & Max & I were quite blown away by the standard of food prepared, making the judging an extremely pleasurable but nevertheless very difficult job. My observation this year was that we sailors are as competitive in the galley as we are on the water. The difference being, of course, that on the water we can see exactly where our fellow competitors are but, as we hopped from boat to boat in Pinta Bay, it quickly became evident that not knowing what the competition was up to & how you were measuring up against them added a different dimension to the challenge in the galley.

The competition kicked off with yet another resoundingly successful party on an ever diminishing Refuge beach on the Monday afternoon & as the tide came in so too did a delightful succession of tasty & innovative canapes. We loved them all & whilst we appreciated the clever incorporation of some store bought ingredients which we all love to use when

cruising, in the end we felt we had to award the prizes to those dishes where everything had been prepared on board. Also worthy of mention was a late entry from the Commodore who brought his own portable stove to the beach & cooked up generous serves of delicious garlic prawns for the crowd, now ankle deep in the rising tide. Also noteworthy were the delightful youngsters on Huligan who made the most creative little Tic Toc & marshmallow teacups.



The number of entries in the entrée, main course & dessert categories to be judged in Pinta Bay on Tuesday night was quite overwhelming with the judging teams having to split into two groups to get round to everyone. Considering all the entries had been prepared by crews who had been racing all day this was all the more impressive.

The hospitality of all the competitors & those rafted in between them up & down the 34 boat raft up made for a most entertaining evening as Gabby & I clambered seemingly endlessly from boat to boat to make our appointed tasting times. I think even those not participating felt like they were part of the competition especially those who suggested charging us a toll every time we hopped through their cockpit & those who managed to tempt Gabby down to a beautifully set dining table with the wafting smell of rosemary & roast lamb for her to discover that they were not an entry & I was waiting for her 2 boats further down the raft up! I should also mention that in what I believe is becoming something of a tradition in this competition, bribery is alive & well & the judges love it! Without mentioning any names we particularly liked the aged red wines & the offer of 21yr old boys although the latter never quite materialized. (please note that the results are in no way influenced by the aforementioned bribes)

The dishes we tasted were a wonderful mix of new recipes, trusty old favourites & dishes that had fascinating personal stories attached to them – these included dishes that represented family history, country of origin & travel experiences & even one called the ‘Sow & Pigs’ worthy of mention for the sheer creativity of including a cardinal mark made out of a potato!

In all three categories the top three dishes were very hard to pick a winner from & our final choices were based on a combination of taste, presentation & simplicity. I am looking forward to re tasting the winners when they appear on the Careening Cove menu later in the year & I can devour the whole thing without having to save room for the next tasting!

## ***The Entrants***

### **Canapés**

As You Do	Chef - Kylie. Smoked salmon on blinis with creme fraiche
Crackerjack	Chefs - Jan and Tracey Haloumi wrapped in prosciutto
Hot Chilli	Chefs - Matt and Libby. 1 - Mini blinis with crème fraiche and gravlax salmon, finger lime pearls 2 - Fresh basil leaf betwixt peppered Roma tomato and bocconcini
Huligan	Chefs -Juno (aged 9), Hugo (9) and Julian (6) Tea Cup dessert canapés. (Tic Toc biscuits, marshmallows, musk lifesavers, freckles glued with lemon icing
Mystere	Chef - Barbara spinach cream dip with rustic cob
Nand V	Chef - Richard Chapman Garlic chilli prawns
Tula	Chef - Sonja. Smoked trout mousse on blinis with horseradish and dill
Wine Dark Sea	Chef - Sarah Yorkshire puddings with roast beef and horseradish

### **Entrée**

Crackerjack	Chef - Chris Sow and Pigs Reef Reconstruction
Mystere	Chef – Malcolm Ceviche with tomato, avocado & coconut
Tonic	Chef - Rob Balmain Bug on puree of green peas with chilli
Tula	Chef -Gudrun Matza Ball Soup
Willyama	Chef - Wendy Raspberry and rocket salad with chevre, feta, apple, hazelnuts and raspberry dressing
Wine Dark Sea	Chef -Sarah Tomato bread with garlic aioli
Hot Chilli	Chefs - Matt and Libby Pan fried scallops in basil pesto cream sauc

### **Main**

Crackerjack Chef - Chris  
Main Souvlaki lamb with Pita Bread and Greek

Hot Chilli Chefs - Matt and Libby  
Spatchcock with crispy Israeli couscous spiced with Za'atar and charred broccoli

Ticket of Leave Chef -Neil McIver.  
Green Curry Chicken

Tonic Chef - Rob  
Lamb Cutlets with Rosemary and Anchovy butter with side dishes of Cauliflower gratin, honey carrots and tiny crunchy potatoes

Tula. Chef - Sonya.  
Chicken with couscous and vegetables dressed with coconut cream, lime juice, chilli, coriander and fish sauce

Willyama Chef - Reeny.  
Mushroom lasagne with sage potatoes

Wine Dark Sea Chef - Sarah.  
Paella with chorizo, chicken, prawns, tomato, capsicum and bomba rice.

## **Dessert**

Crackerjack Chef - Chris  
Deconstructed Banoffee Pie

Hot Chilli Chef - Linda  
Coffee Dates with vanilla bean, served with oatcakes and blue cheese.

Huligan Chefs -Juno, Hugo and Julian  
Strawberry Flan

Tonic Chef - Rob  
Orange segments poached in Cointreau and Grand Marnier on fresh warm crepes

Tula. Chef - Gudrun.  
Milk Tart : a traditional South African dessert

Wine Dark Sea Chef - Sarah.  
Hearts of Cream

## ***The Winners***

### **Canapés**

Winner TULA : Smoked Trout Mousse with cucumber on homemade Blinis (Chef - Sonja)



Runner Up      CRACKERJACK : Haloumi wrapped in Proscuitto (Chefs : Jan and Tracey)



### Entrée

Winner TONIC : Balmain Bug with pea puree & chilli (Chef - Rob)



Runner Up      MYSTERE      Ceviche with tomato, avocado & coconut (Chef – Malcolm)

### Main Course

Winner      WINE DARK SEA      Paella (Chef – Sarah)



Runner Up      HOT CHILLI      Marinated Spatchcock, pearl couscous & chargrilled broccoli  
(Chefs - Matt and Libby)



## Dessert

Winner CRACKERJACK

Deconstructed Banoffee Pie

Runner up HOT CHILLI

Coffee Dates with vanilla bean yoghurt (Chef – Linda)



## Junior Chef

Winner HULIGAN

Tick Tock Tea Cups (dessert canapé)

by Chefs -Juno (aged 9), Hugo (9) and Julian (6)



The judges awarded this dish top marks for presentation and surprise value.

Congratulations to the winners and runners up. We will enjoy checking out your recipes which will be posted on the Cruising web site. We also look forward to tasting Sarah's Paella which will be offered as a special in the Careening Cove Room on Tuesday and Friday nights in November.

On behalf of the Cruise Committee, I would like to thank all the entrants for making this year's event so much fun and for those who worked hard after racing all afternoon. We particularly appreciate the judges' efforts for donating their impressive skills and making to the Galley Gourmet Challenge so successful.