



Ost & ko + Mejeriforeningen now open for applications:

Can you create Denmark's best dish with cheese?

The tastiest cooking contest is back. On March 29, Mejeriforeningen / The Danish Dairy Board and the cheese campaign Ost & ko will once again challenge chefs to create Denmark's best dish with cheese. The winner receives 20.000 DKK and the honourable title.

In 2018 Restaurant Jordnær won the competition presenting a flan on Blå Grubé, hazelnut sablé, roasted figs and fig escabeche, after a close race competing against Falsled Kro, Restaurant Wilhelm, Søllerød Kro, Restaurant Kanalen, formel B, Trio, Kiin Kiin, Restaurant Hærværk and MeMu. Find the dishes [here](#).

Once again, a competent panel of judges are ready to evaluate and elect Denmark's best cheese dish: Helle Brønnum Carlsen, restaurant critic for Weekendavisen, Lærke Kløvedal, restaurant critic for Politiken, Lisbeth Jacobsen, restaurateur at Restaurationen, Rasmus Palsgård, food journalist and jury chairman at 360 Eat Guide, and Erwin Lauterbach, chef and restaurateur at Restaurant Lumskebugten. Watch a video from 2018 [here](#).

Can you match the skills of Eric Vildgaard, Brian Mark Hansen and Jeppe Foldager? Then grab a knife and invent a dish with one or multiple types of Danish cheeses and apply by following the directions below.

TIME AND PLACE

Sunday, March 29, 2020 at 12.00-16.00 at CPH Food Space.

CONCEPT

Ten restaurants will be chosen to compete in the cooking contest. Two chefs per restaurant create a dish with Danish cheeses. All elements can be prepped from home. Ost & ko covers ingredients and transport up to 2.000 DKK. The dish will be arranged at the spot and presented to the judges, audience and press.

JUDGES

- Helle Brønnum Carlsen, food critic for Weekendavisen
- Lisbeth Jacobsen, restaurateur behind Restaurationen
- Lærke Kløvedal, food critic for Politiken
- Rasmus Palsgård, journalist at Feinschmeckeren and chairman of the Danish jury for 360 Eat Guide
- Erwin Lauterbach, chef and restaurateur at Restaurant Lumskebugten

SCORING

The dish can be awarded up to 60 points in the following categories:
Presentation (0-10), originality (0-10), sustainability (0-10), plating (0-10) and taste (0-20).

APPLICATION PROCESS

Find a partner. Create an original dish with Danish cheese. Send your application to simone@koalitionkbh.dk containing: A) The name of your restaurant, B) you and your partner's names, C) Your phone number, D) A description of your dish and the idea behind, E) The type of Danish cheese you are using and why, F) A photo of the dish. FYI: If your dish is chosen as one of the

10 contestants, we will ask you to deliver the recipe. This will be published in Ost & ko's magazine and on Ost & ko's other channels.



TIMING

Application deadline is Sunday March 1 at 11.59 pm.

The nominated contestants will be notified on March 10.

The competition takes place in Copenhagen, Sunday March 29 at 12 pm - 4 pm.

CONTACT

Send your application and other inquiries to Simone Hauglund.

simone@koalitionkbh.dk and telephone 20 84 62 84.



MEJERIFORENINGEN



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