

### パイナップルフランベ用レモン

(競技時は下記の様にカットしたものを選手に提供します。)



The bitter taste acids from the lemon peel should not come in contact with the sauce. To avoid this, the lemon peel is cut ca. 0.5 cm from the edge. Prick the fork in the side of the lemon. By doing this it is possible to put more pressure on the lemon to get more juice out of the lemon. This way the pan will not get scratched.



### コルク置き用ナプキン

(競技時は下記の様に折り込んだナプキンを選手に提供します。)

