

# PASTRY LIVE

PastryLive.com

2014

August 24-26  
\$5 US

## SHOWTIME!

**3 Days   7 ACF Certified Demos   6 Competitions**  
**Over 90 Chefs Competing**



**Page 26**  
**Chocolatier**  
**of the Year**



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**Art of Cake**



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**Signature**  
**Plated Dessert**

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# Welcome to Pastry Live 2014



**Paul Bodrogi CEPC**  
Event Founder/Producer  
Chef@PastryLive.com



**Michael Joy**  
Event Co-Founder  
Joy@ChicagoMoldSchool.com

Thank you for joining us during another great growth year! Pastry Live 2014 welcomes over ninety chefs to face off in seven different competitions. Since our first year in 2011, our goals for Pastry Live were simple. Create an event for chefs, students and sponsors to come together to learn, network, and share the latest innovations in the industry while providing a place for the pastry community to grow. Michael Joy and I pulled the first Pastry Live together in five months, calling in every favor we could and bringing our friends together to make it happen. We presented a new model for competitors, one that tests their skills while offering an even playing field, without extreme financial costs.

Looking back, I am humbled by the success of Pastry Live. The significant interest from chefs who want to compete in our event is what I am most proud of. Our press coverage has increased greatly, with the event and numerous competitors getting exposure not just in local and national magazines, but international as well. 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. Additionally, our Facebook family has also bloomed. In all, our hopes for Pastry Live have come true.

We realize we wouldn't be here without the passionate dedication and generosity of the chefs involved, the bighearted sponsors and the devoted volunteers who have contributed time and resources. Because of these hardworking and passionate people who really care about their craft and profession, there is Pastry Live 2014. It is with deep gratitude we say, thank you.

*Paul Bodrogi Michael Joy*

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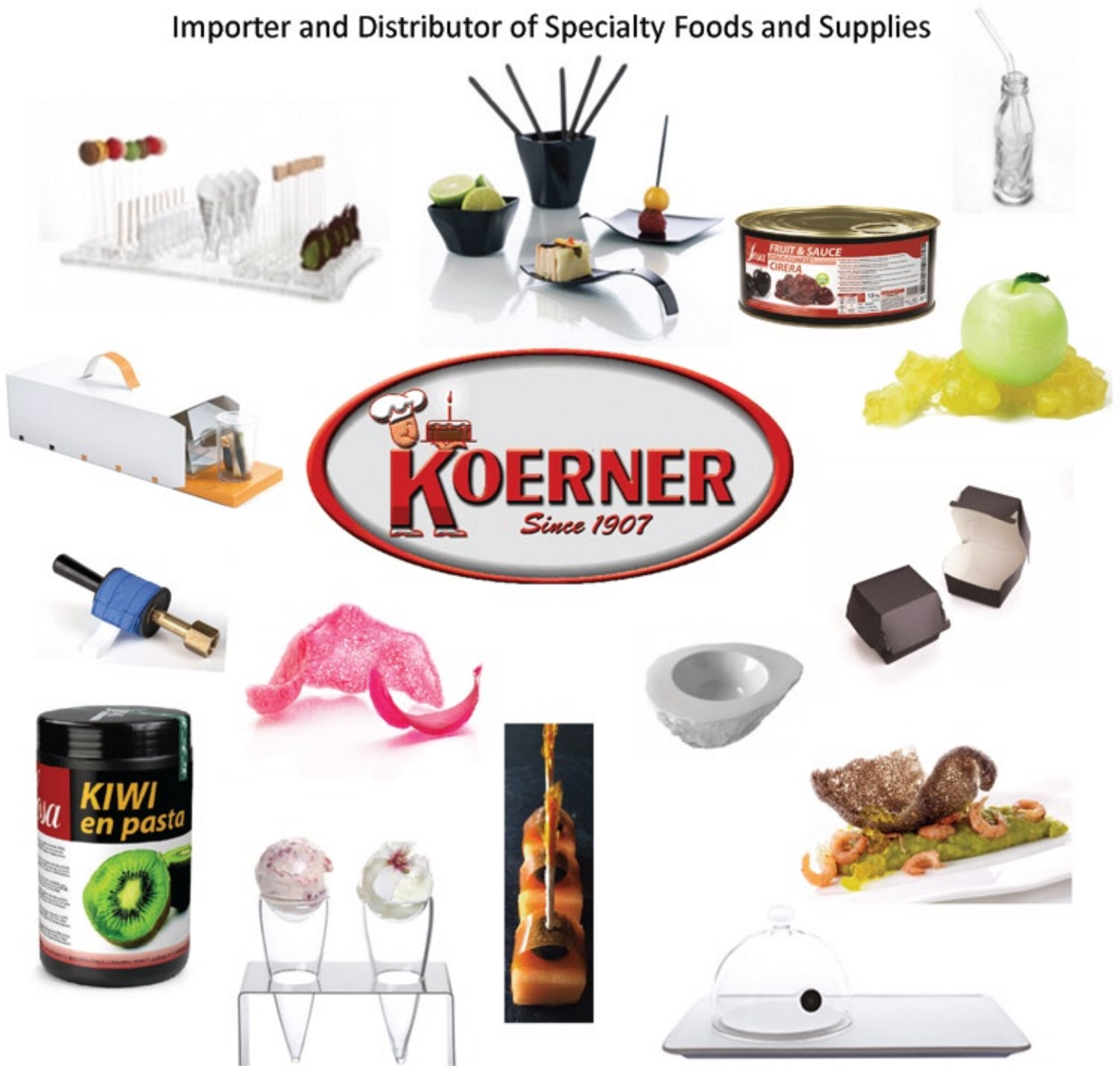
Pastry Live is owned and operated by Pastry Profiles LLC. Pastry Profiles LLC was founded in 2009 by Chef Paul Bodrogi CEPC. Chef Bodrogi has more than 20 years of pastry experience and teaches at the Art Institute of Atlanta. Michael Joy, artist and founder of The Chicago School of Mold Making, has over 20 years experience as a mold maker. Their collaborations have lead to three sold out years of Pastry Live.

Photos taken by: Beatrice Schneider of the Chicago School of Mold Making, Cricket Kirkpatrick of Cricket Photography, Nick Squires of Amoretti, Sean Healy & Cristina Lamos.

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# PASSION FRUIT MARSHMALLOWS

500 g Sugar  
100 g Glucose  
200 g Water  
11 Silver Gelatin Sheets  
175 g Passion Fruit Puree  
18 g Sosa Albumina Powder  
20 drops Sosa Passion Fruit Extract  
Sosa Yellow Powdered Color (as needed)

## Dusting Mixture:

300 g Powdered Sugar  
300 g Cornstarch

## METHOD:

Mix the passion fruit puree with the Sosa albumina powder and place in a 5 quart bowl and begin to whip on medium speed.

Bloom the gelatin in ice water.

Meanwhile, cook the liquid sugar, glucose, and water to 130°C, and add the well-drained gelatin to the syrup.

Add the syrup gradually into the whipping passion fruit albumina mixture. Continue to whip until the mixture begins to cool. Add the aroma of passion fruit and powdered color.

Sprinkle the dusting mixture onto a frame lined with a silpat. Pour the mixture into the frame.

Allow to gel in the freezer. Once gelled, portion as desired and toss in dusting mixture.



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# 2014 Seminars

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



**Lauren Haas**  
Sunday, August 24th  
12:30 PM – 2:00 PM

**Creative Confections**  
Learn about new panning techniques developed in Spain, as well as edible candy wrappers, flavored marshmallows, and more.

Sponsored by:



**Michael Joy**  
Sunday, August 24th  
3:30 PM – 4:15 PM

**Expanding Your Creativity**  
Usually associated with his mold-making skills, Michael will break from the mold and discuss methods for chefs to develop their creativity far beyond looking at other chefs' work for inspiration. *(1 CEH Only)*

Sponsored by:



**Rocco Luginre**  
Monday, August 25th  
9:30 AM – 11:00 AM

**Fall Inspired Recipes**  
Cacao Barry is proud to present Fall Inspired Recipes by Chef Rocco Luginre. This demo will feature the new Purity From Nature chocolates in exclusive recipes designed for the season.

Sponsored by:



**Jimmy MacMillan**  
Monday, August 25th  
12:30 PM – 2:00 PM

**Contemporary Restaurant Desserts**  
Chef MacMillan will demonstrate his contemporary restaurant desserts, "Intense Chocolate Custard with Huckleberries and Ginger Meringues" and "Nebbiolo Barolo" featuring chocolate, strawberries and wine.

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## Looking Back: The 2013 Seminars





**Stephen Iten**  
**Monday, August 25th**  
**3:30 PM – 5:00 PM**  
**Sensorial Workshop**

Use all your senses to explore the variety of aromas and follow the journey of cacao from the bean through refining to Grand Cru chocolate at Felchlin Switzerland.

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**Nicholas Lodge**  
**Tuesday, August 26th**  
**9:00 AM – 10:30 AM**  
**The Art of the Cake**

The Chef will showcase a full line of vanillas and flavors as Chef Lodge explains how to integrate flavors into each component of a beautiful cake, from the cake and filling to fondant and gum paste decorations.

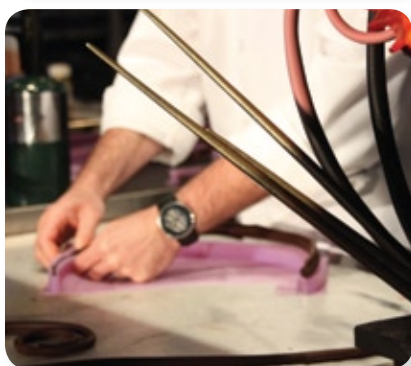
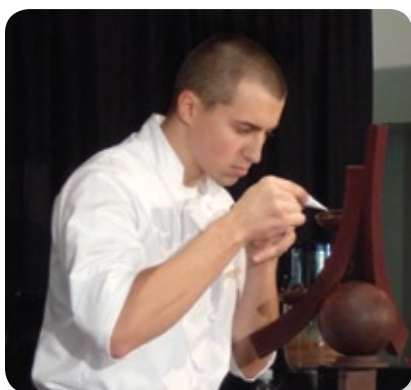
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**Karen Portaleo**  
**Tuesday, August 26th**  
**11:30 AM – 1:00 PM**  
**Art & Flavor**

Karen Portaleo, acclaimed cake artist and winner of several Food Network Challenges, will share her years of cake sculpting techniques and more, highlighting Amoretti's high-quality products.

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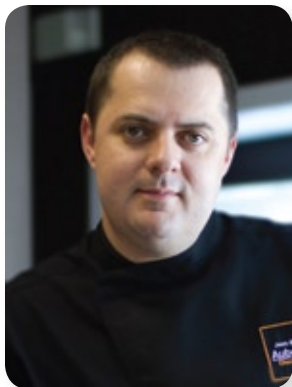


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*Amoretti*



## 2014 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 Chamerard 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 he was named as one of the Top 10 Pastry Chefs in America by Dessert Professional.



### Geoff Blount

He graduated from CPCS in 1995 after earning an AAS degree in Culinary Arts. Chef Blount also attended the French Pastry School in Chicago. A member of the American Culinary Federation (ACF) and the 2011 Charlotte Pastry Chef of the Year and Educator of the Year, Geoff has earned numerous awards including Best Pastry Shop-2005 & 2006, Top Ten Charlotte Chefs-2004 and his dessert creations were featured at both the 2004 and 2005 James Beard Dinners. Recently, Chef

Blount competed as part of Team USA at the Gelato World Cup in Italy, where the team won the coveted "Best Taste" award. Between 1992 and 2012, Chef Blount has won over 39 ACF medals for the Hot Food, Bread, Chocolate, Pastry and Cold-Food categories in competitions throughout the US. He currently serves on the National Pastry Committee and is an ACF Certified Judge.



