

Pastry Live 2012



Atlanta, GA – 2012 From August 3rd through August 5th, Pastry Live hosted the second annual Pastry Live Weekend. Produced by veteran chef Paul Bodrogi, each day this year featured gripping competitions with Friday and Saturday including seminars taught by the industry's leading talents.

On Friday morning, Michael Joy and Chef Jim Mullaney kicked off the weekend's seminars with their demonstration on mold making and food casting techniques. Their class highlighted the art behind crafting silicone molds and followed through with the many uses these molds can have within the kitchen. That same afternoon, Chef Susan Notter and Karen Portaleo once more delighted the crowd with their combined talents, transforming modeling chocolate and sugar into a stunning under the sea display. On Saturday, Chefs Andy Chlebana and Stephen Durfee shared with attendees, not only their competition experience and knowledge, but delicious time-saving recipes as well. Closing out the weekend's seminars, Chef Michael Laiskonis revealed insights on the numerous methods for adding modern flavor to classic desserts through his Rose-Mango Religieuse creation.

Over the weekend, seasoned professionals and new comers alike contended in Pastry Live's competitions. In the Student Chocolate Challenge, students represented their schools for prizes and recognition with the winning showpiece going to Rebecca Schappell of the Pennsylvania School of Culinary Arts. While culinary students from across the country tempered chocolate and built showpieces, cake artists in the Art of Cake recreated works of art from fondant and icing. Each cake created embodied their respective art inspirations beautifully, but the winning design was Dawn Joy Stoika's of Gaylord Opryland Resort and Convention Center.

Dawn Joy's cake, inspired by Andy Warhol, featured many iconic images from the well known artist. During the creation of her piece, she was motivated by Warhol's wise words to artists everywhere to simply create, unhindered by other's judgments of the finished work. From hand painted pop art renditions of Marilyn Monroe to a small caricature figure of the famous artist himself, Dawn Joy's design covered every facet of the controversial artist's work down to the very last detail. But, her skillful design wasn't the only aspect that impressed the judges as her tasting cake earned her high praise for its overall flavor profile. Iced in Swiss buttercream, her almond lavender cake with lemon cream filling expressed her baking talent right along with her artistic ability, earning her the first place award.

Second place went to Dawn Davis of Dawn Bakes Cakes, whose design was inspired by the natural grace of Art Nouveau. She was further influenced by this artistic style through her memories of the stained glass windows found where she was raised in Oak Park, Illinois. One of the most

detailed features of her design was the delicate doll figurine perched on the top of her cake. Crafted from a combination of fondant and gumpaste, the hand painted topper drew many elements from Art Nouveau artist Alphonse Mucha. While Dawn's display was expertly created, her tropical tres leche tasting cake with whipped buttercream icing demonstrated her baking prowess to the judging panel.

Vinny Garcia of the Bleeding Heart Bakery took third place with his design inspired by the tattoo creations of Norman "Sailor Jerry" Collins. Paying homage to Sailor Jerry's nautical background, Vinny's mermaid cake included meticulously detailed tattoo artwork reminiscent of his inspiration's art style. His coconut cake filled with caramelized pineapple and spiced rum buttercream finished his overall presentation to the judges.

This year's newest competition, the Signature Plated Dessert, featured some of the top pastry chefs in the nation. Competitors had three hours in which to prepare their "signature" dessert, each producing truly delicious results. Although a very close race, Chef James Satterwhite of Charlotte Country Club took first place.

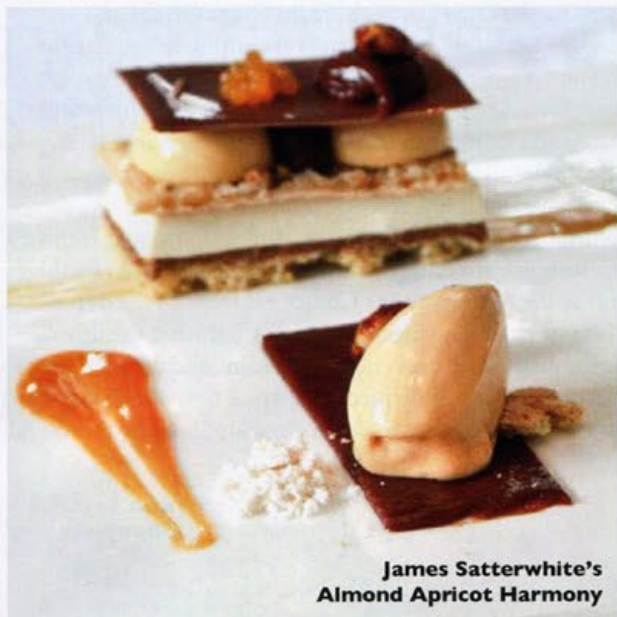
Chef Satterwhite's winning "Almond Apricot Harmony" dessert featured an impressive number of components, demonstrating to the judges his mastery of time



management as well as flavor composition. A seamless combination of apricot, almond and milk chocolate, his dessert earned high marks from the judges for its overall taste and balance. Each component of his dessert was meticulously placed, earning him praise from the judges for its artistic structure. From his excellently crafted dessert to his professionalism within the kitchen, Chef Satterwhite decidedly earned his first place standing.

