August 2013
$5 US

www.PastryLive.com

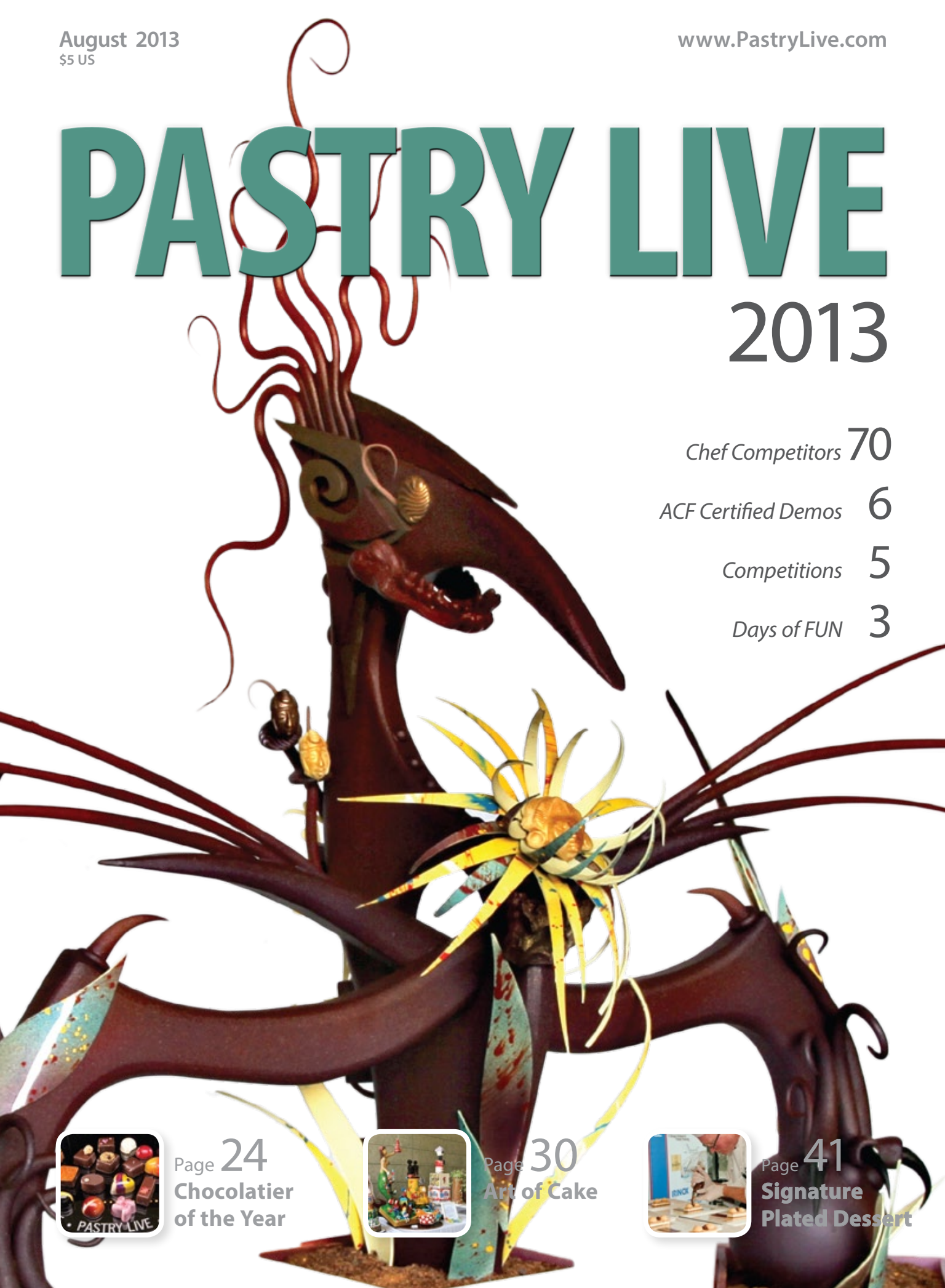
PASTRY LIVE 2013

Chef Competitors 70

ACF Certified Demos 6

Competitions 5

Days of FUN 3



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Signature Plated Dessert

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Welcome to Pastry Live 2013

Paul Bodrogi CEPC
Event Producer
Chef@PastryLive.com

This has been a great year of growth for Pastry Live. We have come a long way in just a few short years. The significant interest from chefs who want to compete in our event is what I am most proud of. This year, seventy chefs will be facing off in our five competitions. Our goal has been to create an event that strongly tests the competitors yet offers an even playing field on which to compete, without extreme costs to the chefs involved. I believe we have been successful in doing that.

Our sponsorship is also growing. This year, we have new sponsors as well as the continued support from others who have been with us from the beginning. We are grateful for their support. The buzz about Pastry Live is bigger than ever! Our press coverage has increased greatly, with numerous competition chefs getting exposure in local and national magazines. Our Facebook fans have tripled this year and our mailing list is growing daily. As I write this, we are anticipating a sold out event this year, with competitors and attendees coming from more than twenty states and four countries!

Looking back at the past few years, I am humbled by the success of Pastry Live. Few people realize we started with little more than a robust spirit and a strong desire to put on an event that truly cared about putting the chef first. "By Chefs for Chefs" has always been our mantra. Early on, there were times I wondered if that spirit and desire was all we had. But, now I realize we had much, much more. We have had amazing, hardworking and passionate people who care immensely about their craft and profession there with us every step of the way. Because of them, there is Pastry Live 2013 and a bright future for Pastry Live 2014.

Pastry Live is owned and operated by Pastry Profiles LLC. Pastry Profiles LLC was founded in 2009 by Chef Paul Bodrogi CEPC. Chef Bodrogi has more than 20 years of pastry experience and teaches at the Art Institute of Atlanta. He has put together several sold out Pastry Live events and has organized the successful Sugar Art Casting Challenge for the past five years.

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BANANA SPLIT

"Fudge Noodles"

*200 g Water

*50 g Sugar

*20 g Cocoa Powder

*25 g Dark Chocolate

*8.5 g Sosa Vegetable Gelling Agent

100% Chef Noodle Kit

1 Siphon

Combine water, sugar, cocoa, and Veg Gel together while cold.

Bring to a boil.

Using a funnel, pour into sauce bottle.

While hot, squeeze into tubes.

Immediately submerge into ice water to set.

Place the nozzle of a charged siphon into the tube and gently squeeze to unmold the noodle.

Store until served.

Warm Caramel Pistachio Foam

*120 g cream

*50 g Sosa Pistachio Paste

*70 g Sugar

*5 g Sosa Proespuma Hot

Salt

Combine the cream , Sosa pistachio paste, and ProEspuma Hot together with a hand blender. Dry caramelize the sugar to a medium caramel, and deglaze with the water .

Add the cream/pistachio mixture and just bring to a simmer.

Add the salt to taste and pour mixture into a siphon gun. Charge with 2 cartridges. Reserve warm until served.

Assembly: Vanilla ice cream, Sosa soft dried , Sosa Cherry Crispies, Sosa Chocolate Covered Peta Zeta (pop rocks)

PB & J Pops

*90 g Sosa Peanut paste

*135 g Callebaut Milk Choc Coating

3 pinches salt

Sosa Cherry Crispies as needed

100 % Chef 3-D lollipop mold

100% Chef lollipop sticks

Pastry bags

Melt the milk chocolate coating.

Add the Sosa Peanut Paste and the salt.

Stir to combine.

Spoon 2 g of Sosa Cherry Crispies into the bottom of each cavity of the 3-D mold.

Snap the tops of the mold onto the bottom.

Using a pastry bag, fill the molds with milk chocolate/peanut paste mixture.

Place a lollipop stick into the mold and refrigerate for 30 minutes until set.

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Looking Back: The 2012 Seminars

2013 Seminars

Pastry Live seminars are approved by the ACF for Continued Education points (1.5 hours each).

Susan Notter CEPC
Sunday, August 25th
1:30 PM – 3:00 PM
Sponsored by Amoretti

Join Chef Susan Notter for a presentation demonstrating the creative uses of Amoretti's Gourmet Icings. Her demo will highlight decorative piping ideas in addition to filling, frosting and glazing with an icing that is convenient to use, but with premium taste and quality.

Ewald Notter
Monday, August 26th
9:30 AM – 11:00 AM
Sponsored by Pastry Live

Chocolate Decoration - Creating three dimensional showpieces by using simple and easy techniques. Emphasis will be placed on movement, lightness and hand skills. The pieces will represent trends, elegance and will be mindful in color.

Stéphane Tréand MOF
Monday, August 26th
12:00 PM – 1:30 PM
Sponsored by the Chicago School of Mold Making

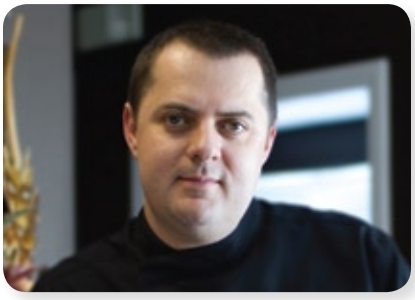
Chef Tréand will demonstrate techniques that will add speed and efficiency to creating your pastry display with special focus on sugar casting and airbrush techniques. Chef Tréand will also be introducing new Showstopper designs adding to the popular line of silicone casting mats. Covering the importance of utilizing silicone molds to reduce your workload in the kitchen, his goal is to demonstrate that you don't have to be a master chef in order to create beautiful sugar showpieces.

Vincent Pilon
Monday, August 26th
2:30 PM – 4:00 PM
Sponsored by Pastry Live

Renown for his dramatic chocolate showpiece work, Executive Pastry Chef Pilon will be demonstrating clever techniques for constructing an elegant chocolate showpiece. In the process, he will discuss design, color and composition. Chef Pilon will also be featuring new time-saving silicone molds developed in collaboration with the Chicago School of Mold Making.

Jérôme Landrieu
Tuesday, August 27th
9:30 AM – 11:00 AM
Sponsored by Cacao Barry

Cacao Barry will take you on a very unique journey explaining the revolutionary method behind its brand new chocolate range. One of America's Top 10 pastry chefs and Cacao Barry's Technical Advisor, chef Jérôme Landrieu, will demonstrate delectable pastries featuring the new chocolates.



Jean-Marie Auboine
Tuesday, August 27th
12:00 PM – 1:30 PM
Sponsored by Swiss Chalet Fine Foods

A demonstration of Molded Bonbons with Felchlin Molds & Chocolate, including non-chocolate fillings, Tubo Mold "Twix Bars" and Cuadrado Concept Bars. Topics will cover a wide range of techniques, from spray coloring and tempering to making a ganache or caramel filling, all to create amazing bars using Cuadrado Concepts. This informative seminar is sponsored by Swiss Chalet Fine Foods.

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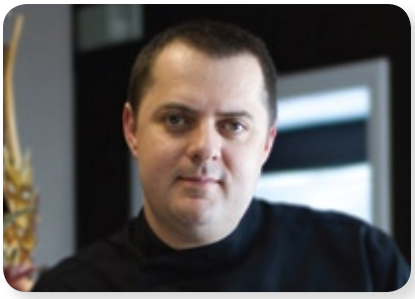
2013 Judges



Jean-Marie Auboine

Chef Auboine has garnered a remarkable number of notable awards and achievements including Finalist Meilleur Ouvrier de France Chocolatier 2011, Finalist Meilleur Ouvrier de France Chocolatier 2007, "Best Chef of the Year" from Mexico's Vatel Club in 2008, 5th Place in the 2005 World Chocolate Masters and he was named "Best Pastry Chef of the Year" by France's respected Champerard Guide in 2003. He has also been a member of the prestigious Academie Culinaire de France since 2004. His mastery of chocolate at the 2005 American Chocolate Masters secured him a first place victory and an invitation to participate in the World Chocolate Masters in Paris where he earned the competition's coveted Press Award.

Marc Aumont

After establishing Bouley Bakery as one of the city's top bakeries, Marc became the executive pastry chef at Compass, which was voted top newcomer in Zagat Survey New York City Restaurants 2003. In 2002, Marc received top honors from New York Magazine's 2002 Chefs Awards as a "pastry star" with a "sugar future." Compass was included in the book, "New York's 50 Best Places to Enjoy Desserts."

In 2004, Marc joined Union Square Hospitality Group to head the pastry kitchen at The Modern, located at the newly renovated and expanded Museum of Modern Art. In his opening year, one of Marc's creations, the Lemon Napoleon, earned a spot on the New York Post's "Best Things on the Menu 2005" list, in 2012 top 10 pastry chef "dessert professional".

Natasha Capper

Natasha is a Certified Executive Pastry Chef through the American Culinary Federation. An avid competitor, she held the degustation position for Team Danks during the 2005 and 2007 National Pastry Team Championship. Some of her numerous awards include the 2007 ACF Southeastern Pastry Chef of the Year, "Best Bread Showpiece" at the 2006 Bread and Pastry Team Championship, a gold medal from the Charlotte Southeast Regional competition, as well as silver and bronze medals at the Southern Pastry Classic, and first place at the 2008 US Foods ACF Culinary Salon centerpiece division.

Recently, Natasha and her teammate Heather Hurlbert earned the Best Sugar Showpiece award at the 2011 National Showpiece Championship.