### Nancy Carey, C.M.B.

#### 2011 Most Excellent Showpiece

After graduating with a BFA in Painting and Drawing from The School of The Art Institute of Chicago Nancy went to the Culinary Institute of America in Hyde Park to study pastry. Nancy began her career with a strong artisan bread focus, working in bread production and subsequently in 1997 returned back to Chicago and founded Red Hen Bread. After several years of directing Red Hen Bread, Nancy transitioned into development for Red Hen Bread to concurrently

pursue a career in education. She spent the next eight years teaching baking and pastry at Le Cordon Bleu in Chicago. Nancy is currently teaching baking & pastry at the College of DuPage in Glen Ellyn, Illinois. In 2011 she participated in the Pastry Live National Showpiece Championship with Andy Chlebana & won Best Overall Showpiece and Best Chocolate Showpiece.

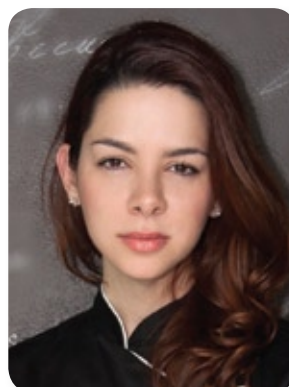


### Andy Chlebana

#### 2011 Most Excellent Showpiece

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.



### Melissa Coppel

#### 2013 Chocolatier of the Year

Chef Melissa left her home country of Colombia to study pastry at The French Pastry School in Chicago. Soon after, she moved to Las Vegas to work at Joel Robuchon at the Mansion, a three Michelin Star Restaurant where she ran the pastry kitchen of L'atelier de Joel Robuchon. When the opportunity arose to work with Chef Jean-Marie Auboine she decided to go to the Bellagio. After working together and realizing the potential of their collaboration Chef Melissa and

Chef Jean-Marie decided to branch out on their own and co-founded Jean-Marie Auboine Chocolates in Las Vegas. Chef Melissa won People's choice award and placed second overall on the Chocolatier of the year 2012 competition in Atlanta. And in 2013 She won both titles: "Chocolatier of the Year 2013" as well as the "People Choice Awards".

## 2014 Judges



**Joseph Cumm**  
2013 Art of Cake Winner

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. He has been decorating cakes for 15 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. His cakes and desserts have appeared in magazines with the most recent being his victory at Pastry Lives Art of the Cake 2013. Chef Joe was one of 10 Pastry Chefs that competed for US Pastry Chef of the Year in NYC March 2nd 2014.



**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.



**Lisa Fernandez**

With close to 20 years of culinary experience, Chef Fernandez has worked at varied Atlanta restaurants, hotels, and bakeries. She graduated with an Associates of Occupational Sciences in Culinary Arts from the Art Institute of Atlanta in the mid-90s and actually began on the "hot-side". She found that the pastry department afforded her a better opportunity to show her more artistic and technical sides. Chef Fernandez has received medals for plated desserts at the Southern

Pastry Classic and at local ACF competitions. She is a Certified Baker through the Retail Bakers of America and Certified Culinary Educator through the ACF. She currently teaches at Le Cordon Bleu College of Culinary Arts in Atlanta, Georgia in the pastry department.



**Gretchen George**  
2013 Art of Cake 2nd Place

Throughout the years, working at various restaurants, hotels and private clubs in the Atlanta area wedding cakes were always where her love was. Taking continuing education classes from Nicholas Lodge since the late 90's has helped given her the expertise needed to become a true sugar artist specializing in wedding cakes and gum paste flowers. Today, Chef George continues to do specialty cakes, but her main focus has been teaching. For the past 8 years Chef

George has been teaching Baking and Pastry Classes at Le Cordon Bleu in Tucker, Ga. She has made appearances on the Atlanta Morning Show, and been seen in The Atlanta Business Chronicle, and Season's magazine. In 2013, Chef George also took second place in Pastry Live's Art of Cake competition.



**Lauren Haas**

Lauren V. Haas is a full time faculty member at Johnson & Wales University in Providence, RI. In addition to her role at Johnson & Wales, Lauren works with Koerner Foods as an ambassador for 100% Chef and Sosa, leading manufacturers of premium ingredients & equipment for gastronomy in Europe. She is also a member of the Cacao Barry Ambassador Club. Prior to joining Johnson & Wales, Lauren honed her skills at some of the country's most prestigious establishments,

most notably the White House, under then president George W. Bush, as well as Albert Uster Imports, the Hotel du Pont, the Inn at Little Washington, and CoCo Sala, a boutique chocolate lounge in Washington DC. Well versed in the foundations of classical pastry and emerging techniques and trends, Lauren's passion is educating students and pastry professionals in the art and science of pastry.



**Heather Hurlbert**  
2011 Best Sugar Showpiece

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.

## 2014 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.



### Stephen Iten

Originally from Berne, Switzerland, Chef Stephen Iten has several years of broad experience in the field of Chocolate and Pastry. As Felchlin's Export Corporate Pastry Chef, he lends his exceptional culinary experience and skills to other professionals through pastry classes and seminars in Switzerland and worldwide. It is always with love and enthusiasm that he conveys his passion for creating chocolate and pastries in a contemporary and highly innovative style. In 1996 Stephan

Iten started his career at Felchlin. This opportunity took him all around the world, including the United States, Middle East and Far East affording him new professional relationships and the appreciation of culinary influences from other cultures.



### Daniel Keadle 2012 Most Excellent Showpiece

Chef Daniel's love of the industry arrived early, having his own omelet pan as a young boy. An early specialist in breakfast preparations, his formal professional training came at age 29. A career change became evident as he fell in love with all things baked and pastry. He graduated with honors from the Cordon Bleu in Portland, Oregon and has been a resort Pastry Chef for the last 20 years. Having opened numerous properties in

the USA and Caribbean, Daniel has always maintained his skills current and relevant. Whether it's cooking for customers or judges, gaining valuable knowledge through competitions and continuing education, keeps him focused and driven.



### Sarah Kosikowski

A graduate of Culinary Institute of America, Sarah Kosikowski's stellar career includes some of the most renowned restaurants in the country. In San Francisco, she worked at The French Laundry, Citizen Cake, and the Ritz-Carlton Dining Room. In Las Vegas, she continued to hone her skills at the Wynn Hotel; then, as Executive Pastry Chef, at the four-star Fleur de Lys; and then Michael Mina's Michelin-rated restaurant at the Bellagio. In Chicago, she oversaw the dessert program at the Trump

International Hotel & Tower® Chicago. The extremely accomplished Chef Sarah Kosikowski joins Valrhona as its Ecole du Grand Chocolat Pastry Chef Eastern USA, through which she will conduct classes for professionals; one-on-one culinary consultations; and media outreach, communicating the tastes and tales of Valrhona chocolate.



### 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.



### Rocco Luginne

An acknowledged master of pastry, Chef Rocco Luginne has enjoyed a lengthy and successful career in some of the country's most prestigious and highly regarded kitchens. Currently, he is a chef instructor at The Art Institute of Philadelphia, where he has worked with students since 2005 to share his hard-won knowledge of classic and contemporary pastry techniques. In addition to his duties at The Art Institute, Chef Luginne's recent past includes a two-year stint as corporate pastry

chef for Signature Restaurants, a group of five exceptional dining outlets in and around Philadelphia including the famed Le Bec Fin and Brasserie Perrier. After boldly recasting the dessert offerings at each restaurant, Chef Luginne trained and maintained the staffs in all five kitchens, ensuring that their confections met his rigorous standards for every plate

## 2014 Judges



### Jimmy MacMillan

Chef MacMillan owns his own company, JMPurePastry. He has also worked at esteemed establishments such as Avenues and The Peninsula Chicago, The Four Seasons Hotel Austin, The Conrad Hotel in Indianapolis, and The Four Seasons Hotel Seattle. He has studied his craft at schools like Ecole Nationale Supérieure de Pâtisserie in Yssingeaux, France; The Chocolate Academy in Zurich, Switzerland, and St. Hyacinthe, Canada; and at Aula Chocovic in Barcelona, Spain. He was also

honored in 2011 as a Rising Star of Chicago by StarChefs.com and nominated for a James Beard Award in 2009.



### Maura Metheny 2013 Most Excellent Showpiece

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. In August 2013, Chef Metheny took home the prize for Best Overall/ Most Excellent Showpiece & Best Chocolate Showpiece at Pastry Live 2014. 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.



### Jim Mullaney 2013 Audience Choice Showpiece

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. August 2012,

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



### 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.



### 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!

## 2014 Judges



### Rob Sobkowski

Chef Rob began his baking career at the age of ten at Piazza Bakery in Staten Island, N.Y., which was owned by his grandparents. He is a Certified Master Baker and has received numerous accolades for his work, including two gold medals awarded by The ACF. Chef Rob has been a regular on the NBC 6 South Florida Today Show as well as appearing on The Food Network Challenge series 5 times. He currently holds The Guinness World Record for the Tallest Popcorn Structure. In 2011 Chef Rob joined

the Swiss Chalet team as their full time corporate pastry chef. He now spends his time traveling around the country doing demonstrations, teaching, and training food service professionals how to properly and effectively use Swiss Chalet products.



### 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 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

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](http://www.StephaneTreand.com)



### Rudolph van Veen

Rudolph van Veen already knew he wanted to be a chef as a little boy. In 1985 he graduated from the Culinary School of Breda at the top of his class, and from that moment he was on his way to becoming a master chef. Rudolph won the title of SVH Master, the highest title for a Dutch cook when he was 27. In 2010 he took part in the first ever Dutch exam for the title "Master Pâtissier" and passed. Thus Rudolph holds both the titles of "Master Chef" and "Master Pâtissier". Always looking to share

his passion, he has authored nine cookbooks and has worked with a non-profit organization supporting entrepreneurial students. He has been cooking on Dutch TV since 2000 and presently host several programs on 24 Kitchen.



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# The 2013 Most Excellent Showpiece



## Best Overall Showpiece & Best Chocolate Showpiece

Team Captain Maura Metheny & Dan Forgey



**Best Sugar Showpiece/  
Best Artistry/  
Competitor's Choice:**  
Team Captain Bill Foltz  
& Arlety Estevez

Maura Metheny, Director of Innovation and Product Design for Norman Love Confections made the right choice with teammate and co-worker, Dan Forgey. The team went on to create a dynamic and massive chocolate sculpture that looked different from every angle, but came together head on as it revealed the year's theme of "The Art of Illusion" masterfully.



**Audience Choice Award:**  
Team Captain Jim Mullaney  
& Alex Hwang



**Sponsor's Choice:**  
Team Captain Julian Perrigo-  
Jimenez & Andrea Alfaro





**2013 Competitors, Back row, Left to right:** Bill Foltz, Arlety Estevez, Alex Hwang, Jim Mullaney, Maura Metheny, Ruth Bleijerveld, Brian Donaghy. **Front row, Left to right:** Gonzalo Jimenez, David Lewis, Kelsee Newman, Scott Turner, Andrea Alfaro, Julian Perrigo-Jimenez, Dan Forgey.



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# Chocolate Caramel Log

Petits Gâteaux



Recipe for 30 pieces

## Chocolate Sablé Dough

175 g	6.17 oz	butter
65 g	2.29 oz	powdered sugar
1 g	0.04 oz	salt
140 g	4.94 oz	pastry flour type 550
20 g	0.71 oz	Cacao powder 22-24%

Mix the butter, powdered sugar and the salt using a paddle, sieve the flour and Cacao powder 22-24% and briefly knead to obtain a smooth dough, place in the refrigerator. Roll the dough 2.5mm/ 0.1 inch, bake. Baking temperature: 145°C/ 293°F in a deck oven Baking time: approx. 25 minutes

Cut into 2.5 x 14cm/ 1 x 5.5 inches rectangles.

## Chocolate Sponge

190 g	6.7 oz	butter
50 g	1.76 oz	granulated sugar
100 g	3.53 oz	fresh eggs
105 g	3.7 oz	fresh egg yolk
225 g	7.94 oz	Maracaibo Intenso 66% Rondo
335 g	11.82 oz	fresh egg white
125 g	4.41 oz	granulated sugar

Combine all the ingredients except for the egg white and the second quantity of sugar and make a ganache, warm up to approx. 40°C/ 104°F. Whisk the egg white and the second quantity of sugar to soft peaks and carefully fold into the chocolate mixture. Spread to 7.5mm/ 0.3 inches thickness onto a silpat sheet and bake in the preheated oven.

