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Pastry Live 2013 – Chocolatier of the Year Competition Winners

Atlanta, GA – August 31, 2013 Pastry Live is proud to announce that Chef Melissa Coppel of Jean-Marie Auboine Chocolates is the winner of the third annual Chocolatier of the Year competition. On Sunday, August 25th, fourteen chocolate artisans, both international and national, competed for the honored title of Chocolatier of the Year. Each chocolatier crafted a chocolate already sold within their shop, as well as a specialty enrobed chocolate of their choosing. Chocolates were judged based on the taste, creativity and workmanship of each chocolate.

Chef Coppel’s chocolates earned her perfect scores from nearly each of the judges for their exceptional flavor profiles and overall artistry. Her “Berry Bliss” chocolate, a unique blend of berry components surrounded by yogurt ganache and milk chocolate, earned excellent scores for its distinct taste. Also highly favored among the judges was her “Passion” bonbon, a combination of passion-thyme ganache, vanilla marzipan and rich dark chocolate, which was unanimously praised by the judges for of its creative presentation and design.

Not only did Chef Coppel gain the esteem of the judges, but she also earned the overwhelming support of the crowd. As the industry judges were not the only ones critiquing each chocolate, she was also the audience’s favorite, earning her the People’s Choice Award for the second year in a row.

Also receiving top marks, Chef Maura Metheny of Norman Love Confections placed second within the competition with her “Cherry Elvesia” bonbon, a pleasing balance of cherries and dark chocolate, and her “Caramel Pecan Turtle” filled with luscious caramel, spices and pecans. Taking third place was Jose Luis Castallanos of the Barry Callebaut Chocolate Academy Center in Chicago with his “Ginger Hazelnut Praline,” comprised of flavorful layers of ginger and hazelnut, and his“Tonka Cacahaute Praline,” featuring made-from-scratch almond praline and caramelized cacahuates. Each chocolatier’s work was applauded by the judges for its overall craftsmanship and execution in flavor and design.

The Chocolatier of the Year competition is designed with small chocolatier business owners in mind, offering national recognition for their skills and the opportunity for these artisans to display their talents in a competitor friendly environment. Pastry Live wishes to congratulate all of the winners, as well as thank each of the competitors for their professionalism, hard work and dedication.

For more details about Pastry Live and the Chocolatier of the Year competition, please contact Event Producer Paul Bodrogi at [chef@pastrylive.com](mailto:chef@pastrylive.com) or (678) 881-9490. Further information is also available on our website at <www.pastrylive.com>.

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