Andy Chlebana CEPC, CCA, CHE

2011 National Showpiece Champion

Upon completing an AAS in Culinary Arts from Joliet Junior College, Andy went to the Culinary Institute of America in Hyde Park to study baking and pastry. Andy began his career working for the Four Seasons Chicago focusing on fine dining desserts. His career has included positions at The Ritz-Carlton Amelia Island Grill Room, opening team of the Ritz-Carlton Washington D.C. and Pastry Chef/Corporate Account Manager at Albert Uster Imports, Inc.

Andy has spent the last five years teaching baking and pastry at Joliet Junior College in Joliet, IL. He resides in Plainfield, IL with his wife, Heather and four children.

Robert Epskamp

Chef Epskamp earned his bachelor's degree in Health and Cardiac Fitness from George Mason University in Fairfax, VA. After working in the field of cardiac rehabilitation for a number of years, Epskamp changed careers and earned an associate degree in Culinary Arts from Kendall College in Evanston, IL. He worked at many prominent Chicago establishments, including Swissôtel Chicago, Park Hyatt Chicago and Gerhard's Elegant European Desserts in Lake Forest, IL. In 1995 Epskamp joined the faculty of his alma mater, Kendall College where he specialized in restaurant desserts, chocolates, sugars and wedding cakes. Epskamp joined Johnson & Wales University's Charlotte Campus in 2004 where he specializes in chocolates, sugars and plated desserts.

Heather Hurlbert

In 2012, Heather Hurlbert, Pastry Chef and "Cheftestant" on Bravo's hottest new series, Top Chef: Just Desserts, launched HHDesserts, her new line of pastries ranging from couture wedding cakes, chocolates, and entremets. This award winning chef was most recently the Executive Pastry Chef at Cherokee Town and Country Club, ranked the #1 Platinum Country Club in the U.S.

During Heather's pastry career, she won the 2009 National Pastry Chef of the Year from the American Culinary Federation and in 2004 taking the gold medal at the IKA Culinary Olympics in Erfurt, Germany.

2013 Judges

Suzanne Imaz

Suzanne is an award-winning pastry chef with more than twenty years of experience including stints in Buenos Aires, Jumby Bay Island, West Indies, and Mexico City. In her illustrious career, Suzanne has headed the pastry teams at Sofitel Chicago Water Tower, Park Hyatt Chicago, Michel Richard's Citronelle, The Inn at Little Washington and served as the corporate pastry chef for Michael Jordan's Cornerstone Restaurant Group. In 2007 she received the Jean Banchet Award for Best Rising Star Pastry Chef.

Today Suzanne is the Corporate Chef at ABS & Taylor Ent., providing hands on training on equipment, demonstrating production and equipment maintenance, as well as recipe development and gelato training classes at the ABS & Taylor Ent. test kitchen.

Monica Jacks

Monica Jacks took the long way to her finding her career. A graduate of the University of Illinois-Chicago, she followed her husband to New Jersey, Bermuda and Oklahoma for his job and raised her children. She has always had an intense love of food and a particular awe of pastry. She finally decided on a career in Pastry Arts and attended the Pastry Arts Program at Platt College in Moore, Oklahoma and found that she had a knack for chocolate work. She competed at the Pastry Live Student Chocolate Competition in 2012 finishing as runner up. She is currently Pastry Chef at Coco Flow Chocolate Cafe in Oklahoma City and a member of the Coco Flow Studio, a custom design and teaching studio within Coco Flow.

Jerome Jacob

In 2010, armed with his inbred French techniques, his new Miami Beach flair and his lust for new experiences, Jerome made up his mind to head West. He landed at the Bellagio Resort Hotel and Casino in Las Vegas, Nevada as the newest Assistant Pastry Chef. In this role, Jerome oversees the day-to-day chocolate production for all the hotel outlets, events, and VIP amenities. He is also able to create new and exciting recipes that embody his French heritage and show his true passion for chocolate making.

Most recently he participated in the Pastry Live competition in Atlanta, Georgia. The competition was held in July 2012 where he won first place and the title of Chocolatier of the Year.

Daniel Keadle

2012 National Showpiece Champion

His work specializes in chocolate and has been featured on Platinum Weddings, Univision, NBC, and Fox Television. He also became a Food Network Champion for winning his episode of Sugar Dome in 2012.

Daniel has received medals for his Gingerbread, chocolate and sugar work as well as wedding cakes. A finalist in The New York Pastry Competition for 2012, Chef received the highest showpiece score and earned the silver medal.

During his 17 years as a culinary ambassador for Hyatt Corp., Daniel has been featured in Dessert Professional, Dulcypas, Pastry and Baking North America, Phoenix Home and Gardens, Journal du Patissier and many others.

Jérôme Landrieu

Chef Landrieu's work has not gone unnoticed. He won two first prizes in sugar artistry, and 2nd prize for artistry at Chocolat by Pascal Caffet in Troyes, 2006. He was also a substitute for Team France at The Pastry World Cup, won first prize for tasting selection at Salon du Chocolat in Paris,and finished in the pastry semifinals at the 2007 Meilleur Ouvrier de France Competition. Most recently he was selected as Dessert Professional's 2011 Top 10 Best Pastry Chefs in America and has been featured in multiples issues of So Good magazine.

At the Chicago Chocolate Academy, Chef Landrieu is in charge of guiding the school towards meeting its goals of sharing knowledge about chocolate and desserts to both the professional and non-professional populations.

2013 Judges

Nicholas Lodge

The International Sugar Art Collection (ISAC) and The International School of Sugar and Confectionary Arts were founded in 1992 by Nicholas and business partner Scott Ewing. The International School of Sugar and Confectionary Arts, teaches all levels and aspects of sugar art and cake decorating. The International Sugar Art Collection (ISAC) is the division that manufactures and distributes hundreds of specialized tools and equipment used in creating sugar art and cakes. The 4,000 square foot facility is home to the school, classroom, offices, and the retail gallery and internet product distribution.

As well as the school in Atlanta, Nicholas also has a sister school in Tokyo, Japan, and he spends his year teaching and traveling between the two locations.

Ewald Notter

Considered to be a leading expert and renowned master of modern day confectionery arts, Chef Ewald Notter is also well known as a competitor and teacher. He has won numerous awards, including National and World Pastry Team Champion and Pastry Chef of the Year. In 2001, he won the gold medal with the US Team at the Coupe du Monde in Lyon, France, receiving the highest score ever recorded in sugar work.

In 2003, Ewald was honored from the American Academy of Hospitality Sciences with the 5 Star Diamond award as "One of the Finest Confectionery Chefs of the World." He was also the first pastry professional inducted into the Pastry Art and Design Hall of Fame.

Susan Notter CEPC

Susan now is the Director of the Pastry Arts program at the Pennsylvania School of Culinary Arts in Lancaster, PA and also a partner and executive pastry chef of Susan Notter Pastries, LLC.

She was named Top Ten Pastry Chef in 1999 and 2000, was invited to be part of the Distinguished Visiting Chef Program at CIA and Johnson and Wales, and has competed on the Food Network; winning Halloween wars in October of 2011.

2013 Judges

Vincent Pilon

Pilon has received several accolades and recognition for his work, winning 1st place in the Food Network Challenge "Chocolate Series" 2005, 2006, 2008 and 2009. In 2007 Pilon took home the 1st place metal from US Chocolate Masters where he competed against the country's top chocolatiers.

He was also named one of the "Ten Best Pastry Chefs in America" by Pastry Art & Design Magazine in 2007 and 2008, and now judges the U.S. Chocolate Masters as well as several Food Network chocolate challenges.

As one of the newest additions to The Cosmopolitan of Las Vegas' culinary roster, Pilon has a hand in the ongoing development of the resort's culinary in-room dining and VIP programming.

Karen Portaleo

Her cakes have appeared in Cake Central Magazine, National Geographic Kids Magazine, Atlanta Magazine, Jezebel Magazine, Atlanta Bride, and Grace Ormond (upcoming issue). She has made cakes for celebrities such as Sir Elton John, Keishia Cole, Ne-Yo, Demi Moore, T-Pain and Li'l Wayne, and Sheree of Real Housewives of Atlanta.

She is currently renovating her Cake Shop at Highland Bakery in Atlanta, and is anxiously awaiting having a proper shop! She will be teaching classes in her new space, as well as across the country and in Canada. She feels lucky every day to work with one of the most talented teams in the industry!

James Satterwhite

After completing the program at the CIA, James spent two years training with Francois Collet at Buckhead Bread Company before joining the Ritz-Carlton company. James spent a total of 12 years with the Ritz-Carlton company being Executive Pastry Chef at the Buckhead, Tyson Corners, Naples, Philadelphia and New Orleans properties. The Ritz-Carlton allowed him to work with great Chefs such as Frederic Monti, Norman Love, Celine Plano, Xavier Salomon, Joel Antunes, Lawrence McFadden and Eric Branger.

James also opened the Mandarin Oriental, Washington D.C. as Executive Pastry and is currently the Executive Pastry Chef at Charlotte Country Club.

Dawn Joy Stoika

A Tennessee native, Dawn Joy Stoika became interested in the art of cake decorating after graduating Union University with a Bachelor of Arts degree. Through practice and courage, she left the corporate world and started working at a bakery in downtown Nashville. After 4 years she advanced to Gaylord Opryland Hotel and Convention center as lead cake decorator and designer. It is there where she perfected her skill in piping and sculpture.

While at Gaylord Opryland she has designed and created cakes for Grand Ole Opry artists such as Keith Urban, Loretta Lynn, Darius Rucker, Little Jimmy Dickens, and so many more. Her Andy Warhol inspired cake won her first place at the 2012 Pastry Live Competition and was covered on the front page of American Cake Decorating.

Michelle Tampakis

Michelle has been a competitor in two of the Food Network's Chocolate Challenges, in July 2005, and October 2004. She has participated many times in the Annual New York Chocolate Show, creating dresses and wearable chocolate garments, even an Iron Man costume. She was chosen as one of Dessert Professional Magazine's Top Ten for 2010. A frequent guest on Martha Stewart's Morning Living radio program, her expertise with baking and chocolate is frequently sought after.

A graduate of the Culinary Institute of America, Michelle also develops recipes and has travelled across the United States giving product demonstrations as a consultant for Krinos Foods, All-Clad, and Athens Foods. She also consults on new business ventures in pastry and baking.

Stéphane Tréand MOF

Chef Tréand, MOF and World Champion opened his top-of-the-line pastry school, The Art of Pastry in 2012.

With his long list of awards and accolades; the most impressive by far is the MOF. Considered the top honor in France, the M.O.F. (Meilleur Ouvrier de France) Pâtissier award, literally means the "best craftsman in France." In 2008, he and his teammates won the World Pastry Team Championship. His last executive pastry chef position was at the exquisite St. Regis Monarch Beach Resort, in Dana Point.

He now spends his time teaching classes at the Art of Pastry and top pastry venues around the world. To sign up for classes visit www.StephaneTreand.com

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Best Overall Showpiece & Best Chocolate Showpiece

Team Captain Daniel Keadle & Craig Chamberlain

Best Sugar Showpiece/ Audience Choice Award:
Team Captain Oscar Ortega & Alejandro Lechuga

Competitor's Choice Award:
Team Captain Joshua Cain & Sheldon Millett

Best Artistry:
Team Captain Gonzalo Jimenez & David Lewis

Back row, Left to right: Alejandro Lechuga, Gonzalo Jimenez, David Lewis, Daniel Lindsey, Joshua Cain, Craig Chamberlain. **Front row, Left to right:** Oscar Ortega, Theresa Gwizdaloski, Rick Jordan, Brian Donaghy, Tessia Harman, Geoffrey Blount, Sheldon Millett, Daniel Keadle

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Double Chocolate

Recipe created by Stéphane Glacier - Meilleur ouvrier de France Pâtisse

Recipe for 34 cakes of 90g/ 3 oz or 6 cakes of 500g/ 12.6 oz **Recipe No.: GB20006**

Cake Batter

520 g	**18.34 oz**	**butter**	unsalted
540 g	**19.05 oz**	**granulated sugar**	
135 g	**4.76 oz**	**almond powder**	
430 g	**15.17 oz**	**fresh eggs**	
170 g	**6 oz**	**milk 3,5%**	
700 g	**24.69 oz**	**pastry flour type 400**	
18 g	**0.63 oz**	**baking powder**	
250 g	**8.82 oz**	**Grenada 65% Rondo**	melted
250 g	**8.82 oz**	**Maracaibo Creole 49% Rondo**	
		Manié Butter	
		as required	

In an electric mixer, work the butter and sugar with a flat beater. Add the almond powder, then the eggs and the milk gradually. Add the sifted flour and baking powder. Keep in the refrigerator. The next day take out of the refrigerator and leave at room temperature for 1 hour, then add the melted Grenada 65% couverture and the crushed Maracaibo Creole 49% couverture and mix again with the flat beater. Fill the "beurre manié" buttered molds and bake.
Baking temperature: 145°C/ 293°F in a convection oven
Baking time: 1 hour

Setting

750 g	**26.46 oz**	**Syrup**
		neutral taste jelly
		Ganache

Dip the still warm cakes into the Syrup, then leave them to drain on a grid. Glaze with neutral glaze and garnish the center with the Ganache.

Basic recipes

Manié Butter

500 g	**17.64 oz**	**butter**	unsalted
90 g	**3.17 oz**	**pastry flour type 400**	

Cream the butter and add the flour.

