

Pastry & baking

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A&J King Artisan Bakers

Pastry Live Weekend

1st National Showpiece Championship, Chocolatier of the Year Competition and Much More!

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Atlanta, GA – From August 26th through August 28th, Pastry Live hosted the first annual Pastry Live Weekend. 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.

On Friday and Saturday, M.O.F. Stephane Tréand impressed seminar attendees with his incredible airbrushing techniques and sugar showpiece creations. Chef Jean-Marie Auboine also demonstrated how to create various candies and other sweet treats, finishing his class with a final candy buffet display. Combining their pulled sugar and cake sculpting abilities, 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.



Winners Nancy Carey and Andy Chlebana

PASTRY LIVE

Sunday morning began with some of America's leading pastry chefs competing in both sugar and chocolate for the title of National Showpiece Champions. In the Art of Cake Challenge, cake artists throughout Georgia came to show off their sculpting skills with cakes inspired by works of art. While all of the cakes displayed did justice to their respective art inspirations, the winner was Sugarplum Vision's Katharina Craine.

Katharina'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 cake, shaped into the form of an elegant woman, displayed superb attention to detail, including hand-painted elements and lifelike features. Katharina's 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, Summary and floral flavors. Through her workmanship and artistic skills, Katharina presented a beautiful display cake which expressed her talents to the judges and earned her first place in the competition.

Soon to follow was the Chocolatier of the Year competition, where nine of the top chocolatiers from across the country competed to win this coveted title. Some truly delicious chocolates were presented, but the winner of the prestigious award was Chef Lionel Clement of Nuubia Chocolat.

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.

Not only were the chocolatiers under the scrutiny of the industry professional judges (Chris Northmore, Stephen Durfee, Jean-Marie Auboine, Vincent Pilon, Stéphane Tréand, Jerome Landrieu and A.J. DiFonzo), but the public also had a say in who the best chocolatier present was through the Competitors 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.



Top: Judges L-R: Jean-Marie Auboine, Vincent Pilon, Jerome Landrieu and Stéphane Tréand.

Middle: David Smoake and Tracy DeWitt

Competitions

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.

Controversy abounded within the National Showpiece Championship competition as judges deliberated well past their allotted time. The suspense was ended though with the announcement of Chefs Andy Chlebana and Nancy Carey as the winners of not only the title of National Showpiece Champions, but also of the Best Chocolate Showpiece. Chefs Heather Hurlbert and Natasha Capper were also awarded the Best Sugar Showpiece while Chefs Jim Mullaney and David Ramirez's chocolate showpiece was chosen by the audience for the People's Choice Award. Chefs Tracy DeWitt and David Smoake were voted by their peers for the Competitor's choice award for their sugar showpiece inspired by their trip through the Grand Canyon.

All those present for the event expressed their enjoyment and satisfaction with the entire weekend and plans for next year are already in progress.

For more details about Pastry Live, please contact Chef Paul Bodrogi at chef@pastrylive.com or 678.881.9490. Further information is also available on our website at www.pastrylive.com.



2nd Place Cake



Showpiece Competitors:

Back Row: David Ramirez, Jim Mullaney, Andy Chlebana, David Smoake, and Yoni Mora.

Front Row: Natasha Capper, Nancy Carey, Heather Hurlbert, Tracy DeWitt, and Alfredo Rueda.