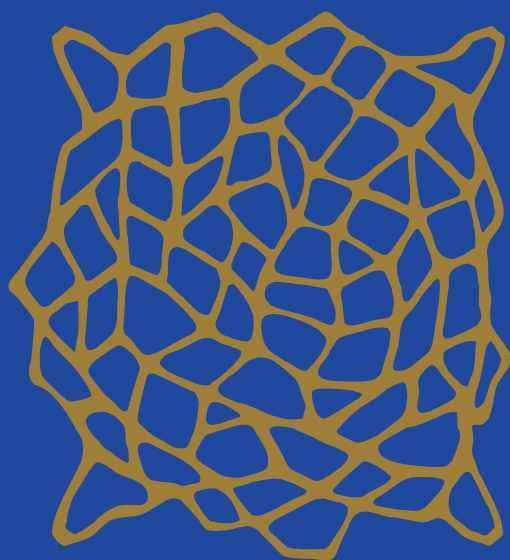


BOCUSE D'OR

TEAM



ICELAND

FINALE 2019 · LYON, FRANCE

BOCUSE D'OR

TEAM ICELAND



Unique Icelandic Wasabi flowers

FINALE 2019 LYON, FRANCE

CANDIDATE

BJARNI SIGURÓLI JAKOBSSON

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.

Now he has qualified for the Bocuse d'Or final in Lyon 2019 after the challenging Bocuse d'Or Europe in Torino 2018.

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

"The irony of being great is that it's both easy and hard at the same time.

It's hard because it takes working really hard, focus, commitment, sacrifice and doing the things that barely anyone else is willing to do.

It's easy because barely anyone is willing to do those same things that make you great."





THEME ON PLATE

VEGETABLE CHARTREUSE WITH SHELLFISH

Jerusalem artichoke
panada, layers of lovage,
cauliflower textures
filled with scallops and
celeriac stuffed with
shellfish

Condiments of sour
apples, crispy quinoa
and herbs

CREAM OF HORSERADISH

Cucumber, jerusalem
artichokes, sucrose
lettuce heart, peas
and aromatic herbs

SAUCE

Creamy leek with oyster
jus and dill oil









THEME ON PLATTER

SUCKLING VEAL RACK

Stuffed with sweetbreads and roasted with 5 prime chops over branch of aromatic charred herbs.

POTATO

Crispy potato and pom purée with icelandic cheese.

BAKED LEEK

Fennel pollen, nordic wasabi flowers and carbon crisp.

ORGANIC YELLOW BEETROOT

Foie gras and apples

THE MUSHROOM

Textures of ceps with jerusalem artichoke and golden enoki.

SAUCE

Veal jus with apple wine, infuse of icelandic rosemary and red currants



THE CHEF’S ACADEMY
ICELAND THANKS

Fastus
KS Kaupfélag Skagfirðinga
Sjófiskur
Ísam
Ora
Innnes
Ásbjörn Ólafsson
Kentaur
Icelandair
Sælkeradreifing
Ó. Johnson & Kaaber
Ekran
Merking
Mata
Garri
Íslandsstofa

Icelandair Cargo
Bananar
Samhentir
Glóbus
Rekstrarvörur
Pixel
Járnsmiðja Óðins
Esja gæðafæði
Micro
Holta kjúklingur
Djúpalón
Ísfélag Þórshafnar
Gnægtarhornið
Nordic Wasabi

BJARNI
THANKS

Árni Sólberg
Ísak Darri Þorsteinsson
Ari Jónsson
Viktor Örn Andrésson
Hugi Rafn Stefánsson
Birgir Örn Einarsson
Pabbi og Lára
Mamma og Sveinbjörn
Kiddi og Helga
Hildur Helga
Chef’s Academy Iceland
Sturla Birgisson
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Steinn Óskar Sigurðsson
Viggó Vigfússon
Bjarni Gunnar Kristinsson
Jói Sælkeri
Einar Geir og Ósk
Rán Flygenring

Karl Petersson
Hlynur í Pixel
Óðinn og fjölskylda í JSÓ
Embla Keramik
Ásgeir gullsmiður
Snorri Jens
Gunnar Óli Sölvason
Sigurjón plexímaster
Geiri smiður
Króm
Ási í Kælitækni
Bakó Ísberg
Gunnar Guttormur Kjeld
Pétur í Djúpalóni
Raggi og Sindri Wasabi
Binni í Steinkompaní
Petra blómaskreytir
Arnór markþjálf
Allan Sigurðsson
Elsa María
Rafnar Orri Gunnarson
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Wiktor Pálsson
Sindri Geir og
stuðmannasveitin

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E&Co. — eogco.is



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PRESIDENT

Sturla Birgisson

PR

Þráinn Freyr Vigfússon





Bocuse d'Or
SIRHA SPIRIT

FINALE 2019
LYON, FRANCE