Syrup

450 g	**15.87 oz**	**sugar syrup**	30° Beaumé
300 g	**10.58 oz**	**water**	

Ganache

250 g	**8.82 oz**	**heavy cream 35%**
250 g	**8.82 oz**	**Grenada 65% Rondo**
100 g	**3.53 oz**	**Fina Noble Piemontese 60%**

Bring the heavy cream to a boil and pour over the Grenada 65% couverture and the Fina Noble Piemontese 60% hazelnut paste, stir to obtain a smooth ganache.

Felchlin products

Art. no	Products
CR44	**Grenada 65% Rondo**, Grand Cru couverture, dark
CS58	**Maracaibo Creole 49% Rondo**, Grand Cru couverture, with cream
DC74	**Fina Noble Piemontese 60%**, hazelnut paste, finely crushed

The 2013 National Showpiece Championship

NATIONAL SHOWPIECE CHAMPIONSHIP 2013

The Third Annual National Showpiece Championship calls for competitors to push the boundaries of traditional showpiece construction and really showcase their skills. Rather than constraining chefs with endless rules and regulations, the National Showpiece Championship is a new form of competition that encourages chefs to compete at the highest level possible. Conducted before judges who are among the nation's most accomplished pastry chefs, eight teams of two chefs will compete in either chocolate or sugar, and contend for the title of National Showpiece Champion.

While many pastry competitions call for competitors to endure extraordinary hardships, the National Showpiece Championship is designed to overcome such constraints and allows chefs the freedom to be both creative and innovative. Community building, teamwork, artistry and culinary skills are the focus behind the competition. The competitors are judged on their ability and ingenuity. Team captains are chosen by a committee, based on their having earned a medal in other national competitions, but are free to choose any teammate as part of the open competition structure.

In only seven hours, each team will prepare and present their showpieces, all while following a unique set of construction requirements. To further level the playing field, all teams are limited to similar resources and are provided with identical kitchen environments.

Competitors must craft a showpiece displaying a high level of technique while creatively connecting and utilizing three separate pedestal bases, resulting in an entirely new range of showpiece design. This is intended to develop more artistic and architecturally inspired creations, influenced by everything from technology to fashion, nature and fantasy. Furthermore, competitors are encouraged to come up with new ways to used their resources. For instance, not just casting their molds as they were designed but rather getting creative through hand skills and new casting manipulations.

It's all about new ideas, new techniques and new designs. May the best showpiece win!

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Concept Drawing

Clay Model

Mold Maker Michael Joy with the finished mold

Chef Ryan Stevenson with his "Warrior" created for the World Chocolate Masters.

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Silicone Molds & Supplies Education Inspiration

2013 National Showpiece Championship Competitors

Brian Donaghy
Product Development Specialist
Chocolate Delivery Systems

Brian is currently the Product Development Specialist for Chocolate Delivery Systems of Buffalo, NY. At CDS he is responsible for the development, sourcing and manufacturing of all chocolate and other food products that are sold in North America, the Caribbean and Europe. In addition to his responsibilities at CDS, Brian is the principal at The Criollo Group, a consulting company that specializes in chocolate and confection.

Previously, Brian was an instructor at the Niagara Falls Culinary Institute, the Corporate Pastry Chef at Tomric Systems, Inc., the Assistant Corporate Pastry Chef at Albert Uster Imports and worked for the Ritz-Carlton company. He has appeared twice on Food Network Challenge, winning once and has taught numerous classes throughout the United States.

Away from the kitchen Brian enjoys spending time with his wife Christina, daughter Olive and his two Labradoodles Criollo and Sally, watching baseball and has recently taken up playing Squash again after a 20 year hiatus.

Ruth Bleijerveld
Pastry Chef/Instructor
Benchmark Restaurant of the Canadian Food and Wine Institute at Niagara College

Ruth Bleijerveld is currently a Pastry Chef/Instructor at Benchmark Restaurant of the Canadian Food and Wine Institute of Niagara College, Canada.

With parents who emigrated from Holland in the 50's, they raised their family in a home based business atmosphere. Horticulture taught her that the harder you worked the more you gained. Hard work paid off and made Ruth successful in several retail beginnings where creativity, organization and planning was just a springboard for what lay ahead for this country girl.

Ruth, a mother of 3 children, entered College in 2008. She completed her Culinary Management Diploma only to go right into Baker/Patisserie Apprenticeship Red Seal. Amongst the amazing skill at Niagara College, Ruth was able to dedicate many hours beyond school to excel in the land of flour, fat, eggs and sugar. But in the midst of all that, there she found her love for Chocolate and has never looked back.

Her creativity and skill with Chocolate has taken her to win awards and temper chocolate with some of the top names in the world. Attention to detail and her determination to excel have brought her to Niagara College where she can pass on her talents to future chefs.

Bill Foltz
Pastry Chef
L'Auberge Casino Resort Lake Charles

As Pastry Chef at the award-winning, luxury L'Auberge Casino Resort in Lake Charles, Louisiana, Foltz is responsible for overseeing a team of bakers & pastry cooks providing unique desserts for eight restaurants, room service, large conferences and high end guest functions.

Foltz graduated from the National Center for Hospitality Studies at Sullivan College in Louisville, Kentucky with an associate of science in baking and pastry arts; and from HockingCollege in Nelsonville, Ohio with an associate of applied business degree in culinary arts technology. His extensive training includes certifications from Ewald Notter, Laurent Branlard, Olivier Bajard, Stephane Treand and Sebastian Canonne.

In 2006, Foltz earned a gold medal at the U.S. Pastry Competition and was named U.S. Pastry Chef of the Year and has been invited to judge the U.S. Pastry Competition since 2007; received a bronze medal at the 2009 National Team Championships; had consistently earned medals and honors at the U.S. Pastry Competition including 3 silver medals; won a gold medal from the French Consulate in Paris for Best Pastillage showpiece; a gold medal at the Annual Salon of Culinary Arts; and his pastillage centerpieces were featured in the National Culinary Review. In 2010, he was awarded the prestigious honor of "Top 10 Pastry Chefs in America" by Dessert Professional Magazine. Most recently Foltz earned a spot on the 2011 US World Cup Pastry Team and competed for the coveted "Coupe de Monde de la Patisserie" in Lyon, France where he captured the prize of "Best Sugar" for the Team.

Arlety Estévez
Pastry Chef
L'Auberge Baton Rouge Casino & Hotel

As pastry chef at L'Auberge Baton Rouge Casino & Hotel, Arlety Estévez oversees a team of bakers and pastry cooks providing delicious desserts for all the hotel's 8 restaurants and cafes, room service and high-end guest functions. A member of the opening team of operations, she joined the L'Auberge Baton Rouge team as assistant pastry chef in July 2012, and was promoted to pastry chef in October 2012.

Prior to joining L'Auberge Baton Rouge, Arlety served as pastry chef at Wolfgang Puck Catering at the Georgia Aquarium where she led a team responsible for producing high quality desserts and pastries for all the aquarium's restaurants and functions. In this capacity, Arlety created dessert menus for special events and led production of plated desserts and dessert buffets for functions of 1000+ guests including IBM's 100th Anniversary, Bank of America's National Gala, Microsoft's Convergence 2011, and an event of 10,000 guests for Coca Cola. As assistant pastry chef at PreGel America, Arlety researched and tested the company's products to develop innovative pastry applications. She conducted demonstrations at food shows around the country, and taught private trainings to help clients develop their pastry lines.

With over 7 years of experience, Arlety's work has been featured on TV and her life size gingerbread holiday display at L'Auberge Baton Rouge was featured on Baton Rouge's The Advocate. In 2012, she competed in the Great American Baking Contest for which she earned 3rd Place in the professional division.

2013 National Showpiece Championship Competitors

Alexandre Henocq
Pastry Chef
Luxor and Excalibur Hotel Casino

Alexandre Henocq entered the world of baking in his hometown of Givet in France at the tender age of 15. After training for two years as an apprentice at a small pastry shop with his mentor Gille Le Duff (certify master pastry chef), he completed his apprenticeship requirements and graduated first in his class certified as a pastry chef, chocolate-maker, ice-cream maker and confectioner.

Alexandre Henocq has distinguished himself with fascinating sugar and chocolate showpieces and a host of other tantalizing desserts, resulting in intricate designs and inspiring presentations. His proven experience adds an impressive component to all his culinary team.

He is now the pastry chef for the Luxor and Excalibur Resort and Casino in Las Vegas, NV, where he set impeccable pastry standards for 8 lavish restaurants, 7 Starbucks, 2 over size buffets, 2 extensive banquet facility, 2 wedding chapel , and a total of 8000 guest room .

Prior to this he was the Pastry Chef at the Dunes Club, Golf and Beach Spa in Myrtle Beach, SC, an ultimately exclusive high end private country club. He oversaw and produces the pastry, dessert and chocolate creations for the 3 luxury fine dining restaurant and the banquet facility, where he won 3 times in the roll first place in the ginger bread house competition for the Dickens Christmas Show, as well as some ACF competitions .

Michelle Garcia
Executive Pastry Chef
Union League Club of Chicago

Chef Garcia's bakery has been nationally recognized for being one of the top ten bakeries in the country amongst numerous other awards. On top of the bakeries winnings, Chef Garcia herself quickly gained just as much recognition for her innovative and edgy approach to pastry. She won Regional Pastry Chef of the Year in 2007 for the ACF as well as Chef in Focus in North American Pastry and Baking Magazine. She has also made over a dozen independent pastries that won awards within Chicago and most recently her bakery again was awarded "Best Bakery in Chicago" by reader poll of The Reader. Her and her husband have been named the "Official Bakers of Chicago" by the City of Chicago and have been given the job of making the City's birthday cake every year, a job usually bounced from bakery to bakery year after year.

Now back in Chicago, Michelle is opening a new haute patisserie, *Lucha Dulce* with her husband as well as "Pretty Odd Pastry and Events", while also dedicating herself full time to The prestigious Union League Club as the Executive Pastry Chef.

David Lewis
Executive Pastry Chef
The Brown Palace Hotel & Spa

Chef David Lewis began his career receiving a degree from Joliet Junior College in 1999 and comes to The Brown Palace from Paris, Bally's, and Planet Hollywood in Las Vegas, with previous experience at Norwegian Cruise Line America in Hawaii and Roy's Hawaiian Fusion restaurants.

Lewis has competed in the 2010 & 2012 Pastry Chef of the Year Competition in New York. He also competed in Pastry Live in Atlanta where he received "Best Artistic Showpiece".

Gonzalo Jimenez
Executive Pastry Chef
Grand Hyatt New York

Gonzalo Jimenez, Executive Pastry Chef of Grand Hyatt New York, discovered his passion for cooking while growing up in Salta, a city in Northwestern Argentina. At a young age, Jimenez began experimenting in his mother's kitchen, tasting everything he could and refining his palette. Following his passion, Jimenez enrolled in L'ecole, a culinary school in Mar del Plata where he received his degree in Culinary Arts at the age of 19.

Jimenez brings the same passion and success that he has enjoyed in the past to Grand Hyatt New York. His background in savory cooking broadens his palette and lends to a unique pairing of ingredients seen in his dessert menus. His chocolate sculptures are showcased at major hotel events, banquets, and dessert buffets. They represent the innovation and exceptional talent he has developed during his extensive travel and career experiences. Says Jimenez: "The discipline of pastries and creating pastries are extremely rewarding. It requires the balance of science and art. It involves each of your five senses. You have the ability to create a visual masterpiece that someone can completely indulge in and enjoy." Jimenez's dessert menus carry every influence from his career path as well as those he acquired in the savory kitchen and those influenced by the farm-to-table mentality Grand Hyatt carries overall. Under Jimenez, the pastry department of Grand Hyatt New York strives for perfection with masterful displays of confectionary favorites.

2013 National Showpiece Championship Competitors

Maura Metheny
Chef Chocolatier
Director of Innovation and Product Design
Norman Love Confections

Massachusetts native, Maura Metheny was formally trained in fine arts before turning to a career in pastry and chocolate. Upon earning her bachelor's in fine arts in NY, Metheny then obtained an Associate of Science degree in pastry arts at Johnson & Wales University in Providence.

In 2001 Metheny accepted a position assisting Chef Norman Love while continuing to work full time at The Ritz. In 2011, Metheny was promoted to Director of innovation and product design. In her new role, she is responsible for the development of new products and packaging design as well as the continued design and execution all chocolate lines produced at Norman Love Confections. Metheny, having traveled the world to numerous classes and competitions takes her inspiration from both industry and art.

In March 2013, she received a bronze medal in the 24th annual U.S. Pastry Competition for Pastry Chef of the Year sponsored by Paris Gourmet at the Javits Center in New York City. She previously competed in two Showpiece competitions and garnered silver medals in both appearances.

A consummate professional, Metheny strives each day to be better than the day before, and to assist Norman Love Confections in continually raising the bar within the industry.

Dan Forgey
Chef Chocolatier
Production Manager
Norman Love Confections

Originally from Alaska, Dan began his culinary career at New England Culinary Institute in Burlington, Vermont graduating with an Associate of Science in culinary arts. After graduation he began working in upscale resorts in Wisconsin, Michigan and Florida.