Baking temperature: 107°C/ 338°C

Baking time: approx. 15 minutes.

## Croustillant Cacao Croquantine

80 g	2.82 oz	Cacao Nibs Qroqant	
2 g	0.07 oz	fleur de sel	fine Fina
480 g	16.93 oz	Noble Valencia 60% almond oil	
40 g	1.41 oz	Croquantine flaky wafers	
280 g	9.88 oz		

Briefly roast the caramelized Cacao Nibs Qroqant with the fleur de sel, ground in a cutter. Mix the Fina Noble Valencia almond paste and the almond oil, delicately fold the Croquantine flaky wafers and the roasted Cacao Nibs Qroqant into the almond mixture.

## Chocolate Parfait

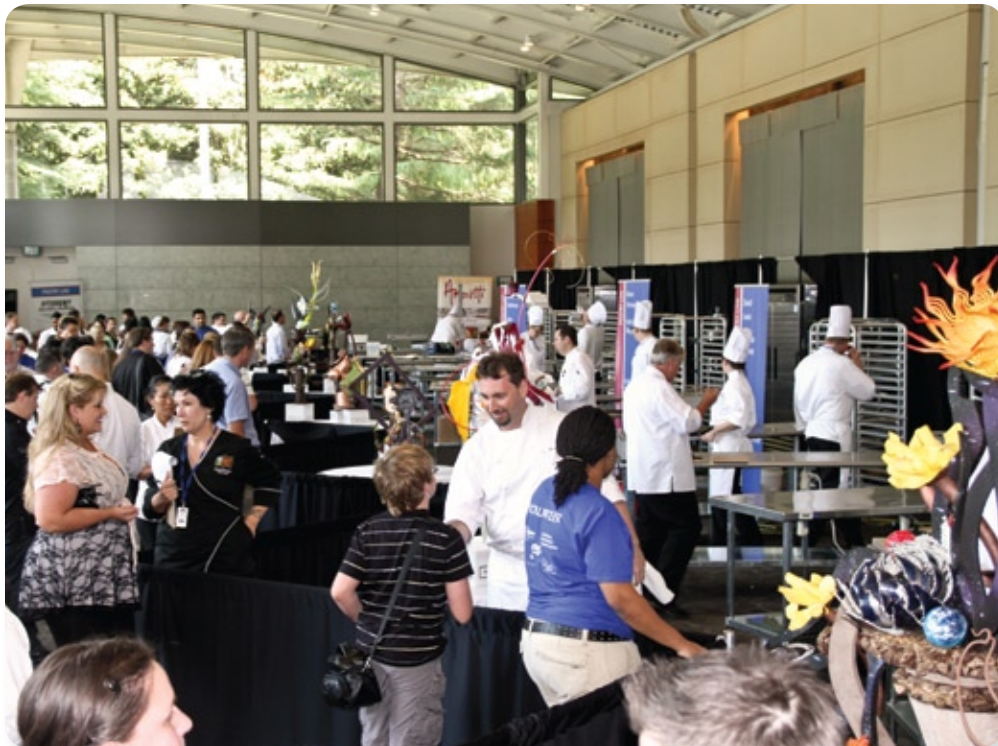
120 g	4.23 oz	milk 3,5%	
15 g	0.53 oz	granulated sugar	
100 g	3.53 oz	pasteurized liquid egg yolk	
150 g	5.29 oz	Grenada 65% Rondo	
245 g	8.64 oz	heavy cream 35%	whipped

Boil the milk, add the sugar and the egg yolk and make a Cream Anglaise (85°C/ 185°F), heat the Grenada 65% couverture to 60°C/ 140°F. Delicately fold the heated couverture into the hot Cream Anglaise and stir to obtain a smooth ganache, fold in the whipped heavy cream.

## Salted Caramel

135 g	4.76 oz	granulated sugar	
90 g	3.17 oz	glucose fleur de sel	
4.5 g	0.16 oz	vanilla bean	
9 g	0.32 oz	heavy cream 35%	liquid
270 g	9.52 oz		

# The 2014 National Showpiece Championship



## NATIONAL SHOWPIECE CHAMPIONSHIP 2014

This year's National Showpiece Championship theme is **Video Games!** From Pac-Man to Grand Theft Auto, and everything in between, this year's teams will have fun diving into the world of games for their sugar or chocolate inspirations.

The fourth 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, seven 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.

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 and fashion, nature and fantasy. Furthermore, competitors are encouraged to come up with new ways to use 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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## 2014 National Showpiece Championship Competitors



**Bill Foltz**  
Pastry Chef  
*L'Auberge Casino Resort*

As Pastry Chef at the award-winning, luxury L'Auberge Casino Resort in Lake Charles, Louisiana, Bill Foltz is responsible for overseeing a team of bakers and pastry cooks providing unique desserts for all L'Auberge food outlets, including eight dynamic restaurants, room service, large conferences and high end guest functions. Foltz maintains an environment that creates excitement for guests and employees; trains and retains a highly skilled workforce; maintains budget and staffing for efficient bakery operations;

and effectively implements changes to improve operations and ensure quality baked goods and new menu items. He assumed the position in June 2009.

Foltz brings more than twenty years of dynamic experience to L'Auberge. He specializes in fine dining, high volume banquets and exquisite chocolate and sugar showpieces with successful leadership positions at 4-star/4-diamond rated establishments.



**Cori Schlemmer**  
Pastry Sous Chef  
*L'Auberge Casino Resort*

Schlemmer brings more than thirteen years of kitchen and management experience to L'Auberge. She specializes in wedding cake and specialty cake design and construction. Additionally, she assists the Executive Pastry Chef with high end amenities and showpieces, working in both chocolate and sugar to create elaborate and tasty displays for guests at the award-winning resort.

Prior to joining L'Auberge, Chef Schlemmer Her extensive training includes the PGA National Resort and Spa in Palm Beach Gardens, Florida where she medaled as a member of the resorts ACF Junior Competition Team. She held the position of Sous Chef at Greenhurst Country Club in Auburn, Indiana and was Pastry Chef at Basin Harbor Club in Vergennes, Vermont before joining L'Auberge.

Schlemmer graduated on the Dean's List from the Florida Culinary Institute in West Palm Beach, Florida with an associate of science in culinary arts and a second degree focused on international baking and pastry. She continued her studies at the Culinary Institute of America at Greystone in St. Helena, California with classes focused on Artisan Breads and Advanced Wedding Cake Design.



**Cher Harris**  
Executive Pastry Chef  
*Hotel Hershey*

As Executive Pastry Chef of The Hotel Hershey, Harris oversees everything sweet for all dining outlets at the Hotel. The Hotel has three a la carte operations, including The Circular Dining Room with a long history of Four-Star and Four-Diamond standards. The other Food & Beverage operations within the Hotel include The Cocoa Beanery Coffee House, Sweets Cupcake Shop, The Pool kitchen, The Spa luncheon, Room Service and Banquet Operations, including various weekend weddings. Overall Harris, with her skilled

team strives to deliver high-quality sweets to guests while challenging new trends in pastry.

Harris thrives on the attention to detail and exactness needed for pastry. She is an active member in American Culinary Federation and serves on many local Occupational Advisory Boards in the area Vocational Programs. Harris has competed in multiple competitions earning bronze and gold medals and in 2014 was crowned Pastry Queen at the Ladies World Pastry Championship in Italy



**Joseph Settepani**  
Pastry Chef  
*Pasticceria Bruno*

Passion and love for the pastry world to follow his father's legacy, Joseph Settepani decided to pursue career as a pastry chef. He graduated from the Culinary institute of America in 2012.

As part of his journey he interned for Chef Gary Rulli in San Francisco, CA at Emporio Rulli. In 2013 he was selected to intern at the French Pastry School in Chicago as a Pastry Chef Assistant, where he had a great opportunity to work with well renowned pastry chefs such as Chef Wybauw, Chef Caillot, Chef Fayard, Chef Cannone MOF and Chef Pfeiffer. In 2012 and 2013 participated in the Societe Culinaire Philanthropique 144th/145th Salon Culinaire first prize for best chocolate showpiece in show.

In 2012 competed in the Food Network show "Sweet Genius" where he placed third.

Since finishing his internship at the French Pastry School he has been running Bruno Bakery, one of the three family owned businesses.

## 2014 National Showpiece Championship Competitors



**David Lewis**  
Executive Pastry Chef  
*The Brown Palace Hotel & Spa*

him in Las Vegas. David then moved to working for hotels where he started at Harrahs. He left there and journeyed out to the sea where he worked for Norwegian Cruise Lines. Loving the land life more than the sea he traveled back to Las Vegas where he was pastry chef for Paris, Bally's, and Planet Hollywood. Seeking the simple life again he moved to Colorado where he currently resides at the Brown Palace Hotel in Denver.

Lewis has competed in the 2010 & 2012 Pastry Chef of the Year Competition in New York. He also competed in Pastry Live 2012 & 2013 in Atlanta where he received "Best Artistic Showpiece" in 2012.

Chef David Lewis was born and raised in rural Illinois. Growing up with country cooking he discovered the love of food was a passion of his. David began cooking in small restaurants and country clubs at the age of 15. That is when he knew he wanted to become a chef. After high school he left and moved to the "big" city of Joliet. That is where he received his Associates degree in Culinary Arts from Joliet Junior College. After school he began his professional career with Roy's Hawaiian Fusion which landed



**Julie Eslinger**  
Assistant Pastry Chef  
*Colorado Convention Center*

received a silver medal for her cold plated dessert. In 2013 & 2014 she competed in Sweet Times in the Rockies, a cake competition where she received both silver and gold medals. Her cakes have also made appearances in Cake Central Magazine.

Julie loves all things sugar, chocolate, and cake, and is constantly working to develop her own skills. While she was a student, she had the privilege to work with Chef Craig Winter, who first introduced her to chocolate and sugar sculpture techniques. Instantly she felt a connection with her artistic background and her passion for pastry. Julie graduated with an Associates degree in Baking and Pastry, and soon after began building sugar, chocolate, and bread sculptures for high end functions to deliver extraordinary experiences to her guests. She is proud to be a part of the Centerplate team, and is excited to see what the future holds for her. Outside of work Julie likes to travel when she can, be with friends, and eat at new restaurants.

Julie is currently the Assistant Pastry Chef for Centerplate at the Colorado Convention Center in Denver Colorado. There she oversees the production of a variety of house made pastry items for corporate events, plated banquets, receptions, and other special occasions. She loves to push the envelope and deliver results. She is responsible for the training and development of her team, whom she loves and thoroughly enjoys working with. In 2012 Julie competed in the ACF Winter Salon in which she



**Kelsee Newman**  
Pastry Kitchen Supervisor  
*Seelbach Hilton Hotel*

and regional ACF competitions, which eventually led to competing in the IKA World Culinary Olympics in 2013 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 2013, Chocolate showpiece- Gold
- ACF Cincinnati competition 2013, Chocolate showpiece- Gold
- IKA World Culinary Olympics 2013, 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.

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



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

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.

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

## 2014 National Showpiece Championship Competitors



**Julian Perrigo-Jimenez**  
*Assistant Executive Pastry Chef*  
*Caesars Palace Resort and Casino in Las Vegas, NV*

he started his career in Las Vegas as a Pastry Chef Tournant at Paris Hotel & Casino. He also worked onboard Cruise ships for NCLA where he served as both Assistant Chief Pastry and Chief Pastry.

Perrigo-Jimenez attended the California Culinary Academy and is actively involved in the Pastry Chef community. He also competed in the 2009 National Pastry Championship as well as Pastry Live in 2013 where his team received the Sponsor's Choice award. When creating pieces, he highlights his creativity through inspired abstract design that produce unique works that truly stand out.

