

# The Best RICE RECIPES WORLD BOOK

**ATTENTION  
NEW DEADLINE**

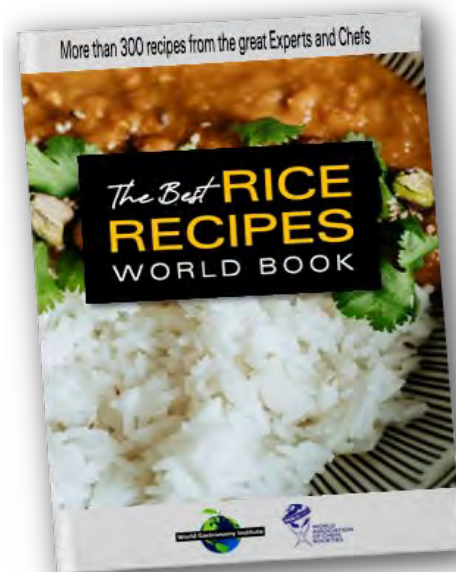
## Do you want to be a Co-author of the next great Food Book?

«The Best RICE RECIPES World Book» is an initiative of the WGI in collaboration with Worldchefs. The largest Association of Chefs on the planet and the most influential organization in the world in institutional and academic gastronomy have come together to publish this collaborative book about rice and its recipes.

The book will contain rice recipes from around the world and several chapters on the history of rice, its varieties, characteristics, and so on. We want it to be an informative book for the general public and at the same time a technical book interesting to professionals in the culinary sector.

Rice is one of the fundamental food products; As you know, rice is one of the most important foods for human nutrition, it has a great history and moves large economies. The best recipes in the world will be selected to create an unquestionable reference book. The book will be published and distributed internationally with the assistance of the multinational Amazon.

We are launching a call to receive proposals of articles from authors, both for technical chapters and for significant recipes cooked with rice from their country or region. To participate in this book you must complete this application and send your article or your recipe with photos to [info@worldgastronomy.org](mailto:info@worldgastronomy.org) until **March 31, 2022**.



## AUTHOR'S FORM

By completing this form, the Author requests that his article with the text of a recipe and his photographs be included in the editorial work of the WGI, authorizing its publication and transferring the rights to the Non-Profit Organization.

The Editorial Committee will inform all Authors whose work is chosen for the collaborative book, but for logistical reasons it will not maintain communication with the authors of received works that are not selected for inclusion in the book.

Recipes that do not fit the requested extension will not be valued for publication. The selection criteria for recipes with rice are: A) That the recipe represents the cuisine of a specific place and its traditions. B) Good writing and beautiful and descriptive photography. C) That the Editorial Committee considers that the recipe must appear in the book for the literary and research work to be complete.

Authors who so wish can send several recipes and also several technical chapters, without limitation. If there is any doubt in this regard, consult [info@worldgastronomy.org](mailto:info@worldgastronomy.org) with the subject "Rice Book".

Rice is one of the great basic agri-food products in the world. With this book, the World Gastronomy Institute wants to edit and publish a book that summarizes the many culinary and consumer preparations that exist with this essential and global cereal.

### AUTHOR'S DATA

Name  Last name   
Position  Organization   
Country  Email

I declare that I am the Author of the texts and images that I attach and I authorize their publication in a universal way to the Organizing Entities of the edition of the book.

I unequivocally state that the texts and images that I send are not copied or extracted from the works of other Authors. In the event that my text or images are selected, I expressly waive any remuneration for my contribution to this collaborative work and I assign all copyright rights to the aforementioned Organizations.

## There are two ways to contribute to the book as an Author:

I send a technical article on rice in any of its aspects.

I send a local recipe with the required sections and respecting the indicated extension to standar

It is essential that it be sent with photographs attached in JPEG, at least one of the elaboration already finished and if you want another.

**ATTENTION:** all must be traditional and proven recipes, new or author's recipes are not allowed. The objective of the book is to reflect the culinary culture around rice, with recipes that are usually made in the homes and restaurants of each place. For the selection of published recipes, it will be taken into account that they are part of the gastronomic culture of a population, region or country. All the classic recipes are of interest, from the most elementary to the most complex, sweet or salty, with different varieties of rice, universal or very local. Papers must be submitted in English or with an attached translation in English.

## TECHNICAL ARTICLE

(recommended between 700 and 2000 words. For other extensions consult)

Title

Theme (point out):

Cultivation and Natural characteristics  Varieties  History  Customs and Use  Anthropology

Nutrition and Dietetics  Culinary Properties or Technique:  Sustainability  Economy and Consumption

Other (Describe)

## RECIPE WITH RICE

The wording must be understandable to anyone, anywhere in the world. If an ingredient is not well known, it should be explained in the description.

Recipe title in English and in original language where applicable

Summary (abstract) of the recipe in approximately 30 words.

The original texts of the recipes must be sent in an open Word document and / or in a PDF and must contain:

1. Name and surname of the Author, short position without curricular data.
2. List of ingredients. All that are necessary, indicating if possible quantities in fractions of kilos and liters, including the amount of liquids, including the water to use.
3. Description of the recipe, with a brief history or curiosities (maximum recommended 300 words)
4. Form of elaboration with instructions or step by step.

## IMAGES

Photo 1. © Author

Description

Image 2. © Author

Description

