

II AUSTIN PAELLA CONTEST – OFFICIAL RULES

FIRST – ELIGIBILITY & REGISTRATION

Participation is open to culinary professionals and passionate amateurs alike. Registrations will be accepted on a **first-come, first-served basis**, subject to approval by the Organizing Committee, which reserves the right to accept or decline any application.

SECOND – ORGANIZING COMMITTEE

The Organizing Committee is led by the event organizer and may include experienced representatives appointed to help oversee contest operations and ensure a fair and enjoyable experience for all participants.

THIRD – PURPOSE

The purpose of the II Austin Paella Contest is to celebrate culinary excellence, honor the rich tradition of Spanish gastronomy, and bring the community together around the beloved art of cooking paella. This event serves as a cultural bridge and a joyful expression of food, flavor, and friendship.

FOURTH – THE CONTEST

The contest will take place on Saturday, April 26th, beginning at 10:00 AM, at Pioneer Farms, Austin. Participants may begin cooking at any time; however, all paellas must be completed and ready for judging no later than 2:00 PM sharp. To cook Paellas you can use any cooking method as gas burners, charcoal or fire (over a grill) or electric (no power supply by organization).

- ✓ All paellas must be prepared live on-site.
- ✓ Pre-cooked broth is allowed; participants should explain their ingredients and techniques to the judges.
- ✓ Minimum paella size: 10-12 portions (we encourage cooking a larger paella to share with attendees).
- ✓ Mini tasting plates and forks will be provided for sharing with the public.

Participants must always maintain a clean cooking area. Each team is responsible for their own setup, ingredients, and for cleaning up and disposing of any trash generated during the event.

FIFTH – CATEGORIES & PRIZES

CATEGORIES

1. **Traditional Valencian Paella:** Prepare your paella as close as possible to the original recipe. Minor substitutions are allowed based on local availability. Judges will assess authenticity, technique, flavor, and ingredients.
2. **Best Paella (Open Category):** Let your creativity shine—any variation of rice cooked in a paella pan is welcome. Don't forget Valencia, and what is and what means Paella...
3. **Popular Paella (People's Choice):** Voted on by the event's attendees.

PRIZES

- ✓ **Best Paella (Open Category)**
COVAP gourmet gift box featuring 100% Iberic "Pata Negra" ham, Iberic loin, and a professional ham carving knife.
 - ✓ **Traditional Valencian Paella**
GOYA Premium Basket, DOC Rioja Premium wine, and BEHER Iberic meats.
 - ✓ **Popular Paella**
GOYA Premium Basket (based on public voting).
-

SIXTH – JURY & EVALUATION

A panel of judges appointed by the Organizing Committee will evaluate entries based on the following criteria:

- Rice cooking technique, Flavor and overall balance, Ingredient selection and authenticity, technical execution and presentation

The Popular Paella category will be determined by public vote.

Judges' evaluations are **final and not subject to appeal or discussion**. Individual votes and scoring will remain confidential.

SEVENTH – FINAL NOTES

By registering, participants agree to these official rules and to conduct themselves with professionalism, courtesy, and cleanliness. This event is a celebration of culinary skill and cultural connections so fire up your Paellas, have fun, and may the best paella win!