Chef Julian Perrigo-Jimenez is Currently the Assistant Executive Pastry at Caesars Palace Las Vegas. Before being called back to return to the action of Las Vegas he was Executive Pastry Chef at the iconic Fairmont San Francisco. 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 showpieces for special events and buffet display. He also worked as an Assistant Pastry Chef at Bellagio Resort & Casino. It was before that where



**Jordan Snider**  
*Assistant Executive Pastry Chef*  
*Mandalay Bay Resort and Casino in Las Vegas, NV*

I oversee banquet, retail, restaurant and chocolate production with a staff of 60 bakers.

In November of 2013 my wife and I welcomed our first child, a daughter named Hazel Jacob. We have two dogs and a cat and in my spare time I enjoy playing golf, traveling, fine dining and spending time with my family.

I was born and raised in South Carolina, growing up in the coastal city of Charleston. My career started in a retail bakery producing artisan breads and croissants, later progressing to become a pastry chef at The Carolina Yacht Club. My wife and I moved to Las Vegas in 2010.

I worked at the Mandarin Oriental to help achieve the hotels 5-star status and at the Paris Resort and Casino as Pastry Chef Tournant. I took the job of Assistant Executive Pastry Chef at Mandalay Bay in early 2013 where



**Christophe Rull**  
*Assistant Executive Pastry Chef*  
*MGM Grand, Hotel and Casino, Las Vegas*

best distinction in France for artisans) and World Pastry Champions. Currently Assistant Executive Pastry Chef at MGM Grand, Hotel and Casino, Las Vegas, Chef Christophe Rull enjoys spending time creating new pastries and showpieces for V.I.P parties such as New Years Eve, private outside parties etc. Chef Rull enjoys spending time teaching and working closely with his employees.

A native of the south of France, Chef Christophe Rull was part of the opening team of Aria Resort and Casino, Las Vegas. Previously, he was the pastry chef at "La Maison de Marc Veyrat"

\*\*\* Michelin Stars ( Savoie, France) in 2008.

Just before coming to the United States, chef Rull spend one year working as a teaching assistant at "Ecole National Superieur de la patisserie" at Yssingaux ,France in 2009. During this year, he had the privilege to work along side multiplies M.O.F (the



**Nicolas Rio**  
*Chocolatier*  
*Jean-Marie Auboine, Las Vegas*

Perisset Switzerland. He's now enjoying working at Jean-Marie Auboine as Chocolatier.

Born in Paris, Chef Nicolas started his career as apprentice at the Chocolate Academy Barry in Paris.

After getting his degree C.A.P chocolatier, Chef Nicolas went work at Christophe Morel, Chocolatier in Canada as production's chef. He spends 2 years, improving his chocolate skills and decides to leave for Belgique at Marc Ducobu (Relais ET Dessert).

Before coming to the United States, Chef Nicolas was working at Mon Chocolatier Claude







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## Frédéric Loraschi

Chef/Owner, Frederic Loraschi Chocolate  
Cacao Barry USA Ambassador

# "UNSPOKEN" BONBON

Yield: 72 bonbons

Using Cocoa Pods polycarbonate molds by Cacao Barry (10g)

“ In this recipe, I wanted to associate the sweetness of the Milk Jam with the strong and clean cocoa notes that the Q Fermentation couvertures offer. ”



### MILK JAM (CONFITURE DE LAIT)

Cook the Milk Jam ingredients together at 104 °C / 219 °F.

Blend with stick blender to emulsify.

Set aside and cool down in a bowl.

- 400 g of whole milk
- 100 g of cream 35%
- 75 g of sugar in the raw (light brown sugar)
- 50 g of PreGel glucose powder
- 50 g of PreGel dextrose powder
- 15 g of PreGel sorbitol powder

### Q FERMENTATION DARK GANACHE

Boil the cream, glucose, and sorbitol.

Pour over the dark chocolate and emulsify.

When at 28 °C / 82 °F, pipe inside a mold.

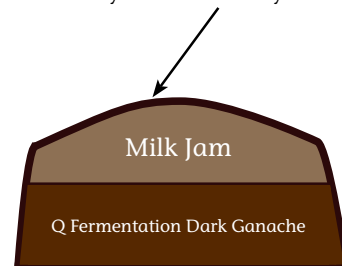
Let crystallize overnight.

- 175 g of cream 35%
- 20 g of glucose syrup DE 60
- 18 g of PreGel sorbitol powder
- 140 g of Cacao Barry Inaya™ 65%
- 20 g of Cacao Barry Ocoa™ 70%



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Mold lined with layer of Cacao Barry Tanzanie 75%



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# The 2013 Chocolatier of the Year



**First Place Winner/  
People's Choice**

**Melissa Coppel**

*Jean-Marie Auboine Chocolates*

Passion Enrobed Bon Bon  
Berry Bliss Molded Bon Bon  
*(see the winning recipes on page 34)*



**2nd Place Winner**

**Maura Metheny**

*Norman Love Confections*

Caramel Pecan Turtle  
Cherry Elvesia

**3rd Place Winner**

**Jose Luis Castellanos**

*Barry Callebaut Chocolate  
Academy Center*

Tonka Ganache Cacahuete Praline  
Ginger Ganache Hazelnut Praline



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# Chocolatier of the Year 2014

## Chocolatier of the Year



Pastry Live is excited to announce the finalists for the 2014 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 2014 Chocolatier of The Year Competition welcomes judges for the "Audience Choice" award.

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



## 2014 Chocolatier of the Year Competitors



**Cesar Barachina**  
Turningstone Casino Resort

*"It's not that I like Pastry. It's that I love it. It is my passion and my love to create great works of art and to put great flavor into them."*

Cesar doesn't see being a Pastry Chef as a career, but he sees it has his life. Even with his new role, he never stops learning by attending pastry classes, keeping abreast with the latest culinary literature and competitions, he continually push himself forward. A very good friend

Chef Rudy Van Veen once said, "Pastry will consume you and take over you and just enjoy the ride." Cesar has competed on The Food Network's show called Sugar Dome in the episode "Cops and Robbers", and the 24th Annual US Pastry Competition in New York. Cesar is incredibly honored to be a part of Pastry Live and eager to compete amongst exemplary pastry chefs from around the country.



**William Dean Brown**  
William Dean Chocolates

William Dean Brown, founder and Chief Chocolate Officer (CCO) at William Dean Chocolates, began exploring his artistic talents at an early age. Although trained as an educator, William became involved in the dot.com world where he co-founded a software company and later joined an emerging technology company. After the dot.com bubble burst, he reinvented himself by moving to Tampa, Florida. He joined Ceridian

Corporation and worked his way into upper management. After watching an episode on "The Food Network," he made chocolates for his employees and knew he had found the perfect medium to express his creativity.

## 2014 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.



**Justin Fry**  
Norman Love Confections

In 2012, Fry accepted a job with Norman Love Confections in Fort Myers, Florida, as a chocolatier to hone in his chocolate skills and continue his culinary education. Currently, he is responsible for novelties and novelty production as well as overseeing ganache production. In 2013, he assisted a Norman Love Confections' chef chocolatier in the Paris Gourmet National Pastry Chef of the Year competition and came in third

place. In 2013 September, Fry placed second overall with a gold medal at the Florida Pastry Challenge Showpiece Competition in Orlando. Fry travels to see as many competitions as possible to prepare for his future goal of competing nationally. He is very fortunate to have the opportunity to work with the professionals at Norman Love Confections as well as the many world renowned chefs who visit.



**Brandon Lee**  
Modern Chocolatier

Chef, Brandon Lee, Atlanta, GA, is the owner and chef of Modern Chocolatier, a specialty chocolate company. Prior to assuming this position, Chef Lee was a senior associate at Petit Philippe & Twenty Degrees Chocolate, a specialty chocolate and fine wine purveyor in Charlotte, NC; and a chocolatier for Aspire Bakery & Bistro. He competed in Pastry Live 2011 and 2013. 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. His international studies and travels have enabled a culturally focused palate blending of global ingredients.



**Kevin Lindee**  
Ganache: Truffles For Every Occasion

Chef Kevin Lindee is the owner and chocolatier of local Minnesota company, Ganache: Desserts and Confections. He creates distinctive flavor profiles and contemporary combinations while infusing modern techniques in every tantalizing treat. By introducing herbs, spices, exotic fruits, and savory applications, Kevin creates seasonal and refreshing concepts that are comforting and delicious. Kevin creates exceptional

desserts by expanding as a boutique dessert caterer focusing on truffles, confections, cupcakes, wedding cakes, dessert stations, and international desserts for that 'one-of-a-kind' dessert experience. With his formal training, he experiments with new flavors and unique compositions to make each tasting experience memorable.



**Abderrahmane Neggaz**  
Chocotenango

Abderrahmane's versatility is perfectly suited to the creative pursuit of chocolate, in which he can balance both sweet and savory. In 2008, he was awarded first place at the 13th International Gastronomy Festival in Guatemala in the chocolate category. Now based in Washington DC, Chocotenango reopened in 2013 after Neggaz spent a few years working at the Four Seasons in Georgetown. Neggaz derives his

inspiration from the unique ingredients that make up local cuisines from around the globe. Truly a global citizen, Abderrahmane speaks four languages, has lived on four continents and has traveled extensively. He often says, "I don't find ingredients, they find me."



**Robert Nieto**  
Jackson Family Wines

His first job was at the Corpus Christi Country Club as a line cook but always had a thing for sweets. It was here where the Pastry Chef let him work with him side by side to learn the fundamentals of pastries and baking. Robert then headed west to Las Vegas to work in five star hotels. Robert finally got his break by landing a job by world-renowned Chef Thomas Keller as the Pastry Sous Chef at Bouchon Bistro. He then had the

opportunity to move to Napa Valley as the Pastry Chef of Bouchon Bistro and Bouchon Bakery in Yountville. Robert then moved to Sonoma County to work at a One-Michelin Restaurant, Madrona Manor run by Executive Chef Jesse Mallgren. It was here where he explored Molecular Gastronomy that could add texture to his desserts. Robert joins the Jackson Family Winery as the Pastry Chef. He is always on the lookout for new innovations that could tie in with the wines.

## 2014 Chocolatier of the Year Competitors



**Deden Putra**  
The Peninsula New York

Deden Putra began his culinary career in his native country of Indonesia, attending the prestigious National Hotel Institute of Indonesia and graduating with a degree in Culinary Arts. He has completed several advanced programs, including L'École Professionnelle Lenôtre certifications in "Desserts de Prestige a l'assiette" and "Pâtisserie" and is a member of the American Culinary Federation.

my work is inspired by the motto "It's not how you start, it's how you finish." Prior to working in Peninsula New York, Chef Putra held executive pastry chef position at Jumeirah Essex House New York and at top-rated California hotels and resorts such as the Bacara Resort and Spa in Santa Barbara, Hotel Sofitel Los Angeles and the Beverly Wilshire, Beverly Hills, A Four Seasons Hotel.



**Rodrigo Romo**  
Tout Chocolat

Besides working as a chocolatier and teaching his craft in various schools as a guest teacher, Chef Romo enjoys the challenge of culinary competitions. 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. During preparation for the competition he worked closely

with Christophe Rhedon. (MOF) During this time he developed a close relationship with the acclaimed chef and the result was the highest finish for a Latin American team in a Pastry World Championship. He is in charge of the production of pastries, confisseries & chocolates and plays a big role in the developing of new products for Tout Chocolat.



**Andrea Smith**  
Chocolate F/X

Andrea Smith attended the Art Institute of Pittsburgh not for pastry but for special effects make up. She decided to move her focus to chocolate while apprenticing with a studio in Atlanta. Smith has a very unconventional education in chocolate, being self-taught, and worked as head Chocolatier for diAmano Chocolate for 3 1/2 years, and is now moving her own company Chocolate F/X to Nashville, TN. and opening her first brick and mortar. 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. 2011 AJC.com "Best of the Big A" Chocolate winner.



**Jordan Snider**  
Mandalay Bay Resort and Casino in Las Vegas

I was born and raised in South Carolina, growing up in the coastal city of Charleston. My career started in a retail bakery producing artisan breads and croissants, later progressing to become a pastry chef at The Carolina Yacht Club. My wife and I moved to Las Vegas in 2010. I worked at the Mandarin Oriental to help achieve the hotels 5-star status and at the Paris Resort and Casino as Pastry Chef Tournant. I took the job of Assistant Executive

Pastry Chef at Mandalay Bay in early 2013 where I oversee banquet, retail, restaurant and chocolate production with a staff of 60 bakers.



