



# cocinando con **trufa**

Soria (Castilla y León)

**2020**  
February 4th to 8th



**Junta de  
Castilla y León**



**Ayuntamiento  
Soria**



**Diputación  
de Soria**

# RULES GOVERNING THE 6th INTERNATIONAL “COOKING WITH TRUFFLE” COMPETITION

The truffle is not only a quintessential gourmet symbol, but also one of the most universal ingredients in gastronomy and one of the most sought-after products by chefs around the world.

When we talk about truffles, there are certain places in the world that stand out for their production. Two of these places are Alba, in Italy, and Soria (Castilla y León), in Spain—regions linked by a twinning agreement signed at the world’s most important mycology congress, *Soria Gastronómica*.

The Regional Ministry of Culture, Tourism and Sports of the Regional Government of Castilla y León organizes the **6th COOKING WITH TRUFFLE Competition**, in its international edition, with truffles as the main protagonist. The competition offers professionals from all over the world the opportunity to compete from **February 4th to 8th, 2026**, in the city of **Soria, Spain**.

This unique competition format, in which each chef competes as a team together with a host restaurant, is a way of recognizing cultural and gastronomic exchange among professionals from around the world centered on the truffle.

The participation rules are as follows:

- 1 – Each chef will be hosted by a local restaurant.
- 2 – Each participant must submit the recipe for one hot or cold dish in which truffle is used as one of the main ingredients, completing the corresponding form and including the recipe and a photo of the dish.
- 3 – The form must be completed in Spanish or English and may be submitted from the date of publication of these rules until **January 7, 2026**.
- 4 – The organization will select a total of **7 participants and 2 reserves**. Selection will be based on an evaluation of the submitted recipe and the candidates’ CVs. In addition to technical assessment, the jury will consider geographical representation criteria, avoiding more than two representatives from the same country. The **eighth competitor** will be the **winner of the 2025 Iberian Edition of the Cooking with Truffle Competition**, also held in Soria. The selected participants will represent their country in the competition to be held in Soria from **February 4th to 8th, 2026**.
- 5 – Each selected candidate must be available to travel to Soria from February 4th to 8th. Accommodation, meals, and travel will be covered and managed by the competition organization.
- 6 – Each participant will have at their disposal the ingredients specified in their recipe. If there is any ingredient that is difficult or impossible to obtain, the participant must inform the organization so that its acquisition can be arranged or, as a last resort, brought by the participant. All truffles provided to participants will be of the same size and quality, certified by a designated committee. All truffles will be black truffles of the species *Tuber melanosporum*.



7 – The participant will officially represent in the competition the host restaurant, the city where it is located, and the country in which they work.

8 – Participants are required to wear the appropriate uniform: dark kitchen trousers, closed dark shoes, and a chef's jacket. The organization will provide each kitchen team with a jacket, apron, and hat, which are mandatory to participate in the competition. Bracelets, wristwatches, and rings are not permitted while cooking.

**IMPORTANT:** Chefs must bring their own set of knives.

9 – The order of participation will be determined by a draw in the days prior to the competition, and participants will be informed of the established order and timings.

10 – In the competition, each participant together with their host restaurant will have **60 minutes** to prepare **14 portions** of their recipe. After the 60 minutes, they will have **10 minutes** to present their dish to the jury.

**NOTE:** Delays in presentations will result in penalties, and may even lead to disqualification, at the jury's discretion.

11 – The jury will evaluate the dishes according to the following criteria:

Use of truffle (20 points), Flavor (20 points), Originality (15 points), Technique (15 points), Presentation (15 points), Teamwork (chef/host chef) (15 points).

The total score awarded by the jury will determine the **top five finalists**. Winners will be determined by the total points awarded. In the event of a tie, the vote of the jury president will count double. The scores from the public jury will determine the winner of the **Public Jury Award**.

12 – Registration in the competition implies knowledge of and compliance with these rules, as well as the transfer of rights for the use of the recipes to the competition organization.

13 – All participants also commit to being available for press interviews and complementary activities that may take place during the competition.

14 – The organization reserves the right to produce photographic and video material during the competition, as well as to use the name and logo of any of the restaurants represented. All such material may be used by the organization for the promotion of the competition or related activities, with authorship of the submitted recipes duly acknowledged.

15 – The organization establishes a cash prize of **€3,000** for the winner, **€2,000** for second place, and **€1,000** for third place, as well as recognition and a diploma for the teams placing fourth and fifth, and **€1,000** for the dish awarded by the Public Jury.

**NOTE:** During the competition, a technical jury made up of professionals will ensure the proper use of truffles and prevent the use of artificial flavorings and essences, as well as the introduction of preparations that have not been produced within the working periods established in the competition rules.

