



For Chefs, by Chefs

The third annual Pastry Live, held in Atlanta August 25-27, included competitions in cake, chocolate, showpieces and plated desserts, as well as demos from experienced industry veterans. ACD was on site to capture the highlights.



LEFT: Chef Vincent Pilon demonstrating how to construct a chocolate showpiece, using some special silicone mold products recently developed with the Chicago School of Mold Making. Photo by Joe Bawol.

TOP: Chef Joel Gonzalez of the JW Marriott Las Vegas Resort and Spa took first place in the signature dessert competition with his "Tropical R&R," a balanced blend of orange, coconut and lime components. These light and bright elements were complemented by crunchy black sesame seeds and an elegant black sugar curl. Photo by Nick Squires.



LEFT: The first place design in the 2013 Art of Cake competition by Chef Joseph Cumm featured an innovative structure and a wide range of well executed techniques. Photo courtesy The Chicago Mold School. **ABOVE:** Marilyn Bawol, who competed in the Art of Cake, with Michael Joy of The Chicago School of Mold Making, one of the event sponsors. Photo by Joe Bawol.

The Art of Cake competition featured 13 cake artists, who created designs based on the theme of Art Nouveau. The quality and execution of the design was only one aspect of the event, as each competitor also needed to submit a tasting cake. Chef Joseph Cumm, of EdenJoe's Cakery, York, PA, took first place with a seven-tier cake that included a sculpted woman's bust off to one side. "I chose the natural, organic aspect of Art Nouveau for my inspiration," said Chef Cumm. "The design was called 'Winds of Change' and I wanted to incorporate movement and growth throughout the design." His techniques include hand-painting, sculpting, gumpaste flowers, piping, stringwork and more.

The judges included Susan Notter, Nicholas Lodge, Karen Portaleo and last year's winner Dawn Joy Stoika, among others. They were impressed by Chef Cumm's execution of the various techniques and the unique structure of the design. He also earned high marks for his pineapple pound cake with coconut rum filling and Swiss meringue buttercream (see page 21 for recipe). "I went with a tropical theme for the recipe because of the light and refreshing flavors. I knew there were more than a dozen cakes entered and that the judges would have to try all of those. I thought many of the other competitors would enter heavy flavors like chocolate and spice and that the pineapple coconut would be received as a welcome difference."

Chef Gretchen George of Le Cordon Bleu, Tucker, GA, took second place with a classically elegant design that captured popular Art Nouveau elements such as swirling, intertwined blossoms, leaves and stems in a palette of blue, cream and gold. The key feature, however, was a carved and modeled peacock with tailfeathers that trailed across a tier. Her vanilla bean tasting cake, layered with passion fruit curd, caramel and vanilla buttercream was also well received by the judging panel.



Alice in Art Nouveau by Chef Jessie Anne Reilly took third place, with her innovative take on Alice's adventures.



The flowing lines of Art Nouveau combined with classical elegance in Chef Gretchen George's second place design.

Third place was awarded to Chef Jessié Anne Reilly of Take the Cake Décor, Somerset, KY, for a design she called "Alice in Art Nouveau." Chef Reilly did extensive research on the period, selected various architectural and design gems from the less familiar aspects of German, Austrian and Hungarian Art Nouveau or Jugendstil as it is known in those countries. In addition to the expected fondant and gumpaste designs, her cake also featured blown, pressed and cast sugarwork as well as pastillage. In keeping with the Art Nouveau theme she created a chocolate beet cake with a roux-based buttercream and a cream cheese icing.

Overall, the judges were pleased with the entries in this year's competition. "The cakes that placed in the top three were very artistic, well executed and with great originality of design," said Susan Notter. "It's always good to see piping and well-executed decorative skills even on sculpted cakes, as it demonstrates strong technique and training." One comment that several of the tasting judges made was that they could tell several of the cakes came from commercial cake mixes, which was a disappointment and caused some entries to receive lower overall scores than they might have, had they submitted original recipes.

In addition to the Art of Cake competition, several other events took place on Sunday. There were three additional competitions—the Student Chocolate Challenge, Pastry Atlanta and the Chocolatier of the Year—as well as a seminar by Susan Notter. Monday featured two sets of competitors in the Plated Dessert finals running concurrently with seminars by Ewald Notter, Stéphane Tréand and Vincent Pilon. Tuesday wrapped up with the Showpiece competition and seminars by Jérôme Landrieu and Jean-Marie Auboine. **ACD**



LEFT: Chocolatier of the Year winner Chef Melissa Coppel of Jean-Marie Aubeine Chocolates, who also won the People's Choice award for the second year in a row. She presented a "Berry Bliss" chocolate, a unique blend of berry components surrounded by yogurt ganache and milk chocolate as well as a "Passion" bonbon, a combination of passion-thyme ganache, vanilla marzipan and rich dark chocolate. Photo credit: Nick Squires. **ABOVE:** Chef Joseph Cumm accepting his Art of Cake first place award. Photo by Cricket Kirkpatrick.

PINEAPPLE POUNDCAKE WITH COCONUT RUM FILLING

By Chef Joseph Cumm

170g/6 oz (1 1/2 c) all purpose flour
 9.3g/.33 oz (1 tsp) baking powder
 Pinch salt
 227g/8 oz (2 sticks) of butter
 340g/12 oz (1 c sugar plus 1/2 c sugar)
 255g/9 oz (5) eggs
 9.3g/.33 oz 1 tsp vanilla
 510g/18 oz 1 pineapple roasted, then pureed
 56.7g/2 oz 1/4 c dark rum

1. Cream butter and 226g/8 oz (1 c) sugar together until light and fluffy.
2. Add eggs slowly, one at a time, until incorporated.
3. Add vanilla and mix.
4. Mix dry ingredients and 57g/2 oz (1/4 c) pineapple puree alternately into butter mixture until you have a smooth batter.
5. Pour into a 10" round cake pan, lined with parchment paper.
6. Bake at 350F for 35- 40 minutes or until tester in center comes out clean.
7. Meanwhile, make a glaze with 453g/16 oz (2 cups) of pineapple puree, 113g/4 oz (1/2 c) sugar and the rum. Combine all in a pot and place on stove until sugar has dissolved and glaze has reduced some and thickened slightly.
8. When cake is done, let cool 10 minutes, then pour glaze over top while still in the pan.

For tastiest results, wrap and place in fridge overnight or for at least four hours.

