



## Dairy competition WORLD CHEESE AWARDS

The World Cheese Awards, the largest and most respected cheese competition in the world, is now open for entries. Cheesemakers can download entry forms or enter on-line at [www.finefoodworld.co.uk/wca](http://www.finefoodworld.co.uk/wca) which has full details of classes and cheese delivery information.

The competition, which will culminate in a display of over 2,500 cheeses from more than 35 countries, takes place at the BBC Good Food Show, NEC Birmingham on Wednesday November 28 when the World Champion 2012 will be announced. Then the cosmopolitan cheese festival atmosphere will continue throughout the show with cheese tasting, pairing and tutored sessions until the show ends on Sunday 2nd December.

Over 80,000 visitors to the show will have an opportunity to learn more about cheese and taste some of the most exceptional cheeses in the world once the panel of judges has agreed the winning entry. In 2011 the World Champion, a magnificent Ossau Iraty from France beat the previous year's winner, Cornish Blue, by only a whisker.

For over 20 years, The Guild of Fine Food has brought together the very best examples of the cheesemakers' art to create the World Cheese Awards. From the most delicate, artisan-made fresh goats' milk cheese from the Alps, to robust, savoury traditional Cheddar from the West Country,

completely new and innovative cheeses just launched to the market and cheeses with protected status which links them to a distinct geographical region. The World Cheese Awards accepts only cheese entries, no cream, butter or yoghurt – the emphasis is firmly on cheese in all its magnificence.

"The World Cheese Awards remains the only scheme that backs the little people – it's not dominated by supermarket cheeses. We now have around 700 British cheeses made by 200 specialist cheese-makers. That's up 20 per cent on 10 years ago, and still heading in the right direction. So at a time when there's so much debate about liquid milk prices at the large-scale end of the dairy industry, it's ironic the farmhouse cheese sector seems to be off the media's radar," commented John Farrand, organiser of the World Cheese Awards.

Over 220 expert judges, including cheese graders, retailers, chefs and buyers, from every corner of the world, will judge the competition and, to enable spectators to watch the fortunes of each cheese as it is judged, screens will be positioned to show the judges as they taste, cogitate and ruminate.

Once the judges have chosen the top, gold medal winning cheeses, they will reassemble in front of a packed audience for the final stages of judging and the announcement of the World Champion 2012.



REST TINGUARO / PTO. DE LA CRUZ



# Hotel Tiguaiga

One of the pleasures of being food editor is that you are sometimes invited to some of the most exquisite places for some memorable meals.

One such feast was prepared for us at the Hotel Tiguaiga in Puerto de la Cruz. We ate in the Tinguaro Restaurant, on the outside terrace. If cruise ships had sweeping lawns and a marvellous onboard garden, the feeling would be of eating on the top deck of a cruise liner for the uninterrupted views out over the sea from this privileged position.

The drinks we ordered whilst we were looking through the menu came beautifully presented and accompanied by some delicious home-made caramelised walnuts. As an aperitif, we were served with shot glasses of a refreshing gazpacho at the perfect temperature with a superb selection of mini rolls containing

onion and olives and a butter blended with dried figs, which sounds strange but was truly sublime.

As a starter we had flash grilled foie gras, melt in the mouth soft and flavourful, on a slate base, with a mixed green salad, asparagus, cherry tomatoes, chopped papaya and strawberries, drizzled with a rich and sharp raspberry vinegar dressing.

Our main course was a chunk of tender roast Canarian black pig, served on a bed of creamy and slightly peppery pureed potatoes, with al dente vegetables, sprigs of fresh herbs and a tart sauce with a touch of sweetness provided by the sweet wine used as its base.

To finish a superb meal we enjoyed a light chocolate mouse which was chocolatey without being overpowering and served on a fruit coulis with chopped dried fruits and pistachios. The standard and service couldn't be improved upon anywhere. Proof of which were the number of return diners, warmly welcomed by the excellent staff. There is a separate entrance through the garden to the left of reception if you prefer.

The current season's menu is available on their website at [www.tiguaiga.com](http://www.tiguaiga.com), or go along for a drink on that lovely terrace to be tempted in situ!

## Rest. Tinguaro

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