But, it was a tough decision for the judges, as second place winner Chef Amanda Parker of Villa Christina also earned exceedingly high scores. Her "Banana Panna Cotta and Chocolate Hazelnut Biscuit" dessert featured a passion fruit banana sorbet and brûléed banana slices. Chef Parker's dessert impressed the judges with its flavor profile and texture, representing her culinary style well. Garnished with a ring of banana tuile and caramelized hazelnuts, Chef Parker created a beautifully presented dessert.

Third place in the competition was awarded to Chef Leslie Davis of CocoFlow Chocolate Café. Chef Davis' "Chocolate Yuzu Panna Cotta" featured colorful garnishes and bright flavors, including edible flowers and a raspberry hibiscus granite. Her dish consisted of several complimentary



**James Satterwhite's
Almond Apricot Harmony**

components, creating both an interesting flavor profile and design makeup, earning solid scores from the judges.

In the Chocolatier of the Year, ten chocolate artisans presented some of the country's highest-quality, handcrafted chocolates. Each vied for the prestigious title of Chocolatier of the Year, but it was Jerome Jacob of Bellagio Resort Hotel and Casino who claimed the ultimate award. Additionally, Chef Melissa Coppel of Jean-Marie Auboine Chocolates was the top pick for the People's Choice Award, as her chocolates received an overwhelming number of votes from the audience.

Creative boundaries were pushed in the National Showpiece Championship. While many extraordinary showpiece designs were composed, Chefs Daniel



**Banana Panna Cotta and
Chocolate Hazelnut Biscuit**



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EXTRACT

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Jerome Jacob's
Chocolate

Keadle and Craig Chamberlain were named this year's National Showpiece Champions.

Seven teams of two chefs competed over the course of eight hours, constructing showpieces utilizing a unique trio of pedestal bases. Combined with no theme, an entirely new range of showpiece design

was encouraged among the teams. Team Keadle's chocolate showpiece, titled "Quetzalcoatlus," gained high marks for its visual appeal as well as its overall design. Approaching their piece with the desire to form a sculpture that was fun for the audience and judges, the team relied on their own creative abilities, steering clear from mimicking other designs. With this as their ultimate challenge, the team utilized the Stan Winston School of Character Arts as a starting point for driving their creativity.

Aiming to develop a character piece that possessed both presence and depth, the team settled upon several unique influences for their design. Chief among these was that of the mythical creature, the Phoenix, which they aesthetically combined with their shared love for Mayan and Aztec cultures. Many details of their finished piece clearly exhibited their theme's goal through the various cast, carved and hand molded aspects of their sculpture.



Best Overall
Showpiece

Among the crowd though, Team Oscar Ortega and Alejandro Lechuga were crowned the ultimate favorite for their sugar showpiece titled "Natura," earning the People's Choice Award. Their showpiece design, inspired by Mother Nature and evolution, was also awarded Best Sugar Showpiece by the judges. Their piece featured a multitude of sugar flora and fauna, including a realistic blown sugar snail.

With their chocolate showpiece titled "Earth and Industry," Team Joshua Cain and Sheldon Millett were chosen by their peers for the "Competitor's Choice Award." Derived from the idea of balancing life with striving industry, the team's design consisted of steel chocolate beams and colorful flowers in full bloom. Best Showpiece Artistry, a new award for artistic excellence, went to Team Gonzalo Jimenez and David



Best Sugar
Showpiece

Lewis for their steampunk inspired chocolate machine; fully equipped with chocolate bolts and nuts.

While many pastry competitions call for competitors to endure extraordinary hardships, the National Showpiece Championship is designed to overcome such constraints and allows chefs the freedom to be both creative and innovative. Each team exhibited a high level of creative capability, demonstrating what minimal restrictions produce. Pastry Live wishes to congratulate Chefs Daniel Keadle and Craig Chamberlain for winning this year's National Showpiece Championship. Pastry Live also thanks each competitor for their outstanding work, professionalism and for helping to make this yet another successful year.

With the close of yet another successful event, plans are already underway for next year. Details and dates for Pastry Live 2013 will soon be released!

For more about Pastry Live, please contact Event Producer Paul Bodrogi at atchef@pastrylive.com or 678.881.9490. Further information is also available online at www.pastrylive.com.