Forgey then moved to Florida when he accepted the position of pastry chef at the Waldorf Astoria Naples (formerly Naples Grande). While training for his first Chocolate Showpiece competition, he was introduced to Chef Norman Love and accepted a position with the Fort Myers based chocolatier and pastry chef in 2007. Since starting at Norman Love Confections, Forgey has continued to compete in chocolate showpiece subsequently receiving three silver medals.

Dan worked in chocolate production where he was responsible for ganache fillings as well as the design and production of all of novelties, including the creation of the coveted S'More Love. In September 2011, Forgey was promoted to chocolate production manager. Today, he is responsible for running the chocolate production as well as designing new flavors of confections for NLC's core and holiday lines. Forgey is also responsible for helping develop new novelties including the items available at the Boston Red Sox JetBlue Park located next to the Fort Myers Chocolate Salon and for the Fannie May's ultra-premium line, FM Artisan by Norman Love.

James Mullaney CEPC
Executive Pastry Chef
J Mullaney Pastries

Pastry Chef James Mullaney lives the sweet life. His prolific talents bring beauty, whimsy and sublime indulgence to the tables of the finest establishments in Georgia.

Mullaney takes the artistic aspects of pastry to fresh heights through his award-winning showpieces. In 2005, he and his team took top honors at the National Pastry Team Championship held in Phoenix, AZ and has claimed more than 30 other medals in pastry and ice carving competitions over the course of his career. Mullaney was selected to represent the United States in 2006 and 2009 in World Pastry Championships, here in the U.S. and France.

Mullaney worked for the Sea Island Company / Mobile Five-Star Cloister Hotel for a total of 18 years, 9 as Executive Pastry Chef. He served as Pastry Chef of the Mobile Four-Star Loews Ventana Canyon Resort in Tucson, AZ and as Pastry Chef of the Five-Diamond Ritz-Carlton, Amelia Island, FL. Recently, he worked with Atlanta Foods International and QimiQ Corporation (Austria) working as Corporate Pastry Chef.

August 2012, Mullaney opened his own business "J Mullaney Pastries," a consulting and catering firm serving clients around the world.

Alex Hwang
Executive Pastry Chef
Cherokee Town & Country Club

Chef Kyongran (Alex) Hwang, one of the most hard working pastry chefs today, came to United States in 1999 with great hope and dream to become one of the most sensational pastry chefs in culinary world. In 2001, she enrolled at Culinary Institute of America and earned Associate Baking and Pastry degree in two years.

After she graduated from CIA, she started working at Cherokee Town and Country Club in Atlanta, Georgia and she has established herself to become an Executive Pastry Chef. During early part of her career, she worked under Chef Christopher Northmore who is Certified Master Pastry Chef as his apprentice. Needless to say, while she was working under Chef Northmore, she was heavily inspired by his master skill, style, work ethic, and great passion for Pastry and Baking art.

In 2006, Kyongran demonstrate her brilliant skills in ACF Pastry Salon at Savannah, GA "Wedding Cake Competition" and won Silver medal and in following year, she won bronze medal in "Novelty Cake Competition" ACF Pastry Salon at Atlanta, GA. ACF Pastry Salon 2007 (Atlanta, Dessert Expo) Atlanta, GA "Wedding Cake" First Place, ACF Bronze Medal, ACF Pastry Salon 2008 (Atlanta, Dessert Expo) Atlanta, GA "Occasion Cake Competition" First Place(ACF Gold Medal) ACF Southeast Regional Conference, 2010 (Birmingham, AL) "Twix Mini Trio Dessert Competition", First Place. ACF National Pastry Chef of The Year 2011(Dallas TX), First Place, ACF Silver Medal

2013 National Showpiece Championship Competitors

Kelsee Newman
Pastry Kitchen Supervisor
Seelbach Hilton Hotel

Born and raised in Evansville, Indiana, Kelsee Newman developed a passion for food at a young age. The passion grew into an appetite for an education in culinary arts, which was fulfilled with an Associate's Degree in Baking and Pastry Arts from the National Center for Hospitality Studies at Sullivan University. Her training in pastry arts was held primarily under the guidance of Chef Scott Turner. Chef Turner encouraged Kelsee to study and master skills in chocolate, pastillage, and sugar work.

She began competing in several local and regional ACF competitions, which eventually led to competing in the IKA World Culinary Olympics in 2012 in Erfurt, Germany. Kelsee has participated and medaled in the following competitions:

- ACF Southeast Regional Student Team competition 2011- Silver
- ACF Nashville competition 2011, Petit Fours- Gold
- ACF Michigan competition 2012, Chocolate showpiece- Gold
- ACF Cincinnati competition 2012, Chocolate showpiece- Gold
- IKA World Culinary Olympics 2012, Chocolate showpiece- Bronze

Kelsee is currently working as the Pastry Kitchen Supervisor at the Seelbach Hilton Hotel in Downtown Louisville, Kentucky. Pastry competition continues to be a priority for Kelsee in an effort to maintain and develop her skills while remaining current with today's trends.

Scott Turner, CEC, CEPC, CHE
Associate Chair & Professor
Baking and Pastry Arts
Sullivan University

During his career, Chef Turner was awarded both gold and silver medals in competition by the American Culinary Federation. Additional training has included time spent with Chef Ewald Notter in the study of chocolate, sugar, and pastillage.

Chef Turner took on the role of Executive Pastry Chef for the Westin Casuarina Resort. After returning from the Caribbean, the desire to develop and open a restaurant was overwhelming. That desire was realized through the opening of an upscale restaurant in LaGrange, Kentucky. Chef Turner had the opportunity to design, build, open, and operate his own restaurant.

Chef Turner's hard work and passion paid off through the success of the restaurant. While developing the business, Chef Turner worked as a Chef Consultant and Marketing Associate with SYSCO\ Louisville Foodservice. It was a challenge acting as chef and owner of a restaurant while working for such a large corporation at the same time. In March 2001, Chef Turner came to Sullivan University as a Chef Instructor, and a new passion was realized through teaching. He has taught in all of the programs within the Baking and Pastry curriculum but has a primary emphasis and finds his true passion in chocolate work. Every day as a faculty member, Chef Turner re-lives that first moment of passion through the eyes and hearts of the students attending Sullivan University.

Julian Perrigo-Jimenez
Executive Pastry Chef
The Fairmont Hotel
San Francisco

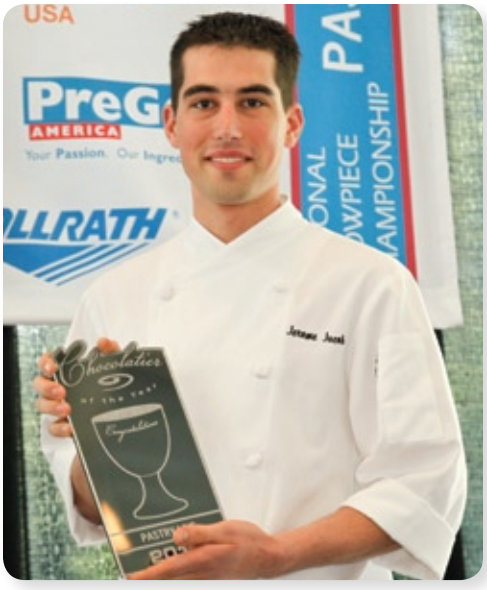
Julian Perrigo-Jimenez is Executive Pastry Chef at the iconic Fairmont San Francisco. Before joining Fairmont Hotels & Resorts, Perrigo-Jimenez was in Las Vegas, serving as the Assistant Executive Pastry Chef at Caesars Palace. Prior to that, he opened the Cosmopolitan Resort & Casino as Pastry Sous Chef, overseeing main production of pastry for all of its outlets and creating custom show pieces for special events and buffet display. He also worked as an Assistant Pastry Chef at Bellagio Resorts and Casino and prior to that spent some time aboard cruise ships, working as Chief Pastry and Assistant Chief Pastry for NCLA Cruise Lines.

Perrigo-Jimenez attended the California Culinary Academy and is actively involved in the pastry chef community and competed in the 2009 National Pastry Championship. When creating pieces, he highlights his creativity through inspired abstract designs that produce unique works that truly stand out.

Andrea Alfaro
Pastry Chef
Carmel Valley Ranch

Nancy Andrea Alfaro is a pastry cook who has worked at Carmel Valley Ranch and also put her skills to use aboard cruise ships during her tenure as a baker for NCLA Cruiselines in Hawaii. Alfaro started her career as a cake decorator and is a graduate of California Culinary Academy.

The 2012 Chocolatier of the Year



First Place Winner

Jerome Jacob

Bellagio Resort Hotel and Casino

His "Passion Banana" chocolate, filled with banana ganache and passion fruit jelly, was praised for its paper thin shell, while his "Macadamia Cardamom" bonbon received top scores for its originality of flavor and design. From his exceptional flavor profiles to his design execution, Chef Jacob displayed outstanding ability and skill, earning the title of Chocolatier of the Year.

Second Place Winner
People's Choice Award

Melissa Coppel

Jean-Marie Auboine Chocolates

Receiving top marks for her Kona coffee infused "Coffee Delight" chocolate and her "Plaisir" recipe, a combination of raspberry pâte de fruit and homemade pistachio praline, Chef Coppel attained the second place award.

See the winning recipes on page 56!

« Third Place Winner

Chef Frederic Loraschi

CHOCOLAT Frederic LORASCHI

Blackcurrant centered "Ultra" recipe and cardamom-coffee ganache "Strong" bonbon.

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Chocolatier of the Year 2013

Chocolatier of the Year

Pastry Live is excited to announce the finalists for the 2013 Chocolatier of the Year. Carefully selected for their expertise and abilities, each competitor will be required to produce two different chocolates sold in their shop. As both taste and appearance are key criteria to be evaluated, each chocolatier will have to meticulously handcraft their creations in order to obtain the title of Chocolatier of the Year.

Be a Judge!

The 2013 Chocolatier of The Year Competition welcomes judges for the "Audience Choice" award.

For $20 you can taste one bonbon from each of the 15 competitors, then vote for your favorite chocolatier!

2013 Chocolatier of the Year Competitors

Robin Autorino
Robin Chocolates

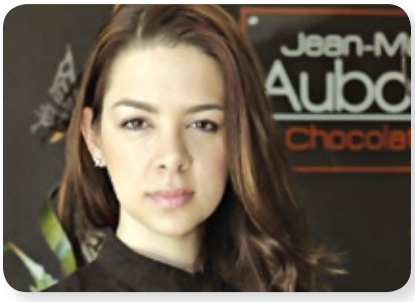
Robin Chocolates came about almost by accident. While in the US Navy, Robin used pretzel dipping in chocolate to keep her son busy while she could cook a holiday meal for other single moms and dads in the military. Years later, a financially rewarding career in the IT world, left a void for passion. Robin landed at a local culinary school where she studied classic French cooking techniques using locally produced, seasonally available ingredients. Over the next several years Robin worked to develop her craft in the pastry kitchens of a number of landmark restaurants. Just before Valentine's Day in 2008, a local florist needed chocolates and asked Robin to provide them. She jumped at the opportunity to transform from chocolate enthusiast to chocolate entrepreneur.

Jose Luis Castellanos
Barry Callebaut Chocolate Academy

Jose Castellanos is the Assistant Technical Advisor of the Barry Callebaut Chocolate Academy Center in Chicago.

Born in Mexico City, Chef Castellanos arrived in Chicago to attend the Robert Morris University where he finished his Associate in Applied Science Degree – Culinary Arts. He then attended The French Pastry School in Chicago where he finished the L'Art de la Pâtisserie program.

At the Chicago Chocolate Academy, Chef Castellanos works as an Assistant Technical Advisor, under Chef Jerome Landrieu and Chef Celine Plano, assistant them to develop recipes and instruct classes. He also has assisted multiple international Chef Guests such as, Chef Jean Michel Perruchon MOF, Chef Johan Martin, Chef Gabriele Riva, Chef Lionel Clement, and many others.



Melissa Coppel
Jean-Marie Auboine Chocolates

Chef Melissa took second place in last year's "Chocolatier of the year" and also was the winner of the People's choice award.

Throughout her career Chef Melissa has known the importance of continuously expanding her knowledge of the world of pastries and chocolates. She has actively sought out further training and inspiration by taking classes with the best pastry chefs in the world, including Ramon Morato MMAPE, Pierre Herme, Paco Torreblanca MMAPE, Olivier Bajard MOF, Frank Kestner MOF, Jordi Butron, Oriol Balaguer, just to name a few… Most recently she has decided to challenge herself by starting to participate in professional pastry competitions. Chef Melissa looks forward to a long and productive career in which she can share her love of pastry with the world.

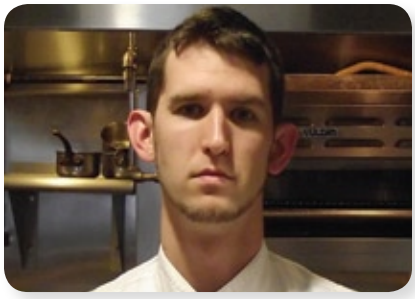
2013 Chocolatier of the Year Competitors

Robyn Dochterman
St. Croix Chocolate Company

Robyn Dochterman is the owner and head chocolatier of St. Croix Chocolate Company in Minnesota.

After a successful career in journalism, Robyn learned fine chocolate techniques from internationally acclaimed chefs at the French Pastry School in Chicago, the Chocolate Academy in Chicago, and the San Francisco Baking Institute in California. She opened her own shop in 2010 and is well known in the Twin Cities area, having won many local awards.

