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The logo for Pastry Live, featuring the words "PASTRY LIVE" in white, uppercase, sans-serif font, centered within a blue rectangular box with a thin red border.

## Pastry Live Weekend – Chocolatier of the Year Competition Winners

Atlanta, GA – August 30, 2011 Pastry Live is proud to announce that Chef Lionel Clement of Nuubia Chocolat is the winner of the first annual Chocolatier of the Year competition. Chocolate artisans from across the country competed for the honor of being named Chocolatier of the Year. Each chocolatier had to present a chocolate already sold within their shop, as well as a specialty enrobed chocolate of their choosing. Judging was based on the taste, creativity and workmanship of each chocolate.

Chef Clement's delicious chocolate creations earned him first place out of nine fellow competitors, each of whom are among the top chocolatiers in the nation, and he truly impressed the judges with his chocolatier skills. His Lime Vanilla Ganache chocolate earned him high scores for its excellent flavor and texture, while his Raspberry Jasmine Tea chocolate was praised for its creativity of design and execution. Both chocolates displayed his mastery of chocolate, as well as his ability to create unique flavor combinations, earning him the title of Chocolatier of the Year.

With his brown sugar caramel and cinnamon ganache filled "Swirl" recipe and his homemade peanut praline "Caracas" chocolates, Chef Frederic Loraschi took second place within the competition. Chef Loraschi's creations gained high scores for their overall flavor impressions and creativity from the judges.

But not only were the chocolatiers under the scrutiny of the industry professional judges, but the public also had a say in who the best chocolatier present was through the People's Choice Award. Chef David Ramirez of Cocoa Latte won over the audience with his hand dipped Crunchy Pistachio Truffles and his Florida Key Lime chocolates. Chef Ramirez also earned third place within the overall competition.

The Chocolatier of the Year competition was designed with small chocolatier business owners in mind and offered the opportunity for these niche artisans to display their skills in a competitor friendly environment while offering national recognition for their skills. Pastry Live wishes to congratulate all of the winners, as well as thank each of the competitors for their hard work and dedication.

For more details about Pastry Live and the Chocolatier of the Year competition, please contact Chef Paul Bodrogi at [chef@pastrylive.com](mailto:chef@pastrylive.com) or (678) 881-9490. Further information is also available on our website at [www.pastrylive.com](http://www.pastrylive.com).