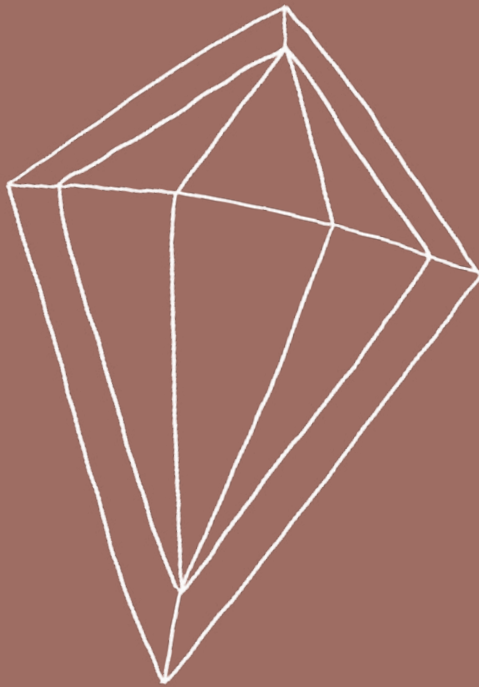


BOCUSE d'OR
2018



TEAM ICELAND



BOCUSE D'OR
TURIN, ITALY
TEAM ICELAND



BJARNI SIGURÓLI JAKOBSSON

BJARNI SIGURÓLI

Candidate

Bjarni Siguróli has participated in numerous individual culinary competitions since he served as the Icelandic commis chef in Bocuse d'Or Europe in Genf 2010 and the final in Lyon 2011.

Bjarni was awarded the title Chef of the year in Iceland 2012 and then won silver award in the Chef of the nordic region 2013 and also a silver in the Nordic Challenge battle same year.

As a member of the Icelandic Culinary team in the years 2013-2017 he won gold and silver awards and served as the team captain from the year of 2015.

Bjarni is a freelance chef and runs his own company under the name Reykjavík Gastronomy.

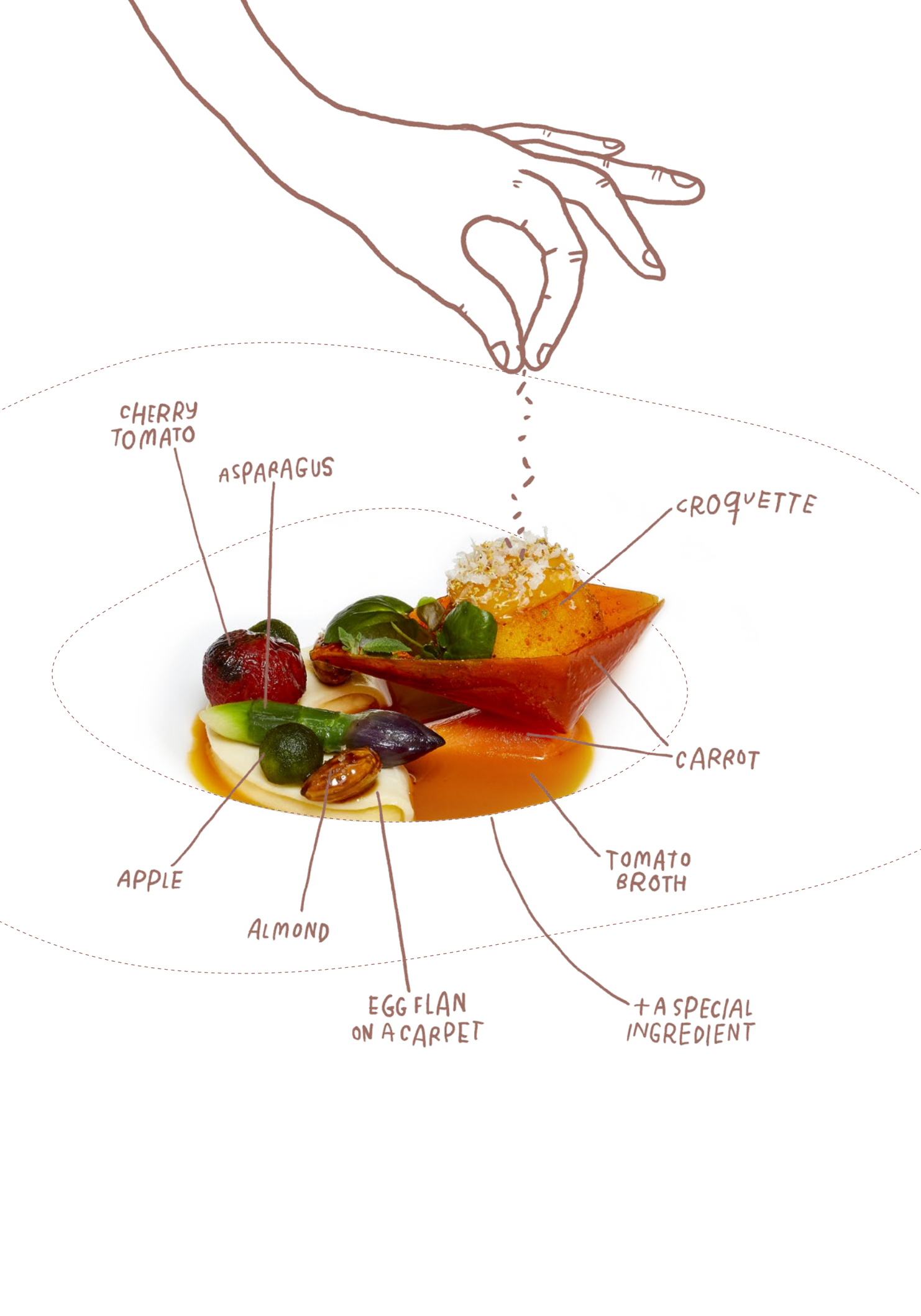
Coach Viktor Örn Andrésson
Commis Ísak Darri Þorsteinsson