Robyn's commitment to local and seasonal ingredients comes naturally. In addition to sourcing local and organic cream and butter, she uses honey from her own backyard apiary.



Ross Evans
Stars Rooftop and Grill Room

After competing in Florida, Chef Evans spent time at Alinea Restaurant in Chicago and North Carolina favorites The Inn on Biltmore Estate and The Blackbird. Chef Evans' palate reflects the diverse range of culinary communities he has worked in.

Chef Evans manages his team with the goal of serving nothing short of perfect desserts. He designs plates to be both artistic and delectable, qualities that have garnered him accolades and numerous awards. His love of fine arts and attention to detail define Chef Evans' presentation style.

"I have always loved art; paintings, sculptures, drawings… I found out I could build art through chocolate showpieces and desserts and fell in love with this profession."

Brandon Lee
Modern Chocolatier

Chef, Brandon Lee, Charlotte, NC, is the owner and chef of Modern Chocolatier, as well as, a senior associate at Petit Philippe & Twenty Degrees Chocolate, a speciality chocolate and fine wine purveyor.

Chef Lee has traveled to Belgium, The Netherlands, and Luxembourg to observe and learn from the world's master chocolatiers; adding artisan and cutting-edge techniques to his chocolate crafting portfolio. Chef Lee draws from his artistic background and pastry arts skills that have resulted in accolades from the American Culinary Federation. Specifically, he has received recognition for his unique style of blending world flavors and his focus on "origin-chocolate".

Gene Leiterman
CocoFlow Chocolate Café

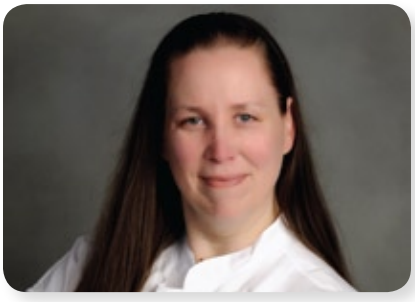
In 2003 Chef Leiterman put his culinary skill to the test by opening a small catering business, CocoFlow Inc., with his wife Kim Leiterman. In 2005 CocoFlow expanded into a boutique chocolate shoppe, the first of its kind in Oklahoma City. Using Traditional European style and technique as inspiration, Chef Leiterman continued to develop CocoFlow's signature line of chocolates. Today, CocoFlow Chocolatier is Oklahoma's Premier Chocolate artisan, Offering hand crafted chocolates, decadent desserts, Custom chocolate sculptures and chocolate classes in their chocolate studio.

Chef Leiterman's Confectionary Point of view is simple and truly artisan in nature. He believes that you must stress the fundamentals and excellence will follow.

Maura Metheny
Norman Love Confections

Massachusetts native, Maura Metheny was formally trained in fine arts before turning to a career in pastry and chocolate. Upon earning her bachelor's in fine arts in NY, Metheny then obtained an Associate of Science degree in pastry arts at Johnson & Wales University in Providence.

In 2001 Metheny accepted a position assisting Chef Norman Love while continuing to work full time at The Ritz. In 2011, Metheny was promoted to Director of innovation and product design. In her new role, she is responsible for the development of new products and packaging design as well as the continued design and execution all chocolate lines produced at Norman Love Confections.



Karen Neugebauer
Forte Chocolates

Master Chocolatier, Karen Neugebauer is a true Artisan who is at the forefront of the Seattle artisan chocolate scene. She has continually wowed customers with both traditional pieces and her cutting-edge confections. Her passion for the craft and cunningly balanced flavor profiles have led to being ranked among the world's best chocolatiers.

Chef Karen found her passion when she entered the Art Institute of Seattle's Baking & Pastry program. She was immediately drawn to chocolate, especially the crisp, clean snap of a beautifully tempered bar, and chocolate's innate ability to enhance lives – both as a food and an art – appealed to her immensely. Soon after graduating, she started Forte Chocolates (2006).

2013 Chocolatier of the Year Competitors

Luis Robledo Richards
Tout Chocolat

Luis Robledo Richards has over 15 years of experience as a Pastry Chef and is the owner and creator of Tout Chocolat, a chocolate shop that specializes in high quality products including bonbons, bars, pastries and several other confections.

In February 2006, Luis moved to Mexico City where he opened his anticipated first chocolate shop "Tout Chocolat", achieving much success in Mexico and abroad. Since then he's been recognized as "One of the Top ten Chocolatiers in North America" by Dessert Professional Magazine and "Chef of the Year" by Vatel Club Mexico. Luis has won numerous competitions including the World Chocolate Masters Mexico in 2010 and 2012, as well as the Mondial des Arts Sucrées as a coach in 2009.

Andrea Smith
diAmano Chocolate

Andrea Smith attended the Art Institute of Pittsburgh not for pastry but for special effects make up. Smith has a very unconventional education in chocolate, being self-taught, and has worked her way up to Chocolatier for diAmano Chocolate. Always eager to use fresh, local ingredients, Smith works with local suppliers to craft her recipes, keeping her creations vibrant and innovative. Smith utilizes her special effects background to make chocolate molds and design transfer sheets. Smith is excited to push diAmano Chocolates to its fullest potential and share her unique take on confections with the community.

Smith is also the founder of Chocolate F/X which won the 2011 AJC.com "Best of the Big A" award for Best Chocolate in Atlanta.

Amy E. Stankus
Chocolate South

Chocolate South began as an idea when Amy Stankus decided to leave the world of corporate architecture and start her own business. In 2004 she began working with chocolate and cooking in private homes as a personal chef. Several years ago she began to focus on chocolate full time.

She opened her shop - Chocolate South - in West Midtown in June 2012.

Santosh Tiptur
Co Co. Sala

Co Co. Sala has given Chef Tiptur the opportunity to hone his craft to develop the new and unique, including the five-course dessert tastings, S'mores French Toast, fiery Chipotle Chocolate Souffle, and over 75 different chocolate retail items. Co Co. Sala's artisanal chocolates are now offered at an array of prestigious hotels such as The Ritz-Carlton, The Mandarin Oriental, and The Inn at Little Washington.

His expansive edge in pastry artistry and impeccable reputation for taste and flavor profiling gave way to his inclusion in the coveted 2009 National Pastry Team Championship, a spot to shine at both the 2010 & 2011 New York Chocolate Show with broadcast appearances on CBS Early Show, NBC Today Show, and two appearances on The Food Network, CNN,to highlight a few.

Emma Kate Veader
The Hess Collection

A trip to the San Francisco based company TCHO inspired her to elevate Napa Valley's "wine and chocolate" trend to an echelon only The Hess Collection Winery and TCHO chocolates could define. Using Hess and its sister wines as the backbone for the pairing program, she utilizes TCHO Single-origin chocolate along with local ingredients to generate a new perspective and experience to all that come to enjoy the region.

A year later, Emma continues to build onto the pastry program, developing new seasonal chocolates with each new wine releases. In addition, she hosts weekly yoga instruction for Hess employees. What could be better than chocolate, wine and yoga!

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The 2012 Art of Cake Champion

First Place Winner

Dawn Joy Stoika

Gaylord Opryland Hotel and Convention Center

Dawn Joy's cake, inspired by Andy Warhol, featured many iconic images from the well known artist. During the creation of her piece, she was motivated by Warhol's wise words to artists everywhere to simply create, unhindered by other's judgments of the finished work. From hand painted pop art renditions of Marilyn Monroe to a small caricature figure of the famous artist himself, Dawn Joy's design covered every facet of the controversial artist's work down to the very last detail. But, her skillful design wasn't the only aspect that impressed the judges as her tasting cake earned her high praise for its overall flavor profile. Iced in Swiss buttercream, her almond lavender cake with lemon cream filling expressed her baking talent right along with her artistic ability, earning her the first place award.

2nd Place: Dawn Davis
Dawn Bakes Cakes

3rd Place: Valentin Garcia
The Bleeding Heart Bakery

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The Art of Cake 2013

ART OF CAKE

This is a cake competition that emphasizes the artistry of cake. The Art of Cake calls for competitors to transform cake into creations inspired by great artists and art time periods of the past. With both traditional stacked tiers and sculpted elements required, each competitor is asked to decorate a cake reflecting both the original art each designer is inspired by and their own artistic flair as well. Flavor is equally as important in this competition as the overall creativity and appearance of the final piece, as competitors are scored based on their tasting cake as well.

2013 Art of Cake Competitors

Marilyn Bawol
Unique Cakes

A natural-born artist, Marilyn thrives on combining her sculpture and painting skills with her baking talents to create an art form that others can enjoy as much as she can. As the Owner and Creative Director of Unique Cakes, she focuses on the unusual in wedding cakes, three dimensional sculpted cakes and blown and pulled sugar amenities.

Marilyn has been featured in national cake decorating publications and has had the honor of applying her talents in sugar art and three-dimensional sculpted cakes for high profile cake commissions, where guests of honor have included circuit court judges and Gov. Sarah Palin.

Christian Castillo
Cherokee Town & Country Club

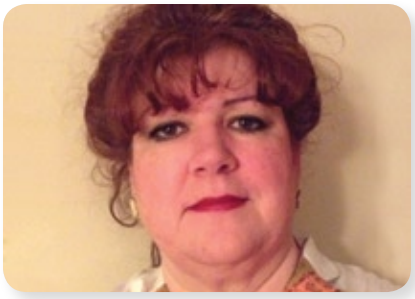
Originally from Argentina, Christian developed his love for pastries at an early age. Along with his mother they used to challenge themselves at home by cooking all kind of delights. His friends and family discovered his talent and used to ask him to cook and bake for them; from cookies to wedding cakes.

Being around excellent and recognized Pastry Chefs pushed him to levels he never knew existed. He began his externship at Cherokee Town & Country Club in Atlanta, GA; where he had the pleasure to work closely with Chef Heather Hurlbert. Today he is still working at Cherokee Town & Country Club under the talented Executive Pastry Chef Alex Hwang. Her skills, enthusiasm and great passion for Pastry have inspired him in unimaginable ways.

Joseph Cumm
EdenJoes Cakery

Chef Joseph Cumm is currently a Pastry Arts Instructor at the Pennsylvania School of Culinary Arts. Along with his wife, he also owns EdenJoes Cakery. He is a Summa Cum Laude graduate of Johnson and Wales University where he was trained as a classical pastry chef. In 2010, he was nominated for Teacher of the Year for Two-Year colleges in the state of Virginia. He has been decorating cakes for 12 years and continues to push himself in the art of sugar. Chef Joe takes great pride in teaching all aspects of pastry and enjoys watching his students push themselves to levels they never knew existed. He competes regularly in national cake shows where he also teaches what he has learned from schooling, fellow colleagues, and life.

2013 Art of Cake Competitors



Dawn Davis

Dawn Bakes Cakes

I have been decorating cakes since the mid 80's. It all began after taking a Wilton cake decorating class and got hooked. I specialize in buttercream cakes for all occasions. I am a self-taught cake designer. I started making cakes not only for my family but for most of my friends and their families. I love what I do and I love seeing my client's enjoyment over something I have created for them.

It's not "just a cake" it's a work of art.

Matthew J. Dyer

Culinard Culinary Institute of Virginia College

After graduating Culinary School, Chef Dyer stayed at NECI as a Teaching Assistant under Chef Adrian Westrope, a former Pastry Chef for the Queen, where he was responsible for preparing all specialty cakes and wedding cakes for La Brioche Bakery. This is where love of pastry and cakes really took off. Chef Dyer worked as Executive Pastry Chef at Pitcher Inn, a Relais and Chateaux Property, and Bolton Valley Ski Resort, where he was in charge of Bailey's, the fine dining restaurant.

Chef Dyer moved to Alabama to get out of the harsh Northeast Winters. Since moving to Alabama, Chef Dyer has worked at such establishments as danielgeorge, Tria Market, and Icon Restaurant.

Veronica Estrada

Sugar Benders Bakery

Veronica is a Summa Cum Laude graduate of Mercer University. She has over 14 years in the foodservice industry and 7 years decorating cakes. She attended classes at The Sugar Art Institute in Norcross, Ga. Where she learned how to refine and apply her decorating skills effectively. Veronica currently owns Sugar Benders Bakery, in East Cobb. A highly successful premier bakery that features specialty cakes, fresh pastry, and breads.

Gretchen George

Le Cordon Bleu

Gretchen K. George was born in Korea, and raised in Mechanicsburg, Pa. At an early age, she developed a love for cooking, and began her first professional cooking and cake decorating classes in high school. It was during this time, she realized that cooking was a profitable way to use your creativity and art skills.

In 1993, after graduating from (PICA) Pennsylvania Institute of Culinary Arts, she moved to Atlanta to begin her externship at the Ritz Carlton, Buckhead. In 1996, she began work at the Villa Christina and soon met mentor Executive Pastry Chef Paul Bodrogi. Chef Paul was instrumental in fine-tuning her previous training, by putting emphasis on individual flavors, style, and creating unique desserts that had an emphasis on flavor.

Janet Hurley

JJ Pastries by Design

She loved cakes. After graduation and the thought of a new career, she dove into the job market. She wanted her own place but was not sure she was really ready. Janet searched and with the help of her friends she landed a job at Park Hyatt Nomi. She is currently working there and enjoying making cakes and so many other things at The Hyatt.