**Charity Teague**  
Charity Teague Confections

Charity Teague was the cake girl from small town, Deming, New Mexico. She has designed extravagant desserts and amenities and widened her scope through participation in sculpting chocolate showpieces. Additionally, she was charged with designing and creating the annual holiday gingerbread village several years in a row where she treated locals and tourists alike, to majestic large scale gingerbread structures celebrating

the culture and tradition New Mexico. The once small town cake girl has scaled her talent along with her cakes, one in particular reaching 5 feet in height. She has brought to life an intricately decorated, vertically hanging Chandelier cake, and life like chocolate sculpted, hand painted sea bass. She continues to widen the eyes of chocolate lovers with her artful execution of fantastic flavors.





## 2014 Chocolatier of the Year Competitors



### Darcy (Bishop) Thrasher Cero's Candies

Darcy (Bishop) Thrasher is co-owner and head confectioner at Cero's Candies in Wichita, KS. Cero's Candies has been in continuous operation since 1885. Prior to purchasing Cero's, Darcy was a production and continuous improvement supervisor at a prominent manufacturer of small aircraft. Candy making and pastry work was a hobby and an opportunity arose to purchase the historic candy shop.

She and her mother purchased Cero's Candies in 2010. Her cooking philosophy is "looking back to go forward" which works cohesively with handed down recipes and creating new flavors and techniques. Darcy's resourcefulness resulted in her updating of the current menu, remodeling of her shop, and her award winning innovative style.



### Laurent Vals Laurent Vals Handcrafted Chocolates

Born in Paris and raised in the town of Perpignan, located in the south of France, Laurent Vals was 16 years old when he began his professional education at "l'Ecole Hoteliere du Moulin a Vent". He received his diploma as a chef, and then going on to receive a second diploma, as a pastry chef. At the age 20, Laurent began an international career as a chef, traveling to the United States to work in Charleston, South

Carolina. At age 30, Laurent returned to the east coast of the United States. In 2001, he settled in Newport, Rhode Island, where he started a "second" career as the pastry chef of the Chanler hotel and spiced pear restaurant. Then, in January of 2008, he started a small on line retail store for bonbons only : Laurent Vals chocolates also nicknamed "lava confections" by the locals.



### John Walsh Tampa Bay Times Forum

Ohio Native, Chef John graduated from Pennsylvania Culinary Arts in 1991. After graduating he worked at 4 star resorts and private country clubs. Works at the Tampa Bay Times forums (Home of National Hockey Team Tampa bay Lighting) And cooks for Musicians and has worked two National Conventions and two Stanley Cup Finals 2004 and 2013. In 2008 John started to learn about pastry and chocolate from Chef Rob Sobkowski. Then in 2013 the opened a pastry and

chocolate shop at The Tampa Bay Times forum. He designed 30 assorted desserts and 10 different flavors of chocolate for the season ticket members. John then expanded to retail stores for pastry and chocolate at the Tampa Bay Times forum. In 2010 He earn a Bronze medal in the super challenge in Orlando Florida.



### Ayaka Yamamoto The Ritz Carlton Orlando Grande

She graduating from pastry school 2008 in Tokyo. Straight out of school she landed a position at 1 star Michelin, Chez Matsuo French restaurant where she worked every station—from plated dessert, wedding cake, basic of pastry and chocolate artistic work. After two years Ayaka joined the team at the Grand Hyatt Tokyo Hotel where she acted as a pastry lead cook for three years. She worked under

4 world pastry champions including executive Chef Goto, especially she learnt highly skills of sugar work, boutique pastries and baking pastries. Her next move to took her to the Ritz Carlton Orlandod Grande Lakes in Florida, There she creates pastries with a clean modern aesthetic, incorporating specialty Japanese products to share her culture.



## Melissa Coppel, 2013 Chocolatier of the Year Winning Recipes

### Berries and Yogurt Molded Bonbon

#### Mixed Berries Compote

Yield: 224 Pieces

Raspberry Puree .....	25g
Cassis Puree.....	25g
Dried Wild Blueberries.....	50g
Water.....	80g
Sugar.....	130g
Pectin NH.....	10g

#### Process:

1. In a pot, warm up the purees with the water & the wild blueberries.
2. Mix the pectin NH with 30 grs of sugar.
3. When the puree mix its at 50C add the pectin. Bring to a boil.
4. Let boil for 2 minutes. Pour onto a silpat and let cool down.
5. Hand blend until you have a compote like consistency.
6. Pipe onto the milk chocolate shells
7. Let it set in the fridge.

#### Yogurt Ganache

Yield: 224 Pieces

Cream .....	320g
Fresh Yogurt .....	200g
Butter .....	80g
Sorbitol.....	80g
Jaina 41% White Chocolate .....	700g
Cocoa Butter.....	60 g
Yogurt Powder .....	30g
Lecithin.....	1.5g
Citric Acid.....	10 drops

#### Process:

1. In a pot warm up cream, sorbitol, butter, and lecithin
2. Melt the white chocolate and the cocoa butter together
3. Make an emulsion with the chocolate and cream mixture
4. Add the fresh yogurt, the yogurt powder and the citric acid
5. Hand blend and pipe at 29C on top of the compote
6. Pipe at 29C

#### Crunchy Raspberry Duja

Yield: 224 Pieces

Almond Paste.....	800g
Powdered Sugar .....	200g
White Chocolate .....	200g
Cocoa Butter.....	100g
Freeze Dried Raspberries .....	150g
Oat Sable .....	150g

#### Process:

1. Melt chocolate with cocoa butter and mix with the almond
2. Incorporate the raspberries and the oat sable
3. Temper to 23.8C
4. Pipe on to the ganache
5. Let crystallize and close the bonbons with tempered milk chocolate

### Passion Enrobed Bonbon

#### Passion-Thyme Ganache

Yield: 300 Pieces

Sugar.....	80g
Butter .....	130g
Passion Fruit Puree .....	25g
Inverted Sugar .....	25g
Egg Yolks .....	100g
Sorbitol.....	30g
Fresh Thyme .....	8g
38% Milk Chocolate .....	400g
65% Dark Chocolate.....	75g

#### Process:

1. In a pot warm up puree, inverted sugar and sorbitol. Add thyme and cover with plastic wrap. Let infuse for 10 minutes.
2. Whisk yolks with sugar. Mix with puree and cook to a fast boil.
3. Add butter and pour over the melted chocolate. At 35C cast over the marzipan and let crystallize at 17. Enrobe in Dark Chocolate.

#### Vanilla Marzipan

Yield: 300 Pieces

Almond powder.....	500 g
Inverted sugar .....	75 g
Sugar.....	250 g
Glucose syrup.....	32 g
Water.....	125 g
Vanilla beans.....	2 units
Cocoa butter.....	70 g
Rum .....	20 g

#### Process:

1. Boil sugar with glucose syrup, vanilla bean, Inverted sugar and water
2. Place the almond flour in the robot coupe and add the hot syrup.
3. Let it run until the almond paste is at 90C
4. Cool down and mix with melted cocoa butter and rum
5. Roll it on to a plastic frame
6. Let it crystallize

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# The 2013 Art of Cake Champion



**First Place Winner**

**Joseph Cumm**  
*EdenJoes Cakery*



**2nd Place: Gretchen George**  
*Le Cordon Bleu*



**3rd Place: Jessie Anne Reilly**  
*Take the Cake Decor*



# The Art of Cake 2014



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.



## 2014 Art of Cake Competitors



**Marilyn Bawol**  
Unique Cakes

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. Her detailed eagle cake won first place in the Professional Sculpted Cake Division at the National Capital Area Cake Show in 2013 and she was a competitor in last year's Pastry Live. For a full gallery of her cake photos visit For a full gallery of her cake photos visit [www.UniqueCakes.biz](http://www.UniqueCakes.biz).



**Lakenya Colenburg**  
Sweetest Indulgence  
Cakes & Desserts

In 1987 at the age of 16, I started experimenting with cake decorating tools. As I developed my love for cake decorating/ baking, I realized during my senior year of college, I really wanted to decorate, and create. I left my school, and studied being a Pastry Chef at Le Cordon Bleu. Although I haven't finished with my studies, I currently work for my own kitchen, competing and winning first

place awards in Culinary Cake Art Competitions, appearing on local popular TV shows doing Cake decorating demo's, and supplying many delicious desserts to my community, and restaurants.

## 2014 Art of Cake Competitors



**Dori White Coy**  
Sweet Escape Confections

Dori White Coy once thought becoming a pastry chef was an unattainable dream. After years of insistence from family and friends to make pastry a career, the dream was finally realized, when her husband enrolled her in culinary school as a birthday gift. After the first day of classes she knew she was meant to become a chef. She was fortunate to study under many talented chefs that inspired her to accomplish goals she never

thought possible. While juggling a busy schedule of school, work and motherhood there were times when it was hard to see the light at the end of the tunnel, but the vision of seeing herself in a white coat and toque drove her to persevere. She is constantly studying; reading and practicing to ensure each of her endeavors are more successful than the last.



**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.



**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.



**Diane Fehder**  
The Merion

Diane Fehder graduated from the French Culinary Institute, now known as The International Culinary Center, in 2007 and has honed her skills working with well-known pastry chefs in New York City, London, and Upstate New York. Currently, she is the Executive Pastry Chef at The Merion in Southern New Jersey.

Her work has been featured in numerous publications and has appeared on TLC's "Four Weddings" television program. In 2013, Diane made her Food Network debut, taking home the gold medal on an episode in the premier season of "Sugar Dome." More of Diane's work can be viewed at [www.dianemichellecakes.com](http://www.dianemichellecakes.com)



**Brianne Hager**  
B's Sweets

It all started as a little girl sitting on the kitchen counter helping create tasty treats and savory dishes with my grandmother and mom. Baking has always been a passion of mine.

After my son was born, I took a few classes from a local cake shop and hit the ground running. I am proud of every cake I have created, from the delicious cupcake displays to the intricate carved 3-D creations.

I opened B's Sweets in March of 2012.



**Cornelius Hodge**  
Dessert Fetish

For the past five years Chef Cornelius Hodge, Founder/Owner and Executive Pastry Chef of Dessert Fetish, has been exploring the pastry and culinary world. What started as a curiosity has now transformed into a degree in the Baking and Pastry Arts from Central Piedmont Community College in Charlotte, North Carolina. Within the community of Charlotte Chef Hodge's name has become definition of elegance and the

avant-garde. He prides himself on producing crowd pleasing wedding cakes that visually excite and also stimulate the palate. There are no limits to the stunning edible creations Chef Hodge can produce.

Among his many talents Chef Cornelius is also the pastry chef for Peppercorn Catering, one of PGA Master's Tournament (Augusta, GA) premiere catering companies.

## 2014 Art of Cake Competitors



**Renee Ito**  
Cherokee Town & Country Club

Renee Ito is originally from the Pittsburgh, Pa area. In 2005 she graduated first in her class with an associates degree in Baking and La Patisserie from Le Cordon Bleu Pittsburgh(PCI).

She began her work experience at the Pinehurst Resort in North Carolina as an extern. Then she went to Atlanta, GA where she got a job as a pastry cook at the prestigious Cherokee Town &

Country Club.

Since that time, she has worked under the tutelage of two very talented and decorated pastry chefs, both of whom were awarded pastry chef of the year. In 2008 she won an ACF Bronze Medal at the 2008 Pastry Salon in Atlanta, GA.



**Cathy Kincaid**  
Pulaski Technical College

Chef Cathy Kincaid began decorating cakes as a teenager and later had a business creating wedding and special occasion cakes. After taking several years off to raise children, she enrolled in culinary school with an emphasis in Baking and Pastry Arts. Cathy later went to work for The Blue Cake Company in Little Rock, AR as a sugar artist and worked primarily on figures, flowers, and other modeling. After obtaining

her CEPC, Cathy joined the faculty at Pulaski Technical College Culinary Arts and Hospitality Management Institute. She is a Baking, Pastry, and Cake Decorating instructor and loves her job.



