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Pastry Live 2013 – Third Annual Pastry Live Event

Atlanta, GA – August 31, 2013 From August 25th through August 27th, Pastry Live yet again hosted seminars demonstrating the latest in pastry techniques and gripping competitions offering competitors the chance to show their creativity and innovation. Produced by veteran chef Paul Bodrogi, each day this year featured the best the industry had to offer, elevating the pastry arts to new heights.

Sunday, August 25th, began with several competitions as well as Pastry Live’s newest event, Pastry Atlanta. Starting off was the Student Chocolate Challenge, featuring students and schools from across the country. Excellent work was created by all, but Brooke Hoekstra of Joliet Junior College took first place with her beautifully crafted showpiece. Soon to follow was the Art of Cake in which a dozen cake artists interpreted the theme of Art Nouveau in fondant and icing. The 2013 winner, however, was Joseph Cumm of Eden Joe’s Cakery, favored for his overall technique and skill.

Pastry Atlanta then highlighted the best pastries and confections the city had to offer, with Pastry Live’s audience voting for their favorites. Several categories awarded prizes to participants, but the overall “Best of Pastry Atlanta 2013” was Natasha Capper of Piedmont Driving club for her “Orange S'mores.” Also offering both professional judges and the audience a chance to critique the nation’s top chocolates was the Chocolatier of the Year. Chef Melissa Coppel of Jean-Marie Auboine Chocolates was dubbed not only the Chocolatier of the Year, but was the audience’s favorite for the People’s Choice award for the second year in a row. Susan Notter also demonstrated to a crowd of two-hundred attendees the creative uses for Amoretti’s line of gourmet icings, featuring decorative piping ideas and glazing techniques.

Monday, August 26th began with the Signature Plated Dessert competition. Nine top pastry chefs, both national and international, competed to have their creation named as the very best. Many delicious plates were presented, but Chef Joel Gonzalez of the [JW Marriott Las Vegas Resort and Spa](https://www.facebook.com/JWMarriottLV?ref=stream&directed_target_id=0) took first place with his “Tropical R&R,” a balanced blend of refreshing fruit flavors. Occurring during the competition were seminars featuring three of the leading chefs in showpiece design. Ewald Notter showed a crowd of attendees how to create three-dimensional showpieces emphasizing lightness and hand skills in their finished designs. Stephane Treand’s presentation featured techniques for increasing speed and efficiency in sugar showpieces, while introducing a new silicone Showstopper mold design. Finishing out the days demonstrations was Vincent Pilon who, through an elegantly crafted chocolate showpiece, showcased a special silicone mold product recently developed with the Chicago School of Mold Making.

The final day of the event, Tuesday, August 27th, started off early with the National Showpiece Championship. Seven teams of two chefs competed over the course of seven hours, constructing showpieces utilizing a unique trio of pedestal bases, encouraging an entirely new range of showpiece design. Team Maura Metheny and Dan Forgey of Norman Love Confections earned this year’s title of National Showpiece Champions, along with a cash prize of $5,000. The team was also awarded *Best Chocolate Showpiece* for their innovative design titled “The Hurwitz Hypnotist.” Additional winners included Team Bill Foltz and Arlety Estevez (*Best Sugar Showpiece,* *Best Artistry*, *Competitor’s Choice Award*), Team Jim Mullaney and Alex Hwang (*People’s Choice Award*) and Team Julian Perrigo-Jimenez and Andrea Alfaro (*Sponsor’s Choice Award*). Finishing out the weekends seminars were Jerome Landrieu, who revealed delectable pastry uses for Cacao Barry’s new “Purity from Nature” chocolate line, and Jean-Marie Auboine, whose class covered a range of molded bonbon techniques using Felchlin molds and chocolate.

This year’s turnout of attendees and the talent level present were phenomenal. With another year past, planning is in motion for Pastry Live 2014 and event dates will soon be released.

For more about Pastry Live, please contact Event Producer Paul Bodrogi at [chef@pastrylive.com](mailto:chef@pastrylive.com) or 678.881.9490. Further information is also available online at <www.pastrylive.com>.

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