She is not sure where the wind will take her but she knows that pastry, cakes and flowers will always be a part of her life.

Frederick Isla

Caesars Palace

Not until I moved to Las Vegas, did I fully commit to patisserie. But, working for various hotels in Las Vegas and notable chefs like Jean – Claude Canestrier, Vincent Pilon, Randy Sebastian, Gianni Santin and now Carlos Salazar, have slowly developed skills to get to where I am now.

I have always had an interest in art, but never took any formal classes (self taught mostly). I find inspiration in almost anything (nature, industrial, feng shui, famous painters, and even my children's drawings) and I try to interpret and emulate it in my cakes. Now I am known for my signature style of sculpted and hand painted cakes.

2013 Art of Cake Competitors

Christine Johns-Harris

Not a Crumb! Exquisite Cakes

Christine Johns-Harris is the owner, head cook and bottle washer at not a crumb! exquisite cakes. not a crumb! exquisite cakes is a bespoke cakeshop that specializes in cakes with out of the box taste and design! A self-described Cakeist (cake artist and pastry perfectionist), Christine's early training came from baking cakes with her mother, and memories of fantastic birthday cakes, but all the rest comes from her vivid imagination, and extremely colorful dreams.

Christine has been creating cakes for over ten years, and enjoys the challenge that comes from never making the same cake twice!

Herlina Kwee

Piedmont Driving Club

Mathematics had always been my strong subject. I always thought I would someday end up as an accountant or actuary. But, one semester before finishing my bachelor degree in Management, I decided to transfer to a culinary school. I was not very happy at where my life is leading to. Do I really want to spend my working life bound in a desk? Around the same time, I watched too much Food Network Challenges. Watching those awesome pastry chefs working with sugar and chocolate sculptures opened up a new career possibility for me. I wanted to do what they were doing. I have fallen in love with sugar and chocolate work ever since. I have started volunteering and competing since I was in school and I am meeting some great pastry chefs along the way.

Ramona Oskirka

Perfect Wedding Cake

Ramona grew up as the daughter of a baker. Her father owned and operated bakeries for over 60 years. She began baking and decorating, professionally, in 1976, being taught by her father in his bakery. After she left her father's bakery, Ramona worked for several private bakeries and a large grocery in-store bakery. During this time, she opened new stores, taught a multitude of new decorators, and helped write and design reference and procedure manuals for the company.

The job soon became a passion for cakes and a desire to venture out to find her own niche. Ramona's creativity and desire to step out of the box led her to strive for new ideas and techniques.

Jessie Anne Reilly

Take the Cake Decor

Born and raised in Ontario Canada and currently residing in Somerset Kentucky, USA, I have pursued my dream in creative cake design as owner of Take the Cake Décor for the past thirteen years. After studying Food and Beverage Management with Cuisine at Algonquin College in Ottawa Canada I operated several restaurants including a Roast Beef House and a fine dining Italian bistro in Canada before relocating to Kentucky in 1996. Furthering my studies I graduated as a Chef Patisserie from Le Cordon Bleu, Ottawa, Canada and have studied sugar art with Chef Andre Renard MOF and Chef Christian Faure MOF. I have also studied gum paste with Nicholas Lodge and cake design with Collette Peters.

2013 Art of Cake Competitors

Jaime VanderWoude

Byerly's Lund Food Holdings, Inc.

Chef Jaime VanderWoude graduated at the top of her class from Le Cordon Bleu School of Patisserie and Baking, with honors in French Pastry and Baking. She has worked since graduating, as a French Pastry Chef for Byerly's, an upscale grocery market in Edina, Minnesota. As a multiple award-winning Pastry Chef, her passion lies in creating custom pastry and wedding cakes for her exclusive clientele. She continues to hone her craft daily, constantly researching new techniques in an effort to remain on the cutting edge of the bakery and pastry world.

Aya Webster

The Brown Palace Hotel and Spa

Aya has been interested in cakes and sweets since childhood. It's the classic tale of watching Mom decorate cakes with a star tip and store bought sugar decals. But life happened and instead of following this interest, she pursued the traditional college track and earned a bachelors degree in Anthropology.

Her ability to excel in a multifaceted hotel pastry kitchen and decorate cakes landed her the Cake Decorator position at the Brown Palace Hotel and Spa in the fall of 2012. As a full time member of The Brown Palace, she is proud to produce wedding and specialty cakes along with Afternoon Tea pastries for Denver's finest guests.

Sara Hardy Williams

The Cakehouse at Waterstone

For the last 20 years, the only place anyone can imagine Sara being, is in a kitchen, whether it is her own kitchen, or at work, or as a guest pastry chef, or freelancing for a company, it is the one place she can always be found.

Growing up in a family full of Southern Ladies who loved to fill their homes with baked goods and candies at every holiday, baking seemed to only be a natural progression for Sara. It started with a simple class, then sending treats almost daily to work with her then husband, and making birthday cakes for friends and family members. Word of mouth turned a passion into an explosion of a business and a life full of blessings.

Highlights from Pastry Live competitions...

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Determine amount of product to add to an **unflavored batch:**

CHEAT SHEET:
5% = 0.95
4% = 0.96
3% = 0.97
1% = 0.99

STEP ❶

	÷		=	
UNFLAVORED BATCH WEIGHT		1 - (USE LEVEL ÷ 100)		TOTAL FLAVORED BATCH WEIGHT

STEP ❷

	-		=	
TOTAL FLAVORED BATCH WEIGHT		UNFLAVORED BATCH WEIGHT		WEIGHT OF AMORETTI PRODUCT NEEDED TO ADD TO BATCH

Example: You need to flavor a 35 lb. batch with a 5% use level Amoretti product.

STEP ❶

35 lbs.	÷	0.95	=	36.84 lbs
UNFLAVORED BATCH WEIGHT		1 - (5 ÷ 100 = 0.05) = 0.95		TOTAL FLAVORED BATCH WEIGHT

STEP ❷

36.84 lbs.	-	35 lbs.	=	1.84 lbs
TOTAL FLAVORED BATCH WEIGHT		UNFLAVORED BATCH WEIGHT		WEIGHT OF AMORETTI PRODUCT NEEDED TO ADD TO BATCH

Determine amount of product needed by **flavored batch weight:**

CHEAT SHEET:
5% = 0.05
4% = 0.04
3% = 0.03
1% = 0.01

STEP ❶

	x		=	
FLAVORED BATCH WEIGHT		USE LEVEL ÷ 100		WEIGHT OF AMORETTI PRODUCT NEEDED TO ADD TO BATCH

STEP ❷

	-		=	
FLAVORED BATCH WEIGHT		WEIGHT OF AMORETTI PRODUCT		WEIGHT OF UNFLAVORED BATCH

Example: Your mixer cannot handle batches over 50 lbs and you need to flavor batter with a 1% use level Amoretti product.

STEP ❶

50 lbs.	x	0.01	=	0.5 lbs
FLAVORED BATCH WEIGHT		1 ÷ 100 = 0.01		WEIGHT OF AMORETTI PRODUCT NEEDED TO ADD TO BATCH

STEP ❷

50 lbs.	-	0.5 lbs.	=	49.5 lbs
TOTAL FLAVORED BATCH WEIGHT		WEIGHT OF AMORETTI PRODUCT		WEIGHT OF UNFLAVORED BATCH

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The 2012 Signature Plated Dessert

First Place Winner

James Satterwhite

Charlotte Country Club

His "Almond Apricot Harmony" dessert featured an impressive number of components, demonstrating to the judges his mastery of time management as well as flavor composition. A seamless combination of apricot, almond and milk chocolate, his dessert earned high marks from the judges for its overall taste and balance. Each component of his dessert was meticulously placed, earning him praise from the judges for its artistic structure. From his excellently crafted dessert to his professionalism within the kitchen, Chef Satterwhite decidedly earned his first place standing.

2nd Place: Amanda Parker

Villa Christina

3rd Place: Leslie Davis

CocoFlow Chocolate Café

Signature Plated Dessert 2013

Pastry chefs from restaurants across the nation will create and present exquisite desserts best representing each chef's signature culinary style. Not only will these talented chefs be featured, but the restaurants they represent will also be highlighted and promoted.

Competitors have the chance to incorporate sponsor ingredients into the production of their desserts, furthering networking between themselves and our sponsors. The competition takes place on Monday, August 26th. The winning dessert will be recognized as being the nation's best dessert.

2013 Signature Plated Dessert Competitors

Nina Acosta
Pastry Chef
Hyatt Regency Denver

Nina has worked from independent restaurants, Bistros, Country Clubs, to The Ritz Carlton. In February 2011 she was named Hyatt Regency Denver's Pastry Chef where Nina and her team of five produce more made from scratch desserts than the 1100 room, 3 outlet hotel has ever seen before. After her first year, in 2012, she received Hyatt Regency Denver's rising star award and sets her new goal to compete as an upcoming chef for competitions and charities all over the state of Colorado. Nina is incredibly honored to be a part of pastry live and eager to compete amongst exemplary pastry chefs from around the country.

Charles Barrett
Pastry Chef
Park 75, Four Seasons Hotel Atlanta

In January of 2012, Charles Barrett joined Four Seasons Hotel Atlanta as Pastry Chef. He not only brings with him undeniable enthusiasm for the pastry arts, but also many years of experience culled from stops at some notable Atlanta establishments.

As Pastry Chef at Four Seasons, Barrett oversees menu development, staff training and production. The hotel offers numerous paths to display pastry excellence, bridging many disciplines and styles. Motivated by the opportunity to change his menu seasonally and be creative with every special event at the hotel, Barrett is excited to continually find 'new and innovative ways to surprise and delight his diners.'

Ami Dand
Executive Pastry Chef
A Legendary Event

Ami Dand is the Executive Pastry Chef of A Legendary Event, a full service catering company in Atlanta, Georgia. Ami's notable background includes having served as Executive Pastry Chef for the Mobil Four Star, AAA Five Diamond St. Regis, Atlanta. Working at both The Lodge and The Cloister at Sea Island, both Mobile Five Star, AAA Five Diamond properties. She also has extensive experience as a chocolatier, as well as creating beautiful special occasion cakes. Ami was most recently seen on The Food Network's hit show Sweet Genuis and loves the thrill of competition and excitement of working under pressure.

2013 Signature Plated Dessert Competitors

Virginette Fitzpatrick
Pastry Chef de Partie
Cathedral Hall Restaurant

Chef Virginette Fitzpatrick is a native of Louisville, KY. Shortly after earning a bachelors degree, she attended the Jefferson Community College Culinary Arts Program, earning degrees in Culinary Arts, Food and Beverage Management, and Catering.

Fitzpatrick was a pastry chef assistant and events committee member for the Chicago Restaurant Pastry Competition from 2011-2012. She also volunteers in the Elawa Farm kitchen assisting head chefs Gale Gand and Michelle Doll in food preparations for the farm market.

Chef Virginette Fitzpatrick is currently Pastry Chef de Partie at Cathedral Hall restaurant at The University Club of Chicago.

Joel Gonzalez
Executive Pastry Chef
JW Marriott Las Vegas

Joel Gonzalez III developed an appreciation and passion for food at a young age and has devoted his career to pastries for the last 12 years. He is now a well-versed pastry chef that has worked at some of the top luxury resorts and casinos in the world.

Developing flavors and creating desserts comes natural to Joel. He has also spent the last several years evolving as a sugar and chocolate artist competing in national and televised competitions. Joel is currently the Executive Pastry Chef at the JW Marriott Las Vegas.

Derrell Lawery
Pastry Chef
Sterling Spoon Fresh Culinary Management, Woodruff Arts Center

In April of 2013, Chef Derrell Lawery joined Sterling Spoon Fresh Culinary Management as Pastry Chef, designing signature desserts and discovering new ways to provide an enjoyable experience to the clients. Combining years of industry training and knowledge, the south Georgia native takes pride in creating traditional desserts and adding his own southern flare.

Samantha Mendoza
Executive Pastry Chef
Triniti

Triniti has become a home away from home for Samantha. She plays an integral role in all aspects of the culinary program at Triniti. She has developed seasonal menus working closely with the savory side of the kitchen to produce cohesive, collaborative menus that reflect her talents and growth as a true professional artist.

Her contributions to the Mercury dinner, a collaboration of food, wine, and music with Mercury the Orchestra Redefined have exemplified her dedication to craft and execution. Under the guidance of Chef Hildebrand, Samantha has layed the groundwork and put down the cornerstones of what is sure to be one of the strongest young pastry programs in the country.

Rodrigo Romo
Pastry Chef and Chocolatier
Tout Chocolat

Chef Romo has always been passionate about pastry and chocolate since his family owns a restaurant & a bakery in Mexico City where he acts as a consulting pastry chef.

After graduating from Culinary School in May of 2005, Chef Romo joined the prestigious Tout Chocolat team. He is in charge of the production of pastries, confisseries & chocolates and plays a big role in the developing of new products.

In 2009, after winning the national selection for the Mondial des Arts Sucrées, he represented Mexico in the world finals in Paris, France where they were awarded 3rd place in the tasting category and 5th place overall.

Kayla Swartout
Pastry Chef
The Hermitage Hotel

Kayla Swartout's love of pastry didn't begin in a kitchen or culinary school, but on the streets of Paris. She was in awe of the pastries at Laduree and became mesmerized by the complexity of Pierre Herme's macarons – each window a work of art comparable to what she'd hope to see at the Louvre and nothing like what she had ever seen back home.