Assistant Ari Jónsson
Assistant Anton Elí Ingason
Assistant Sigurður Helgason

President Sturla Birgisson
PR Dráinn Freyr Vigfússon

JAKOBSSON





CHERRY
TOMATO

ASPARAGUS

CROQUETTE

CARROT

APPLE

ALMOND

TOMATO
BROTH

EGG FLAN
ON A CARPET

+ A SPECIAL
INGREDIENT

THEME ON PLATE



Croquette of
Castelmagno DOP
gnocchi with creamy egg
yolk and fennel pollen.



Carrot crust
and glazed carrot.



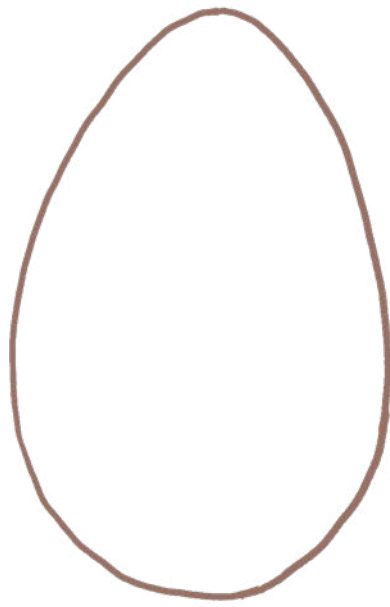
Baked egg with
chervil pesto and
sour cream carpet.



Albenga asparagus,
chervil infused tomato
and apple, glazed almonds.



Emulsion of buttered
tomato broth with
aromatic herbs.



CHICKEN
EGG



BLUE MOUNTAIN
PASTURE
CASTELMAGNO
DOP CHEESE



THEME ON PLATTER



Fillet of Fassone beef
with pancetta and
fermented garlic.



Glazed terrine of calf
sweetbreads with mustard
and morels stuffing. Truffled
croutons, lingonberry
and morels.



White asparagus coated
with sour cream, sorrel
and Nordic Wasabi.



Pudding of organic
carrots and duck liver
with gel of citrus and
lemon verbena.



Contorno

Porridge of Baraggia
rice with icelandic cheese
"gnocchi", set balsamico,
kale and roasted broth
of sunchoke and truffles.



Veal jus with grilled
pancetta and morel.







GLAZED TERRINE
OF CALF SWEETBREADS
WITH MUSTARD &
MOREL STUFFING.
TRUFFLED CROUTONS,
LINGONBERRY
AND MORELS.



FILLET OF
FASSONE BEEF
WITH PANCETTA
& FERMENTED
GARLIC



WHITE ASPARAGUS

}

SPICED WITH
NORDIC WASABI





Nordic Wasabi is a fresh and unique Icelandic produce that is widely used in high-end Japanese cuisine, and now Nordic cuisine.





CONTORNO



RICE PORRIDGE
WITH JUS & CHEESE



CUSTARD OF
ROASTED CARROT
& DUCK LIVER



SPICED WITH
CITRUS
& VERBENA





PROMOTE ICELAND

DESIGN:

E&Co.
eogco.is

ILLUSTRATIONS:

Rán Flygenring

PHOTOGRAPHS:

Karl Petersson

Bocuse d'Or
SIRNA SPIRIT

TEAM
ICELAND

EUROPE 2018