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Pastry Live 2013 –Signature Plated Dessert Competition Winners

Atlanta, GA – August 31, 2013 Pastry Live is proud to announce that Chef Joel Gonzalez of the JW Marriott Las Vegas Resort and Spa is the first place winner of the Signature Plated Dessert competition. Nine top pastry chefs, both national and international, competed over the course of two hours, preparing their “signature” dessert. Each dessert was judged according to design balance, presentation and most importantly, overall flavor execution.

Chef Gonzalez’s “Tropical R&R” dessert featured a refreshing blend of orange, coconut and lime components, all crafted into an elegantly plated creation. Not only did his dessert contain a pleasing balance of flavors, but a variety of textures and elements, including crunchy black sesame seeds and coconut sponge cake. His dessert was accented by an elegant black sugar curl, demonstrating to the judging panel his excellent sugar skills as well. Praised for its beautiful presentation and superbly executed flavor composition, Chef Gonzalez earned his first place standing.

This year’s second place winner was Chef Rodrigo Romo of Tout Chocolat for his dessert titled “OZULUAMA.” His creation featured chocolate, mandarin orange and coconut components, as well as a sugar sphere encasing creamy vanilla ice cream. Chef Romo’s dessert impressed the judges with its flavor combinations and unique plating style.

Third place in the competition was awarded to Chef Kayla Swartout of The Hermitage Hotel. Chef Swartout’s “Apricots and Elderflower” dessert highlighted a delicate flavor combination of almonds, white chocolate and honey-poached apricots. Garnished with bright, edible blossoms, her clean plate presentation and design earned her solid scores from the judges and her third place standing.

The Signature Plated Dessert competition brings to light both the delicate beauty of plated desserts and the talented chefs that create them. Each competitor is encouraged to craft an elegant, well-balanced dessert, as well as revolutionary creations that display their culinary flair and expertise. Pastry Live wishes to congratulate all of the winners, as well as thank each of the competitors for their professionalism, hard work and dedication.

For more details about Pastry Live and the Signature Plated Dessert competition, please contact Event Producer 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.

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