A few months after coming back she enrolled in The French Culinary Institute of New York City and began one of the most exciting journeys of her life. Kayla spent some time honing her skills at DB Bistro in NYC. And she currently works as the executive pastry chef at Nashville's famed Hermitage Hotel and plans to someday soon work in Europe and start her own delicious bakery.

"I wanted to reveal the intense flavours of the cocoa and the acidic notes of the Inaya™ dark chocolate couverture by marrying it with cardamom. So I obtained a chocolate that is sweet and fragrant."

Christophe Morel
Master chocolatier - Ambassador Canada

LUNAR ECLIPSE

Recipe by Christophe Morel
Cacao Barry Ambassador, Canada
and
Chef/Owner
Christophe Morel Chocolatier

Yield: 45 bonbons

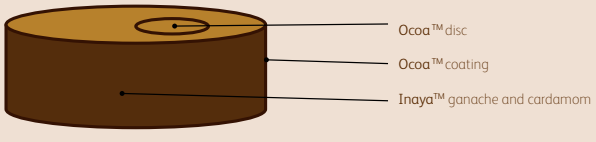
CHOCOLATE BONBONS

Heat	• *185 g of 35% cream* • *5 g of dextrose* • *25 g of sorbitol powder* • *15 g of 60 DE glucose syrup* • *40 g of low water content butter* • *The zest of 1 lemon* • *2 cardamom seeds*
Cover and let chill at 32°C, pass through a chinois, then emulsify with the chocolate previously melted at 32°C	• *250 g of* **Cacao Barry Inaya™ 65% dark chocolate couverture**

- Pipe truffles of around 1cm in diameter onto a baking sheet. Apply an acetate guitar sheet and flatten the truffles with another sheet into little discs, like *palets d'or.*
- Coat with **Ocoa™ 70 % dark chocolate couverture.**

DISC DECORATION

- Spread some **Ocoa™ 70% dark chocolate couverture** finely on an acetate guitar sheet.
- Cut out circles 3 cm in diameter.
- Make a whole in the circles using a tip.
- Draw a line with a brush with a mixture of 90% clear alcohol and 10% gold dust.



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Student Chocolate Challenge 2013

STUDENT
chocolate challenge

The Student Chocolate Challenge offers students the opportunity to experience the world of competitions, while allowing schools to come together in a friendly, competitive environment. Current baking and pastry students from schools across the country are asked to create and present chocolate showpieces exhibiting their creativity and talents. Showpieces are critiqued by professional chefs and instructors based on the overall artistic appeal and originality of the finished work, as well as the amount of technique and skill displayed.

2012 Competition »

First Place Winner: Rebecca Schappell

2012 Competition

3rd place: Brittany Bortz **2nd place: Monica Jacks**

2013 Competitors

Melissa F. Bullins
The International Culinary Schools at the Art Institute of Atlanta, Atlanta, GA

Paulette Caguioa
Platt College – Moore Campus, Moore, OK

Anya Damron
Asheville-Buncombe Technical Community College, Asheville, NC

Paige Fuhrman
York Technical Institute, Lancaster, PA

Rachel Geist
York Technical Institute, Lancaster, PA

Brooke Hoekstra
Joliet Junior College, Joliet, IL

Breanna Kinkead
The International Culinary Schools at the Art Institute of Atlanta, Atlanta, GA

Faith Maximilian
Dorsey Culinary Arts Academy, Roseville, MI

Cassidy McCaleb
Platt College – Oklahoma Campus, Oklahoma City, OK

Luis Rojas
Central Piedmont Community College, Charlotte, NC

Joseph Slone
Savannah Technical College, Savannah, GA

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Tips & Tools

We have a new website filled with lots of educational materials for you. Please visit our Tips & Tools section to find FREE magazine articles about casting with silicone molds, more than thirty instructional videos and an extensive mold making section with demos and tools to help you effectively make your own molds.

Great for you and great for your students!

Magazine Articles

Calligraphy composition Part II

Susan Notter has spent more than twenty years traveling the world teaching and demonstrating sugar artistry to chefs, pastry chefs and culinary students. She is a seasoned competitor and a master of blown and pulled sugar decoration, as well a co-author and contributor to several pastry books. Mindful of the time constraints that chefs face and the realities of the industry, Chef Notter has chosen to demonstrate how quickly and easily a casting mat can be used to create modern, expressive centerpieces.

1. Pour Isomalt at 330° F:
Chef Notter places the silicone casting mat atop a sheet of vinyl. Whenever pouring Isomalt onto vinyl, you must put parchment paper beneath it; otherwise

2. Allow to cool and then unmold:
The silicone casting mat is only ⅛" thick and must be unmolded carefully.
Helpful hint: When finished with the casting mat, store it flat in a sheet pan

3. Peel the vinyl off the sugar:
Chef Notter slides the vinyl partially off the table so she can pull the vinyl down and away from the casting. (If you try to

Calligraphy Composition

On the go with ShowStoppers™

Casting mats to build a better showpiece

By Beatrice Schneider
Pastry chef Stéphane Tréand MOF, shares his artistry and together with the Chicago School of Mold Making creates silicone mats that enable chefs to cast thematic pieces out of sugar or chocolate that can be assembled into amenities, centerpieces, and showpieces.

Last spring I finally caught up with pastry chef Stéphane Tréand MOF, outside of Detroit, Michigan. Chef Source, a local specialty foods provider, had brought in Chef Tréand to teach a two-day seminar at Oakland Community College for their valued customers.

After long days of teaching executive chefs and pastry chefs, Chef Tréand still had the energy to work on a project close to heart, turning his namesake designs into products. This was the final stretch on a long journey. The designs were conceived as he was competing for his MOF, which he was awarded in 2004.

His three different thematic designs, Wirles, Flames and Herons, were to be transformed into silicone mats. Proportions, contours and bevels, as well as effective layouts were all carefully considered factors. Several 3-D mock-ups later, Chef Tréand signed off on the designs and they were brought back to

about 3/8" inches deep, the mats are made of food-contact-safe platinum silicone. The sugar or chocolate castings come out beveled and curved, ready to be constructed into displays that will stop spectators in their tracks.

Finally, ShowStoppers are good for traveling. Just to make sure, Chef Tréand spent the last year on the road with the prototypes while teaching in Bahrain, Malaysia, Japan, and Australia. The pastry chefs attending his classes were the first to test the ShowStoppers and provide valuable feedback.

Just before the holidays, Chef Tréand came back to Chicago from Laguna Beach, California, for a week-long casting session to put together a variety of displays. During his stay, he shared casting tips to make the most of these new casting mats. In the following pages, we pass

On the go with Showstoppers

Versatile Artistry

Creating free-form shapes with Silicone Noodles™

BY STÉPHANE TRÉAND & MICHAEL JOY

Stéphane Tréand (MOF) is the Executive Pastry Chef at the St. Regis Resort Monarch Beach. Michael Joy is the founder of the Chicago School of Mold Making and author of *Confectionery Art Casting, Silicone Mold Making for Pastry Chefs.*

A few weeks ago, I caught up with Chef Tréand while he was teaching a sugar casting class at the Maui Community College (MCC) in Kahului, Maui. MCC pastry instructor, Teresa Shirilla, has hosted several prominent guest chefs including: Stanton Ho, Ewald Notter, Jacquy Pfeiffer and Drew Shotts, at their new seventeen million dollar state-of-the-art culinary academy, built by the University of Hawaii.

While in Maui, I couldn't help but notice the irony of visiting a place where so much sugar is grown and processed, yet the high humidity inhibits chefs from using it to make ornamental decorations. For those of you experienced with sugar work, you already know humidity is the enemy. It causes the crystal shine to turn cloudy and its surface to become sticky in a matter of hours.

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Participating Chefs

Charles Barrett Luc Beaudet Karie Brown Taria Camerino Natasha Capper
Ami Dand Addison Dudek Chris Flores Heather Hurlbert Derrell Lawery
Andrea Litvin Sonya Pearson Keith Schroeder

Cake by Ted Scutti and Adam Starkey, Sugar Sugar Cake Studio, Phoenix, AZ Robert Garcia of Robert G. Photography.

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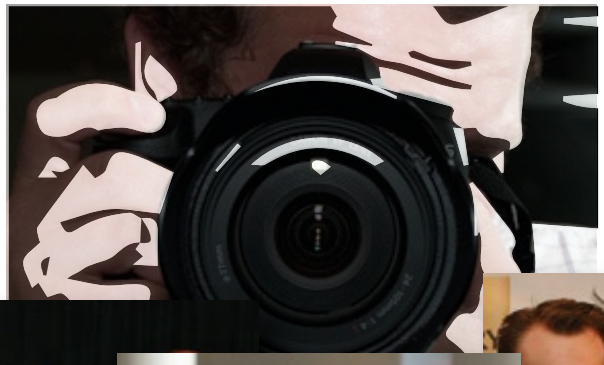

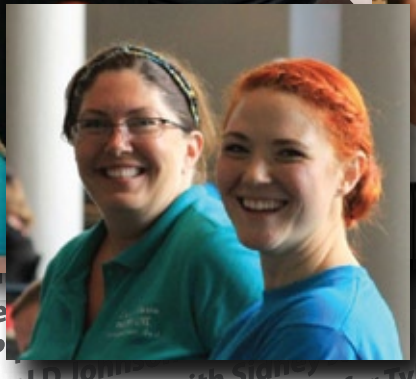

Special Thanks To Our Staff...

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Lori Clowers Horne
Competition Coordinator

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Jerome Jacob, 2012 Chocolatier of the Year Winning Recipe

Macadamia Praline Paste

Yield: 180 Pieces

Water	75g
Sugar	175g
Sorbitol Powder	25g
Glucose Powder	25g
Milk Powder 0%	10g
Raw Macadamia Nut	300g
Cocoa Butter	75g
Milk Chocolate 38%	133g

Process:

1. Lightly roast macadamia nuts in oven.
2. In copper bowl cook water, sugar, sorbitol and glucose together.
3. When sugar reaches 175°C, add roasted macadamia nuts and mix until nuts are completely covered and then remove.
4. Empty mix from bowl onto Silpat.
5. Let mix cool for 3 hours until cold.
6. Robot Coupe the mix with milk powder until smooth.
7. Add cocoa butter and chocolate to mix until well incorporated.
8. Temper at 22°C before covering ganache.

Bonbon Macadamia Cardamom

Cardamom Ganache

Yield: 180 Pieces

Cream 36%	250g
Sorbitol Powder	30g
Butter 82 %	40g
Couv. Maracaibo Classificado 65%	245g
Couv. Maracaibo Criolait 38%	132g
Inverted Sugar	35g
Whole Cardamom	15g

Activity Water : 0.89

Process:

1. Infuse whole cardamon in the cream for 5 minutes.
2. Add sorbitol and butter to the infusion, bring to a boil 70°C then strain over chocolate and inverted sugar.
3. Mix well.
4. Temper the ganache to 31°C.
5. Pour into shell.

Melissa Coppel, 2012 People's Choice Winning Recipe

Plaisir

Milk Chocolate-Vanilla Ganache

Yield: 611g

Cream 35%	140g
Mineral water	22g
Sorbitol	30g
Dextrose	18g
Butter	30g
Glucose DE 60	8g
Lecithin	2g
Milk Chocolate	325g
Cocoa mass	28g
Vanilla bean	8g

Process:

1. Melt milk chocolate and cocoa mass together to 40°C.
2. In a pot bring to a boil cream, water, sorbitol, glucose syrup, dextrose, butter and lecithin. Let it cool down to 30°C.
3. In a robot coupe place the melted chocolate with the cream mixture at 30°C and make an emulsion.
4. Spread the ganache over the pâté de fruit.

Pistachio Praline

Yield: 990g

Water	75g
Granulated sugar	215g
Sorbitol powder	15g
Sicilian Pistachios	290g
Nonfat milk powder	15g
Pistachio paste	150g
Cocoa butter	65g
Butter	30g
Maracaibo 38% milk chocolate	135g

Process:

1. In a copper bowl place water, sugar and sorbitol powder and cook to 120°C.
2. Add the pistachios and continue to cook on low heat.
3. The sugar is going to caramelize around the pistachios. They are going to start roasting but you cannot go to far. The sugar should never caramelize.
4. Once they are partially roasted, take them off the heat and pour the milk powder on top. Let them cool down.
5. Then place them in a robot coupe and when you get a powder add the pistachio paste, keep grinding them till you get a paste.
6. Transfer to a grinder with rollers. Make a smooth paste.
7. Add the melted chocolate and mycryo, emulsify and temper in a granite table to 24 C.
8. Spread it on top of the pâte de fruit.

