

PERFORMANCE: PASTRY LIVE

DEBUT

The first Pastry Live Weekend took place August 26th–28th in Atlanta, Ga. Friday and Saturday featured seminars held by some of the best pastry artists in the industry, while Sunday was jam-packed with competitions in which competitors from across the country displayed their extraordinary talents. These included the Art of the Cake challenge, Chocolatier of the Year and a National Showpiece Championship. Organized by Chef Paul Bodrogi, the weekend received positive reviews from the participating chefs, sponsors and attendees, with plans already in the works for the 2012 edition.



CARVED CAKE DEMONSTRATION

Chef Susan Notter and Karen Portaleo delighted the crowd with not only their finished display cakes, but also through the humor and chemistry they shared during their presentation. Over two different three-hour sessions they presented covered how to create a carved cake figurine using sculptured chocolate and rolled fondant techniques, as well as pulled and blown sugar techniques. One of the results of all their combined work is this handsome guy shown at left.



THE ART OF THE CAKE: FIRST PLACE

Katharina Craine of Sugarplum Visions took home first prize in the first annual Art of the Cake competition. The competition called for competitors to show their skills in sculpting cake into creations inspired by an artist or art period of their choice. In this competition, the judges also weighed flavor as heavily as artistic ability and the competitors had to present a 6" tasting cake.

Craine's cake, affectionately nicknamed "Sarah" in honor of her fellow cake decorator and chief supporter, was based on the works of Alphonse Mucha's depictions of harvest and the seasons. Her sculpted cake, shaped into the form of an elegant woman, displayed superb attention to detail, including hand-painted elements and lifelike features. Her tasting cake followed through with her overall design theme, as the lychee mousse cake layered with grapefruit pâte de fruit and white chocolate feuilletine, reflected light, summery, floral flavors.



THE ART OF THE CAKE: SECOND PLACE

Ramona Osrkirka was inspired by steam punk—a stylistic merger of Victorianism and technology—as well as the earliest forms of science fiction, such as Jules Verne's *20,000 Leagues Under the Sea*. Her tasting cake was pumpkin with a latte buttercream.



THE ART OF THE CAKE: THIRD PLACE

Shelley Delisle, with the rest of her team at Bliss Cakes, were inspired by some of the dresses to be found in the works of Manet and other paintings from the same period. All the lace work for "Annabelle" was created with SugarVeil®, a new technique the whole team was interested in experimenting with. The sculpted cake was made from a basic yellow cake, while their tasting cake was a tres leches. **ACD**