**Herlina Kwee**  
Piedmont Driving Club

Even though my mom has always been baking for a living since she was little, I had never heard about about being a pastry chef till about 9 years ago. I learned about it when I watched too much Food network Challenge. I decided to go to the Art Institute of Atlanta after finishing a couple of completely different majors. Thanks to Chef Paul Bodrogi, I was introduced to the fun of competing and volunteering at various pastry events. Right now, I am just

enjoying the ride while keep trying to improve myself and meeting amazing chefs along the way



**Jan Lewandowski**  
The Blue Cake Company

Chef Jan Lewandowski, CEPC, is an instructor of Baking and Pastry Arts at the PTC Culinary Arts and Hospitality Management Institute (CAHMI) and co-owner of The Blue Cake Company, both in Little Rock, AR.

Jan graduated from the Scottsdale Culinary Institute in 1999, where she met her husband Steve. After a few years gaining pastry experience at The Country Club of Little Rock, The Peabody Little Rock

and The Capital Hotel, she and Steve opened the Blue Cake Company in 2005, a custom cake shop that focuses on cakes from scratch and modern cake design. Blue Cake has been voted Best Wedding Cakes and Best Birthday Cakes in various local publications for the past several years.



**Nicole O'Clare**  
Nix Confectionery

Nicole O'Clare graduated from Gwinnett Technical College with a degree in Culinary Arts in 2010. She began her culinary career as an intern at the Grand Hyatt Buckhead. She later transferred to the Hyatt Regency Atlanta and was promoted to culinary supervisor. Throughout her time at Hyatt, she continued teaching herself the art of cake design and accepted the opportunity to work for Chef Heather Hurlbert at HH Desserts.

She learned many new and classical techniques, and her desire for pastry only grew. She recently participated in the Heart for Chocolate event benefitting Piedmont CASA where she won over the crowd with Best Presentation. Her commitment and determination drive her to expand her knowledge and experience with the art of pastry.



**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

*"I love to take on new cake challenges as they help me continuously grow and evolve as a cake designer and artist."*

## 2014 Art of Cake Competitors



**Miranda Prince**  
Norman Love Confections

Miranda Prince was born and raised in Las Vegas until recently moving to Ft Myers, Florida. She always knew she wanted to bake and attended a local community college for pastry arts. Miranda started working in the Bellagio pastry shop under Jean- Philippe Maury, MOF where she grew her skill in pastry as well as cake decorating. After leaving Bellagio she opened a custom cake studio in Las Vegas and created cakes for

nightclubs, celebrities, weddings, birthdays, and other celebrations. From there she moved to Florida to join the team at Norman Love Confections to expand on her knowledge of chocolates and french style pastries as well as cake design.



**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.



**Karis Brewington Riddick**  
Sweet Sentiments Bakery and Gifts

Karis B. Riddick is the Owner and Pastry Chef of Sweet Sentiments Bakery and Gifts. Her pastry ventures started in taking Wilton Method classes at a local craft store in 2011. Her grandmothers (with 9 children each), were the great inspiration for her decision to begin taking baking more seriously. In 2012, she began the Pastry Arts program at The Chef's

Academy, Morrisville, NC to further skill within her business and learn the art of classic french pastry methods. Karis will be graduating from the academy in November, 2014. Although her specialties are within fondant/gumpaste cake creativity, she enjoys all aspects of pastry; sugar art, lean and rich doughs, pies and pastillage.



**Glenn Rinsky**  
Jefferson State Community College

Glenn Rinsky PhD. is currently teaching baking pastry arts culinary arts and management courses with The Culinary and Hospitality Institute of Jefferson State Community College Birmingham Al. He also taught with Culinary of Virginia College. Glenn owned and operated The Chef's Kitchen Cakery in Cincinnati Ohio for over 12 years where he produced thousands of wedding cakes and was voted best

wedding cake by Cincinnati magazine. Glenn incorporates classic as well as contemporary styles in his work and views wedding cakes as an artistic expression of the pastry chef which helps to define the mood and focus of the event that the cake is prepared for. The cake has to also taste delicious.





## 2014 Art of Cake Competitors



**Arti Thapa**  
Food Craft Institute  
Hoshiarpur (Pb) India

Having an experience of more than 15 years in hospitality Industry, also contributing as Director Communication (Women Forum)- Indian Federation of Culinary Association, to strengthen the role of lady chefs in the hotel industry. An active member of various Culinary Forums and Associations. Have authored many books and articles on Culinary & Patisserie including CBSE BOOKS.

Conferred LADY CHEF OF THE YEAR-2012-13 by Ministry of Tourism, Government of India & "LADY CHEF OF THE YEAR-2010" by PHD Chamber & Indian Culinary Forum besides many accolades at various platforms.



**Jaime VanderWoude**  
Lund Food Holdings, Inc.  
(Byerly's)

Chef Jaime VanderWoude graduated at the top of her class with a degree in French pastry and baking from Le Cordon Bleu in 2005 with honors. As an up and coming multi-award winner she enjoys teaching and talking everything creating custom pastry and wedding cakes for exclusive clientele throughout the Twin Cities. Chef Jaime is a sought-after guest speaker and has

been featured prominently in lifestyle segments broadcast on local media. Most recently she appeared in Dessert Professional Magazine along with her recipes and a how to demonstration. She continues to hone her craft daily, persistently researching and experimenting with new techniques in an effort to remain on the cutting edge of the baking and pastry world.



**Sara Hardy Williams**  
The Cakehouse at Waterstone

Twenty years ago, when she took a tiny class, as a newlywed and young mother, she never dreamed that cakes would be such an important part of her life. In the twenty year travel, she has been "Blessed" with the opportunity to do cakes for various movies, politicians, members of royalty, television shows, and be a part of The Next Great Baker Season 2 cast on TLC, plus an entire host of clients who have become family.

But her biggest blessings have been the thousands of Brides and Grooms who have called upon her to help make their day special. She has worked for a national grocery chain, a private resort, owned her own bake shop for 13 years, then decided to move from her hometown of Rome, Ga to Cobb County where she joined the Waterstone Events team, during the creation of The Cakehouse at Waterstone.



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# LAVENDER SHORTBREAD COOKIES

Recipe by Chef Nicholas Lodge

Yield: 24 Cookies

## Ingredients

- 1 tablespoon fresh chopped lavender flowers, or 1 tablespoon dried chopped lavender flowers
- 1 teaspoon Nielsen-Massey Madagascar Bourbon Pure Vanilla Extract
- ¼ teaspoon pure lavender extract
- 2 sticks unsalted butter, at room temperature
- ¾ cup powdered sugar
- ¼ teaspoon salt
- 2 cups all-purpose flour
- lavender infused sanding sugar

## Directions

1. If using dried lavender, combine with vanilla and lavender extracts and set aside.
2. Place room temperature butter into the bowl of a heavy-duty stand mixer and add powdered sugar. Using the flat beater on low speed, beat until well combined. Add salt, lavender and extracts, and beat until light and fluffy.
3. Add flour and mix on slow speed until just combined.
4. Scrape shortbread out of the mixer bowl onto a piece of parchment or wax paper. Wrap paper around dough and place into a resealable plastic bag. Place bag into refrigerator to chill for 2-3 hours.
5. When ready to bake cookies, remove cookie dough from the refrigerator and allow to sit at room temperature for 5 minutes. Pre-heat oven to 300°F. Lightly knead the cookie dough on a floured work surface and roll out to approximately 1/3 of an inch thick. Cut cookies using a 2-inch round cookie cutter.
6. Carefully place cookies onto a silicone baking mat or parchment paper lined baking sheet.
7. Sprinkle cookies with lavender infused sanding sugar and bake for 12-13 minutes or until the base edge of the cookie becomes a very light golden brown (top will still be very pale).
8. Remove from oven and sprinkle again with lavender infused sanding sugar and allow cookies to cool for 3-4 minutes before transferring to a wire cooling rack.



## Chefs Notes

Lavender infused sanding sugar can be made by taking white sanding sugar and pouring into a microwavable resealable plastic bag with fresh or dried lavender. Close bag and place into the microwave for 30 seconds. This will release the lavender oils and speed up the infusion process. Or, leave for 2-3 days at room temperature in a closed plastic bag to infuse naturally. Once infused, sift the sugar to remove the lavender flowers and place back into the original container with the shaker top attached.



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# The 2013 Signature Plated Dessert



**First Place Winner**  
**Joel Gonzalez**  
*JW Marriott Las Vegas  
Hotel and Casino*



**2nd Place: Rodrigo Romo**  
*Tout Chocolat*

**3rd Place: Kayla Swartout**  
*The Hermitage Hotel*



# Signature Plated Dessert 2014



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.

## 2014 Signature Plated Dessert Competitors



### Cesar Barachina

Turningstone Casino Resort

*"It's not that I like Pastry. It's that I love it. It is my passion and my love to create great works of art and to put great flavor into them."*

Cesar doesn't see being a Pastry Chef as a career, but he sees it as his life. Even with his new role, he never stops learning by attending pastry classes, keeping abreast with the latest culinary literature and competitions, he continually push himself forward. Cesar has competed on The Food Network's

show called Sugar Dome in the episode "Cops and Robbers", and the 24th Annual US Pastry Competition in New York. Cesar is incredibly honored to be a part of Pastry Live and eager to compete amongst exemplary pastry chefs from around the country.



### Santiago Consuelo

Tout Chocolat

After attending the culinary program at Claustro de Sor Juana University, Chef Santiago Consuelo started working in prestigious hotels such as Hotel St. Regis Mexico City where he was in charge of pastries and dessert production at the top notch Diana Restaurant. Chef Consuelo has also worked in some of the top restaurants in Mexico City. With over 8 years of experience in the pastry field, Chef Consuelo has always been passionate about pastry and

chocolate. Nowadays, he works as an assistant pastry chef at the most prestigious chocolate boutique in Mexico, Tout Chocolat owned by Luis Robledo.



### Stephanie Espinola

Cathedral Hall at  
The University Club of Chicago

A native to the south side of Chicago, Chef Stephanie Espinola began her culinary career at the age of 19. Chef Stephanie set her sights high and enrolled in The Illinois Institute of Art Culinary Program.

In May of 2009 she landed at North Pond for a lesson in seasonal, local, and sustainable cuisine under the guidance of Greg Mosko. Two

years later she moved forward, working under Dana Crees at Blackbird, where she was awakened to bold flavor combinations and the world of molecular gastronomy. In November of 2012, Chef Stephanie continued her career and gained an appreciation for simplicity whilst cooking under Amanda Rockman. As of late, she finds herself in Cathedral Hall at The University Club of Chicago practicing updated classics and modern techniques, ever growing under the great leadership of Jimmy Macmillan.



### Jove T. Hubbard

David Burke's Primehouse and  
The James Chicago Hotel

After graduating from the American Culinary Federation culinary apprenticeship, he went on to study baking and Pastry Arts at The California Culinary Academy in San Francisco. Soon after, he was called to open The Peabody Little Rock Hotel in Little Rock, Arkansas as Executive Pastry Chef. After four years here, Chef Hubbard re-located to Chicago to study as an intern under Chefs

Jacqy Pfeiffer, Sebastien Canonne, and John Kraus at The French Pastry School. Following his continued culinary education with these world renowned chefs, Chef Hubbard held the role of Executive Pastry Chef at The Windsor Court Hotel in New Orleans, Louisiana before his current position as Executive Pastry Chef at The James Chicago hotel.

## 2014 Signature Plated Dessert Competitors



**Angela Kim**  
The Modern

Angela Kim started her career in art history and the arts, before realizing her appreciation and passion for pastry. She started at various establishments in NYC until she landed a position at Del Posto. Soon after, she moved to The Modern where she helps run the pastry kitchen under the guidance of acclaimed Executive Pastry Chef Marc Aumont. Her interest lies in chocolates and confections.



**Eric Kroeker**  
Caesar's Palace Las Vegas

A little about me: Born in Columbus Ohio and I love sports. I was originally working towards a sports broadcasting degree, but the way things worked out, I was able to get into the Pastry Field and have been very happy working in the field.

