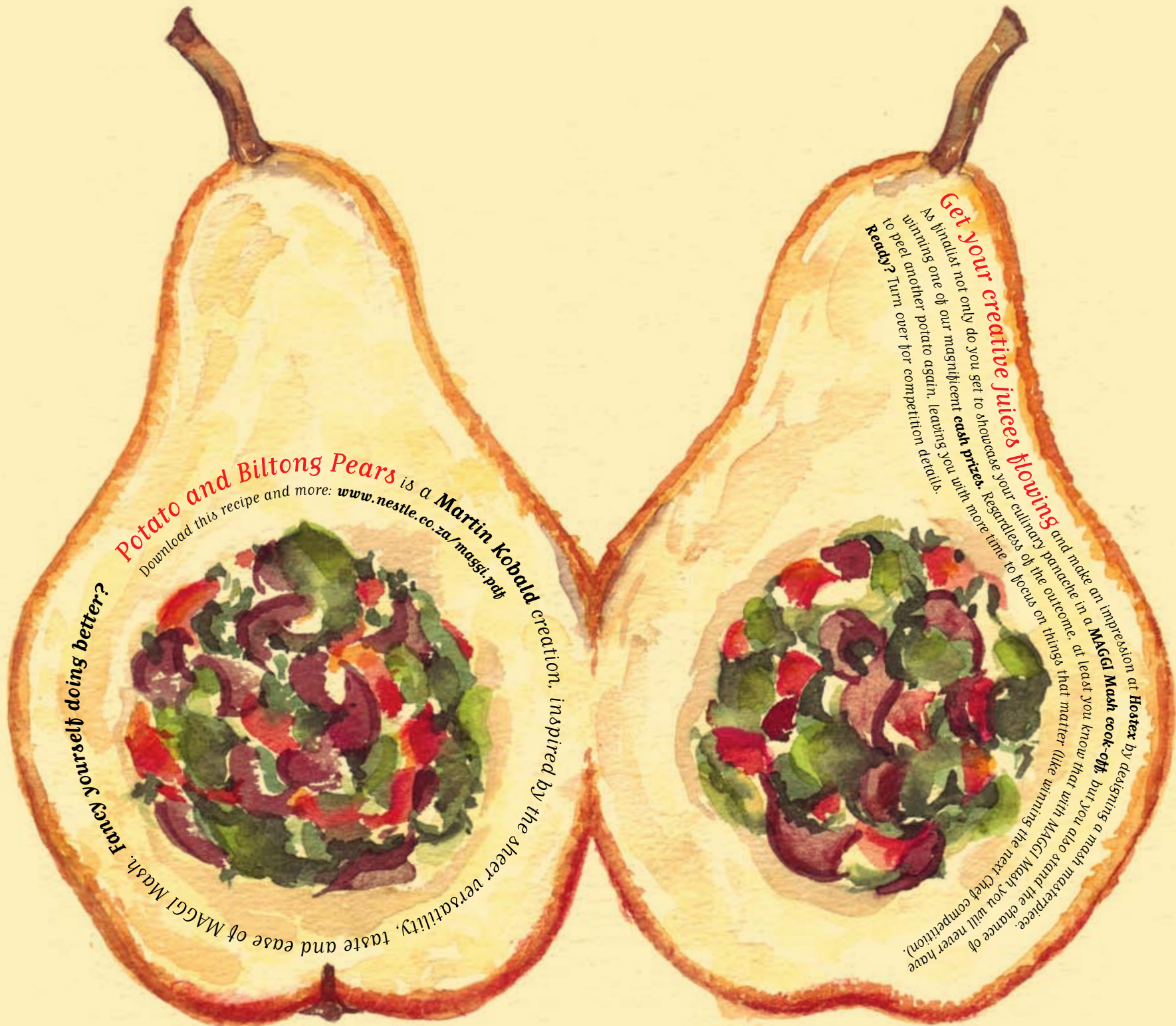




Get creative with

Maggi

mash



Fancy yourself doing better?

Potato and Biltong Pears is a Martin Kobald creation, inspired by the sheer versatility, taste and ease of MAGGI Mash. Download this recipe and more: www.nestle.co.za/maggi.pdf

Get your creative juices flowing

As finalist not only do you get to showcase your culinary panache in a MAGGI Mash cook-off, but you also stand the chance of winning one of our magnificent cash prizes. Regardless of the outcome, at least you know that with MAGGI Mash you will never have to peel another potato again. Leaving you with more time to focus on things that matter (like winning the next Chef competition). Ready? Turn over for competition details.

by designing a mash masterpiece; but you also stand the chance of winning the next Chef competition). Ready? Turn over for competition details.



To Enter:

- 1.** Submit your signature recipe, with accompanying photograph, to nestle@saca.co.za before **2 MARCH 2009**, to avoid missing out
- 2.** It's important to note that all recipes have to include both MAGGI Mash and MAGGI Gravy
- 3.** **SACA** will test the entered recipes and the finalists will be invited to compete in a 30 minute cook-off at **Hostex**
- 4.** Now, for the fun part, prizes up for grabs:
1st Prize: R5000
2nd Prize: R2500
3rd Prize R 1000
- 5.** Get creative and get cooking!