Raspberry Pâte de Fruit

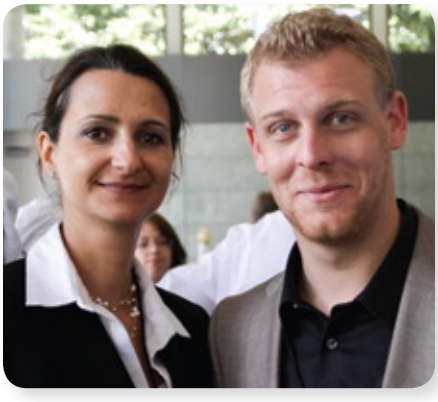
Yield: 506g

Raspberry purée	155g
Raspberry water	35g
Sugar	25g
Apple pectin	7g
Glucose powder	110g
Sorbitol	48g
Granulated Sugar	120g
Tartaric acid	6g

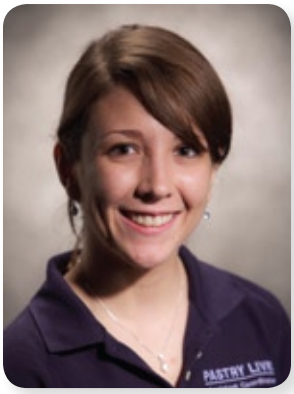
Process:

1. In a pot, place the raspberry purée and the raspberry water. Warm up to 50°C.
2. Add the 70 g of sugar previously mixed with the pectin. Bring to a boil and start adding the rest of the sugars previously mixed together little by little.
3. Cook to 72 Brix, take off the heat and add the tartaric acid solution, spread it in.

Snapshots from Pastry Live 2012



Pastry Live!



Hannah McBride

Assitant Coordinator

With the explosion of pastry shows on television, there is plenty of interest for people to pursue their dream to work in the pastry arts. With this increased exposure, the time is ripe for seasoned professionals from the pastry community to join together to share the latest techniques and trends while competing with their peers without the degrading drama often reflected in the made-for-TV arenas. It's an exciting time for professional pastry chefs as new opportunities for focused competitions promoting skill and innovations are gaining momentum. Pastry Live is one of those venues.

Originating as a modest concept developed by Pastry Chef Paul Bodrogi and Michael Joy of the Chicago School of Mold Making, Pastry Live has only just begun to make its mark on the pastry world. Rising up from humble beginnings, this grassroots event moves beyond the corporate façade and gets right down to what truly matters: the chefs and what they need. Touting the motto of "by Chefs, for Chefs," the three day event hosts competitions that don't needlessly bog down competitors and seminars that elevate attendees to the next level through cutting-edge training.

But, anything that can be said to be truly great never comes easily. After putting together several successful, smaller events, in April of 2011 Chef Bodrogi and Mr. Joy decided it was time for the natural progression. The mission was straightforward enough: create an event just for pastry chefs, with transparent, non-political, competitions promoting artistry and innovation while gathering world-class chefs together to share their ideas and knowledge. The execution however, was anything but effortless. Over the course of only four months, from concept to inaugural event day, Pastry Live took on a life of its own. It's been said by Chef Bodrogi that "up until the actual day of the event, it wasn't even known how we would make it happen." Every favor was called in, every resource pooled together, all to ultimately ensure the survival of that one simple idea.

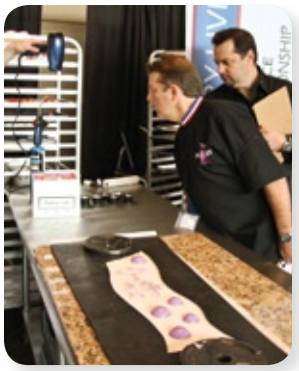
The result of that first year, with so much community support and involvement, was an event created by professional chefs aiming to bring new ideas, techniques and designs to light. "We control the event…it's chef friendly with high standards, but without asking for huge sacrifices from competitors," Chef Bodrogi has stated. Because sharing and community are the focus of the event, everything is reasonably priced at a flat rate of $50 for admittance to all three days. The event offers seminars taught by master chefs and intense competitions highlighting both seasoned competitors and rising stars. Established through these ideals is an equal arena for those entering, creating the perfect stage for finding new, unknown talent as well as giving the seasoned professional a chance to shine. Covering a wide gamut of pastry specialties, the competitions include the Art of Cake, the Chocolatier of the Year, the National Showpiece Championship, the Signature Plated Dessert and the Student Chocolate Challenge.

Emphasizing the artistry of cake, the Art of Cake calls for competitors to transform cake into creations inspired by great artists and art time periods of the past, showing how high art and delicious cake have a lot in common. With this year's theme "Art Nouveau," each cake artist must transform butter, flour and sugar into inspiring creations that taste just as good as they appear. After winning the Art of Cake 2011, Katharina Craine was quickly able to move forward with plans to open her very own cake shop and the 2012 winner, Dawn Joy Stoika of the Gaylord Opryland Resort and Convention Center, had her work featured and her cake made the cover of American Cake Decorating magazine.

The Chocolatier of the Year competition creates a non-traditional avenue for busy small chocolate artisans to compete by allowing them to send in their chocolates. Audience members, those who would be considered actual customers of these chocolatiers, have a voice in the judging process through the People's Choice Award. In addition, the professional judging panel consisting of top chocolatiers and pastry chefs ultimately chooses the Chocolatier of the Year with past winners including Lionel Clement of Nuubia Chocolates and second place winner of the 2009 World Chocolate Masters, and Jerome Jacob of the Bellagio Hotel in Las Vegas.

One of the centerpieces of the event, the National Showpiece Championship features eight teams of two chefs with just seven hours in which to prepare and

present their showpieces. At the same time, each must follow a unique set of requirements for their creation's construction. Each pair must choose between either chocolate or sugar to showcase their talent and ingenuity with the winning team gaining the title of National Showpiece Champions and a cash prize of $5,000.



This key aspect of pitting both chocolate and sugar showpieces against one another is what differentiates the competition from others of its kind. This has resulted in a bit of heated controversy, especially amongst the judges, led by head judge M.O.F. Stéphane Tréand. Even with the difficult task of choosing the team displaying the greatest artistry, the judge's final decisions have always been irrefutable. This judging panels keen eye was evident in the very first National Showpiece Champion Winner, the futuristic showpiece Theobroma cacao 'Geastrum' by Andy Chlebana and Nancy Carey. Andy Chlebana , later was selected to represent the United States as a member of Team USA in the 2013 Coupe du Monde de la Pâtisserie, helping the team place fourth out of 24 international teams.

During Pastry Live's second year, an additional competition was added to the roster, the Signature Plated Dessert. Focusing on both the delicate beauty of plated desserts and the talented chefs that create them, competitors are encouraged to craft not only elegant, well-balanced desserts, but fresh creations displaying their culinary flair and expertise. Each must create a dessert that best represents their signature culinary style, while including a frozen spun element within their designs. James Satterwhite of the Charlotte Country Club was the winner during Pastry Live 2012, with his "Almond Apricot Harmony," a seamless combination of robust flavors and elegant design, skillfully representing what the competition is all about.

Not to be forgotten however, is the competition which focuses on future pastry chefs, the Student Chocolate Challenge. Offering students the opportunity to experience the world of culinary competitions first hand, the competition also allows schools to network and come together in support of these same students. Past winners and participants have not only expressed their exuberance over their experience within the competition, but many schools are returning during Pastry Live 2013 with their third round of student competitors.

Subsequently, much of the success of the past two years is owed to all of the chefs the event was originally created for. Nearly every chef invited to compete or to be involved in some way got onboard with Pastry Live the idea quickly, never hesitating or asking for anything in return. "The support was overwhelming by competitors and judges alike, as well as by sponsors. It's just amazing how it all pulled together so quickly," Chef Bodrogi has said. The event itself, of course, wouldn't be possible without sponsors such as Amoretti, BakeDeco, Cacoa Barry, Chicago School of Mold Making, Frigomat, Irinox, John Koerner and Co., Neilsen Massey Vanilla, PreGelUSA, and Swiss Chalet. A small dedicated group of volunteers, put together by Chef Bodrogi, has had an equal hand in the event's success. "Their dedication has really helped to build this event and without their efforts, none of this would be possible."

Since the first year, overwhelming support has continued to grow, creating a grassroots movement in the pastry world that continues to expand. This year, Pastry Live has managed to gather an impressive 70 competitors throughout its five competitions. Many more prospective contestants had to be turned away as an unprecedented number of chefs registered to be a part of Pastry Live 2013, showing the high degree of interest by the community in the event.

In the end though, it's always those unique moments that show the true success of an event like this. Some are big and bold, while others are quiet, subtle things, but each are equally as important in gauging what Pastry Live has really set out to accomplish. Chefs congratulating and hugging one another at the close of a competition, that relief and self-assurance that's felt in knowing, win or lose, you gave it your all. It is humble moments such as these that capture the joy felt after months of hard work, speaking volumes to what Pastry Live sets out to do. "It's about pushing your limits and pride in your work. All these things come together and shows the importance of competing and what it means to be a professional pastry chef," Chef Bodrogi has said. It might not always be easy, but somehow, everyone comes together, bringing out their very best. It's the satisfaction of knowing you can do something amazing and that goes for not only the competitors and chefs involved, but for Pastry Live itself.

Pastry Live 2013

Sunday, August 25

Student Chocolate Challenge
9:00am – 10:00am

Art of Cake
10:00am – 12:00pm

Pastry Atlanta
Noon – 2:00pm
Sponsored by Pastry Live

Seminar: Susan Notter
1:30 PM – 3:00 PM
Sponsored by Amoretti

The Chocolatier of the Year
1:30pm – 3:30pm

Awards Ceremony
4:30pm – 5:00pm

Monday, August 26

Signature Plated Dessert Competition
Session 1: First Plated Dessert Group
9:00am – Noon

Schedule & Map

Seminar: Ewald Notter
9:30 AM – 11:00 AM
Sponsored by Pastry Live

Seminar: Stéphane Tréand MOF
12:00 PM – 1:30 PM
Sponsored by Chicago School of Mold Making

Signature Plated Dessert Competition
Session 2: Second Plated Dessert Group
1:00pm – 4:00pm

Tuesday, August 27

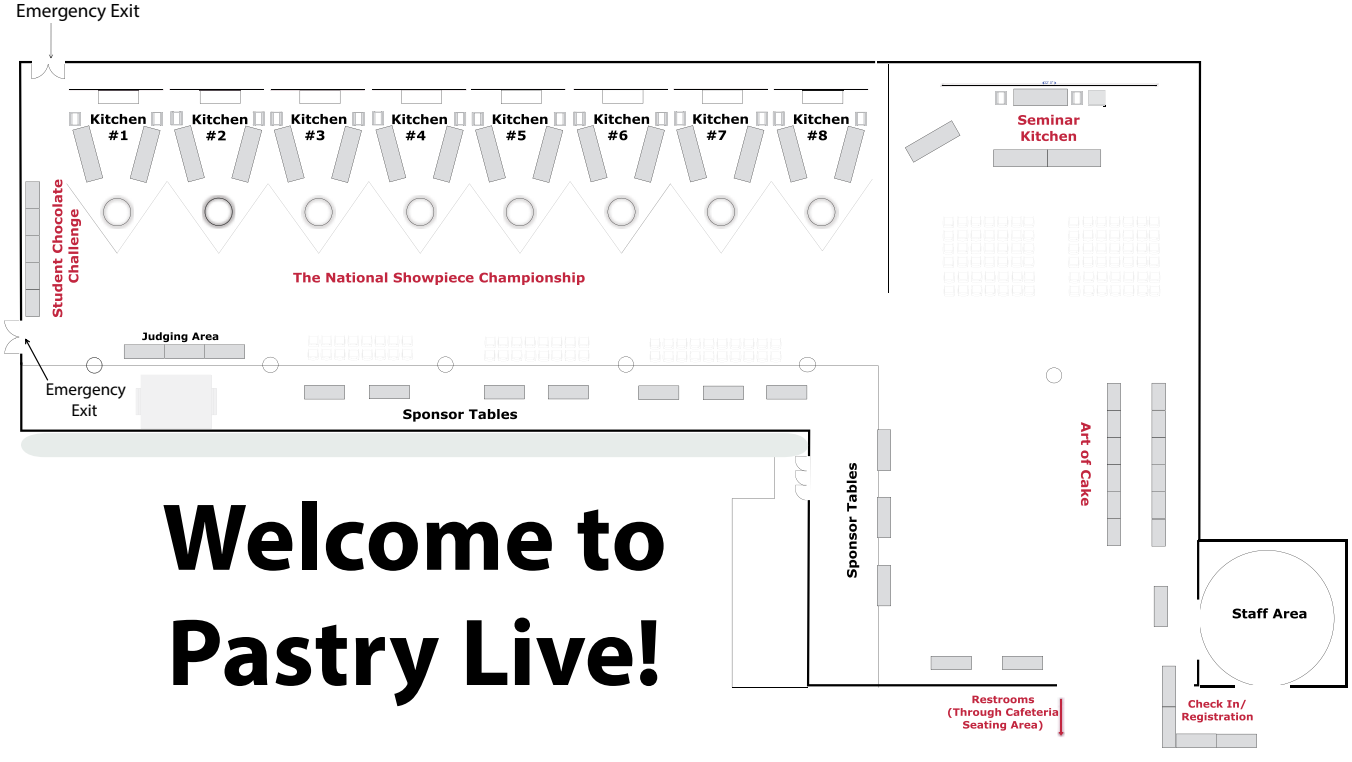
National Showpiece Championship
8:00am – 3:00pm

Seminar: Jérôme Landrieu
9:30 AM – 11:00 AM
Sponsored by Cacao Barry

Seminar: Jean-Marie Auboine
12:00 PM – 1:30 PM
Sponsored by Swiss Chalet Fine Foods

Judging
3:00pm – 4:00pm

Awards Ceremony
4:30pm – 5:00pm



Welcome to Pastry Live!