**Notable companies I worked for:**  
Norwegian Cruise Line America (HI)  
Potawatomi Bingo Casino (WI)  
Waukesha County Technical Collage (WI)  
Bellagio (NV)  
Caesars Palace (NV)



**Samantha Mendoza**  
Triniti

At the age of 25 she is currently the Executive Pastry Chef at Triniti. With the support of Chef Ryan Hildebrand she attended lectures and hands on classes at The French Pastry School on chocolate application in the pastry world under Chef Thierry Mulhaupt further enhancing her repertoire. Triniti has become a home away from home for Samantha. She plays an integral role in all aspects of the culinary program at Triniti.

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. Her recent invitations in 2013 to compete in both ICC Star Chef and Pastry Live competitions further demonstrate her growing national attention. She is currently nominated for one of the best pastry chef's in Houston.



**Deden Putra**  
The Peninsula New York

Deden Putra began his culinary career in his native country of Indonesia, attending the prestigious National Hotel Institute of Indonesia and graduating with a degree in Culinary Arts. He has completed several advanced programs, including L'École Professionnelle Lenôte certifications in "Desserts de Prestige a l'assiette" and "Pâtisserie" and is a member of the American Culinary Federation.

my work is inspired by the motto "It's not how you start, it's how you finish." Prior to working in Peninsula New York, Chef Putra held executive pastry chef position at Jumeirah Essex House New York and at top-rated California hotels and resorts such as the Bacara Resort and Spa in Santa Barbara, Hotel Sofitel Los Angeles and the Beverly Wilshire, Beverly Hills, A Four Seasons Hotel.



**Ryan Stipp**  
The Blackthorn Club

Ryan graduated top of his class and obtained degrees in pastry arts, culinary arts, and restaurant management from Southeast Culinary and Hospitality College in Bristol, Tennessee. Upon finishing his internship at the Blackthorn Club in Jonesborough, Tennessee, he began his career by taking over as their pastry chef, and has been developing and improving their pastry department since October 2011. Ryan just had his

first publication in the American Cake Decorating magazine in their First Rise column as an uprising star in the industry. He recently assisted Chef Joseph Cumm in Paris Gourmet's US Pastry Competition in New York. Ryan is always looking new challenges, techniques, and knowledge to further his abilities and to deepen his passion. He currently resides in Kingsport, Tennessee.



**Donna Yuen**  
Boston Harbor Hotel

A graduate of the Culinary Institute of America, Donna Yuen wasted no time getting on the fast track to pastry success. After completing her bachelors in baking and pastry arts in 2005, Yuen moved to Washington D.C. and landed a position as pastry assistant at Lia's. After a year, she was promoted to executive pastry chef of the Chef Geoff Group. For the next three years, Yuen ran the pastry programs and created seasonal

menus for Lia's, Chef Geoff's, Chef Geoff's Downtown, and Chef Geoff's Tysons. In 2010, Yuen left the Chef Geoff's Group to step into the role of pastry chef at the Dupont Circle Hotel, where she produced all items in-house, presenting classic preparations with a modern sensibility. 2013 found Yuen making a move to Vidalia, where she put a southern twist on her refined sweets. In 2014, Yuen moved to Boston to become the pastry sous chef of the Boston Harbor



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## Cashew Intense Custard by Jimmy MacMillan

### Intense 35 Cashew Milk Custard

525 g heavy cream 40%  
544 g cashew milk\*  
150 g sugar, organic  
7.5 g kappa  
120 g yogurt  
82.5 g **Intense 35** milk couverture

\*NOTE: Cashew milk = 500g of toasted cashews to 2 L whole milk cold-pressed after overnight maturation. Combine sugar and kappa. Add to heavy cream and cashew milk in medium sized sauce pan. Warm to simmer over induction burner; add yogurt and bring to slight boil, stir constantly. Whisk in **Intense 35** milk chocolate and pour into tray immediately.

### Ghana 70 Chocolate Cream

500 g cream 35%  
500 g whole milk  
180 g egg yolk, pasteurized  
110 g sugar  
550 g **Ghana 70** dark origin couverture

Combine the cream and milk; scald. In a separate bowl, whisk together the egg yolk and sugar. Slowly combine the egg yolk mixture with the dairy. Do not reduce. Pour custard over melted chocolate; whisk together. Fill a plastic piping bag with the whisked mixture. Chill to set.

### Macadamia Sponge

84 g praline paste  
100 g egg whites, pasteurized  
74 g egg yolks, pasteurized  
70 g sugar  
42 g cake flour

Combine all ingredients by hand. Rest 2 hours. Fill iSi® canister. Decant into plastic cups. Microwave approx 45 seconds on high. Cool; keep covered for service.

### Nougatine

280 g butter  
120 g glucose  
335 g sugar  
6 g NH pectin  
24 g Intelligencia coffee, fine ground  
400 g cashews, chopped

Mix and bring to boil butter and glucose. Add remaining ingredients. Roll between two silicone mats. Freeze; remove top sheet. Bake at 325°F until crispy. Cut into small squares. Cool.

### Apricot Jam

1000 g apricot puree  
600 g sugar  
20 g pectin jaune

Combine sugar and pectin. Whisk together all ingredients and bring to boil. Cool.

### Chocolate Cake Crumbs

Toast Devil's Food Cake in 300°F oven until dry. Grind in robot coupe. Return to oven until completely dry. Cool.

### Preserved Kumquats

Clean organic kumquats and cut into slices. Blanch. Cover with 1:1 ratio simple syrup. Simmer until tender.

### Meeker Raspberries, frozen Red Currants

### To Assemble

Pipe a small amount of chocolate cream in bottom of vessel. Add one circle of cashew milk custard. Tear a large piece of hazelnut sponge and place on top left of bowl. Place one nougatine square on top of custard. Pipe a small amount of apricot jam on top of nougatine and on sides of custard. Spoon some devil's food crumbs on either side of custard. Add 3-4 candied kumquat rings and several red currants. Finish dessert with 3-4 frozen Meeker raspberries on the stem.



# The Desert Cup 2014



Our newest competition asks chefs to craft desserts in a glass, layering multiple flavors and textures together to create the ultimate verrine. Each chef will compete for the "Best Dessert Cup" award, decided by our panel of industry judges. Competitors will also vie for the "Audience Choice Award."

## Be a Judge!

- The 2014 Dessert Cup Competition welcomes judges for the "Audience Choice" award.
- For \$20 you can taste a verrine from each of the competitors, then vote for your favorite chef!



## 2014 Dessert Cup Competitors



**Cesar Barachina**  
Turningstone Casino Resort

*"It's not that I like Pastry. It's that I love it. It is my passion and my love to create great works of art and to put great flavor into them."*

Cesar doesn't see being a Pastry Chef as a career, but he sees it has his life. Even with his new role, he never stops learning by attending pastry classes, keeping abreast with the latest culinary literature and competitions, he continually push himself forward. A very good friend

Chef Rudy Van Veen once said, "Pastry will consume you and take over you and just enjoy the ride." Cesar has competed on The Food Network's show called Sugar Dome in the episode "Cops and Robbers", and the 24th Annual US Pastry Competition in New York. Cesar is incredibly honored to be a part of Pastry Live and eager to compete amongst exemplary pastry chefs from around the country.



**Ashley Baughman**  
Omni Homestead Resort

Ashley Baughman, CPC, a rising star in the pastry world, has achieved great success in her young career. Baughman joined The Omni Homestead Resort in Hot Springs, Virginia in October 2013 and was recently promoted to her current role as pastry supervisor as a result of her organizational and leadership skills. Prior to The Omni Homestead, Baughman was pastry cook 1 for the Taj Boston Hotel in Boston, Massachusetts, where

she prepared items for breakfast, lunch and dinner service, culinary amenities, brunch displays and showpieces. Earlier in her career, she was the lead baker for Wright's Dairy Farm in North Smithfield, Rhode Island and a pastry intern at the Cliff House Resort & Spa in Ogunquit, Maine.

## 2014 Dessert Cup Competitors



**Santiago Consuelo**  
Tout Chocolat

After attending the culinary program at Claustro de Sor Juana University, Chef Santiago Consuelo started working in prestigious hotels such as Hotel St. Regis Mexico City where he was in charge of pastries and dessert production at the top notch Diana Restaurant. Chef Consuelo has also worked in some of the top restaurants in Mexico City. With over 8 years of experience in the pastry field, Chef Consuelo has always been

passionate about pastry and chocolate. Nowadays, he works as an assistant pastry chef at the most prestigious chocolate boutique in Mexico, Tout Chocolat owned by Luis Robledo.



**Cortney Davis**  
Loews Hotel, Atlanta

Pastry Cook II of the Loews Hotel in Atlanta, Cortney Davis developed her love for food at the young age of 15. Her culinary career began when she served as an entry level pastry cook at Villa Christina, a banquet/restaurant facility located in the prestigious Dunwoody area of Georgia. As her experience grew, so did her love for fine dining and all things sweet. Davis' journey led her to the likes of restaurants and hotels such as Hilton Atlanta, Dolce

Enoteca E Ristorante, and the Mansion On Peachtree, throughout the Atlanta areas of Downtown, Midtown, and Buckhead.



**Gary Ele**  
Little America Flagstaff

Gary Ele, Executive Pastry Chef at Grand America Hotels and Resorts, Little America Flagstaff. Previously Pastry Chef/Proprietor of Oz Patisserie Mobile Dessert Truck Albuquerque NM. Executive Pastry Chef Sandia Resort and Casino, Albuquerque NM. Pastry Chef for Norwegian Cruise Lines America Honolulu HI. Pastry Chef Four Hills Country Club, Albuquerque NM. 12 Years United States Navy. His hobbies include Sailing and Running when he is not making

desserts. He has competed in Chocolate Fantasy, a fundraiser for Albuquerque Natural History and Palate to Palate, a fundraiser for the Art Department at Coconion Community Collage in Flagstaff.



**Charles Heaton, CRC CEC**  
Moxie/Red Restaurant Group

Charles Heaton is a graduate of the Culinary Institute of America in Hyde Park New York and has attended the University of Denver, School of Hotel and Restaurant Management. He is an active member of the Research Chefs Association, American Culinary Federation and Institute of Food Technologists. Chef Charles is a guest instructor with the Food Science Department of Purdue University. As a food service product development professional

Chef Charles Heaton offers a broad base of experience and skills from fine dining to mass production of quality products. This combined with his innovative product development skills and experience and ability to grasp the need of his customers makes him an asset to the teams he joins and supports.



**Jan Lewandowski**  
The Blue Cake Company

Chef Jan Lewandowski, CEPC, is an instructor of Baking and Pastry Arts at the PTC Culinary Arts and Hospitality Management Institute (CAHMI) and co-owner of The Blue Cake Company, both in Little Rock, AR.

Jan graduated from the Scottsdale Culinary Institute in 1999, where she met her husband Steve. After a few years gaining pastry experience at The Country Club

of Little Rock, The Peabody Little Rock and The Capital Hotel, she and Steve opened the Blue Cake Company in 2005, a custom cake shop that focuses on cakes from scratch and modern cake design. Blue Cake has been voted Best Wedding Cakes and Best Birthday Cakes in various local publications for the past several years.



**Kevin Lindee**  
Ganache: Truffles For Every Occasion

Chef Kevin Lindee is the owner and chocolatier of local Minnesota company, Ganache: Desserts and Confections. He creates distinctive flavor profiles and contemporary combinations while infusing modern techniques in every tantalizing treat. By introducing herbs, spices, exotic fruits, and savory applications, Kevin creates seasonal and refreshing concepts that are comforting and delicious.

Kevin creates exceptional desserts by expanding as a boutique dessert caterer focusing on truffles, confections, cupcakes, wedding cakes, dessert stations, and international desserts for that 'one-of-a-kind' dessert experience. With his formal training, he experiments with new flavors and unique compositions to make each tasting experience memorable.

## 2014 Dessert Cup Competitors



**TaWanna Ray**  
Twisted Sweets

I enrolled in the Baking & Pastry program Sullivan University on a partial Scholarship. I had work several jobs while attending school and none of them were pastry. I loved to be on the line, so I decide to do both culinary and pastry. Graduated with a 3.2 and moved back to Indianapolis. There I opened two restaurants and 1 hotel. Conrad Indianapolis began my pastry career. Was able to work with Pastry Chef Jimmy

McMillan and learned how to do chocolate show pieces and sugar work. From there I opened up Capital Grille and worked as the pastry chef. Wanting to learn more I decide to move to Atlanta to pursue my dream. Having my own business and managing someone else's. I am the owner/ Chef of Twisted Sweets and have a co-owner that handles marketing. I am also the Chef of 2B Whole Gluten Free Bakery.



**Ryan Stipp**  
The Blackthorn Club

Ryan graduated top of his class and obtained degrees in pastry arts, culinary arts, and restaurant management from Southeast Culinary and Hospitality College in Bristol, Tennessee. Upon finishing his internship at the Blackthorn Club in Jonesborough, Tennessee, he began his career by taking over as their pastry chef, and has been developing and improving their pastry department since October 2011. Ryan just had his

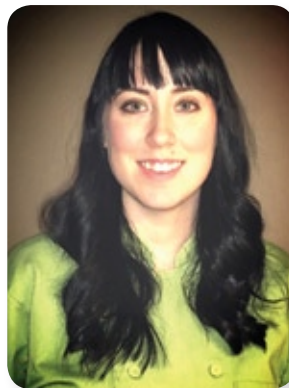
first publication in the American Cake Decorating magazine in their First Rise column as an uprising star in the industry. He recently assisted Chef Joseph Cumm in Paris Gourmet's US Pastry Competition in New York. Ryan is always looking for new challenges, techniques, and knowledge to further his abilities and to deepen his passion. He currently resides in Kingsport, Tennessee.



**Laurent Vals**  
Laurent Vals Handcrafted Chocolates

Born in Paris and raised in the town of Perpignan, located in the south of France, Laurent Vals was 16 years old when he began his professional education at "l'Ecole Hoteliere du Moulin a Vent". He received his diploma as a chef, and then going on to receive a second diploma, as a pastry chef. At the age 20, Laurent began an international career as a chef, traveling to the United States to work in Charleston, South Carolina. At age 30, Laurent

returned to the east coast of the United States. In 2001, he settled in Newport, Rhode Island, where he started a "second" career as the pastry chef of the Chanler hotel and spiced pear restaurant. Then, in January of 2008, he started a small online retail store for bonbons only: Laurent Vals chocolates also nicknamed "lava confections" by the locals.



**Kadi Waller**  
The Ritz-Carlton, Buckhead

Kadi Waller discovered her love of cooking at a very young age but it wasn't until working in a few restaurants that she decided to make it her career. Kadi attended The Art Institute of Atlanta in 2010. Under the tutelage of distinguished chef instructors, excelled in the art of pastry. After graduating cum laude in 2012, Kadi worked to help develop and open a restaurant, then moved into freelance catering. She also worked at a renowned bean to bar chocolate shop based in

Atlanta, before landing her dream job at the Ritz-Carlton in Buckhead. Kadi has come far from teaching herself to make pancakes at the age of 6, and her ambitions will take her much farther as she continues to hone her skills through competition and a learning conducive work environment.



**Johnny Wesley**  
Mr. Peeples Restaurant

Born and raised in Houston, tx. After graduating from le cordon bleu in Austin, tx, Johnny spent his time working with some of Houston's top chefs in Houston's top restaurants. Honing his skills as a pastry chef and chocolatier, Johnny aims to bring his unique style of chocolates and top notch confections to the Houston food scene.





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**The Spence**

**Vintage Frozen Custard**

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# 2013 Student Chocolate Challenge



**First Place Winner:**  
Brooke Hoekstra

**2nd place:** Paige Fuhrman

**3rd place:** Joseph Slone



# Student Chocolate Challenge 2014



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.

## 2014 Competitors

**Markie Bain**  
College of DuPage

**Nicki Bardet**  
Art Institute of Atlanta

**Rachel Dau**  
College of DuPage

**Nayeli Gallegos**  
College of DuPage

**Leah Horcher**  
Kendall College

**Jasmin Nathan**  
Art Institute of Atlanta

**Marlana Poling**  
Kendall College

**Courtney Pottinger**  
Art Institute of Atlanta

**Micah Pritchett**  
Kendall College

**Thomas Richberg**  
Johnson & Wales University CLT

**Maya Shemolewitz**  
Johnson & Wales University





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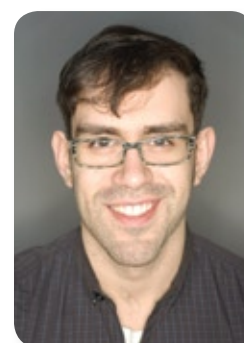
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**Sergio Ruelas**  
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**Richard Gricius**  
Web Developer



# Crunchy Choux

Yield: approximately 40 pieces

## Pâte à Choux

60g whole milk  
65g water  
5g sucrose  
1g salt  
50g unsalted butter  
38g all-purpose flour  
38g high gluten flour  
110g whole eggs



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1. Place the milk, water, sucrose, salt, and butter in saucepan and bring to a rolling boil.
2. Remove from heat and stir in the flour until combined; return to heat and cook for 1-2 minutes until a smooth mass has formed.
3. Transfer to the bowl of a stand mixer fitted with the paddle attachment. Beat the mixture until slightly cooled; incorporate the eggs in the small amounts.
4. Transfer the paste to a pastry bag and deposit into 3cm silicon hemisphere forms. Freeze.
5. Unmold and top each frozen choux with a 3mm disc of the choux sablée. Gently warm the surface with a heat gun, allowing the sablée to evenly drape the choux. Temper to room temperature.
6. Place in a 340°F/170°C oven, and bake for five minutes. Reduce the heat to 320°F/160°C and continue to bake an additional five minutes. Reduce heat to 300°F/150°C and finish baking until golden and dry, approximately 10 minutes.

## Choux Sablée

55g butter, unsalted  
65g sucrose  
65g all-purpose flour  
1g salt

1. Place all ingredients in the bowl of a stand mixer fitted with paddle; mix on low speed just until combined, adding a small amount of water if necessary.
2. Roll the dough between two sheets of acetate cut to approximately 30cm by 40cm. Freeze.

recipe by Michael Laiskonis

# Staying Focused on Pastry

by Meghan Grant and Hannah McBride



**Atlanta has recently become the capital of American pastry as Pastry Live, a new type of culinary event is taking root in the pastry community. Created for chefs as a showcase and forum, Pastry Live promotes artistry and innovation by bringing together world-class chefs and young talents to share knowledge and ideas.**

A grassroots competition with humble beginnings, Pastry Live was created by a dynamic pair: Chef Paul Bodrogi and Michael Joy. Paul, a pastry chef with over 20 years of industry experience, is always looking out for fellow chefs' needs. Michael, an artist and owner of The Chicago School of Mold Making, brings his creative ideas to the competition, encouraging competitors to express artistry and innovation. Before Pastry Live, Paul and Michael organized several smaller events for students and chefs who were just starting their competition career. "We realized there was a need for an event that welcomed chefs who wanted to compete, but previously had limited opportunity to do so," Michael explains.

With the motto "By chefs, for chefs" it's easy to recognize that Pastry Live's objective is to create an environment focused on community building, culinary skills, teamwork and artistry, enabling chefs to compete at the highest level without requiring huge financial and personal sacrifices. "The idea has always been to have a reasonably priced event, run by chefs, that keeps the best interest of the chef at heart," comments Paul. One of the ways this is achieved is by outfitting each Pastry Live

competition kitchen with the identical key equipment and storage (excluding small wares), helping to reduce the advantages a well-financed team might have over another team. "The kitchen environment is distilled, offering a showcase for true skill."

Paul and Michael also decided to change the traditional layout of a competition kitchen, allowing for more accessibility for everyone to see all the competitors in action. Each kitchen is divided by a single low railing which enables each team to see what is happening in



all of the other kitchens. Additionally, the kitchens are triangular-shaped rather than square. This removes the visual congestion from the front areas of the kitchen. The triangle kitchen, with its narrow point in front, prevents people from standing in front of the work area while at the same time allowing a viewer to actually walk deeper into the kitchen along the angled sides. The benefit is huge as judges can practically be inside the kitchen without interfering with the chefs' work area.

Expressing appreciation of artistic merits, risk taking and innovation by the competitors is encouraged at Pastry Live. "We believe an event should not limit the creativity of the contestants," says event producer Paul Bodrogi.



Pastry Live accomplishes this by covering a wide range of pastry specialties, with six different competitions. From the very beginning, the coordinators of this event have made an effort to include the diverse and varied aspects of the pastry community. "Each pastry chef has a specialized area of expertise. Our goal has always been to gather chefs from all of these specialized areas and give them a place to network, share ideas and learn from one another," Paul explains.

## National Showpiece Championship



A centerpiece of Pastry Live, the National Showpiece Championship's central focus is about new approaches, new techniques and new designs. To help encourage pastry chefs to build more diverse showpieces, Michael and Paul decided to incorporate a few distinct changes in the competition criteria. First, the showpieces are built on a large, round table so as to allow the chefs to work on their piece from all angles. The round table also provides each team with design space to arrange the mandatory three 10" acrylic discs 16 inches apart. Each finished showpiece must rise from all three disc-shaped bases. The intention of starting a showpiece from three separate bases is to encourage a design that can be equally

horizontal as vertical, allowing a more dynamic use of negative space (openness), while creating a unique structural challenge. Michael adds, "We believe that asking a chef to move their showpiece out of the kitchen does not add to the artistry. In fact, focusing on the structural mobility of a piece limits artistic creativity."



Eight teams of two chefs have the opportunity to choose either chocolate or sugar as their showpiece medium. Putting showpieces created by both mediums in the same category is a new concept that differentiates Pastry Live from many other pastry competitions. There are also a lot more opportunities for voices to count as the audience and fellow competitors get the chance to cast their vote for their favorite showpiece. "Each year, I see the winning pieces becoming more sculptural in form. A thoughtful composition, even if minimalist can be as powerful as a traditional bouquet style showpiece," comments Michael.

## Art of Cake



The Art of Cake calls for competitors to transform cake into creations inspired by an artist or artistic time period, showcasing cake as its own form of art. With both traditional stacked tiers and sculpted elements required, each competitor is asked to decorate a cake reflecting the original art they are inspired by, as well as their own artistic flair. Pastry Live believes these cake designers are a vital part of the pastry profession. "It was important for us to include cake designers in Pastry Live. Although they are often seen as just an artistic element, we realize how much skill, hard work and effort go into making these amazing cakes," Paul explains. Past cake artists have constructed beautiful sculptures depicting the work of a wide range of artistic muses, from renditions of Andy Warhol's pop art creations to the more wistful aspects seen in the paintings of Alphonse Mucha. Equally as important as creative ability and decorating skill, competitors also present a tasting cake for the judging panel's approval on flavor.



## Signature Plated Dessert



Bringing together some of the best new pastry chefs, the Signature Plated Dessert competition highlights both the delicate beauty of plated desserts as well as the talented chefs that create them. Over the course of two hours, each chef must craft an elegant, well-balanced dessert with a frozen component that displays their culinary flair and expertise. Paul adds, "The ultimate test in this competition is the chef's organizational skills as they prepare their desserts in an unfamiliar kitchen and in front of an audience. The winner will be both well-practiced and organized as these skills reflect the everyday routine of a great chef."



Once more keeping the playing field as even as possible, competitors are outfitted with the same kitchen setup and are only allowed to bring in a minimal amount of pre-

made components for their desserts. Through such a fair competition environment, chefs are given the opportunity to not only push themselves and highlight their creative talents, but also receive feedback from some of the most respected judges in the culinary industry.

## Chocolatier of the Year



The Chocolatier of the Year competition is designed with small chocolatier business owners in mind. Pastry Live offers national recognition for their skills and the opportunity for these artisans to display their talents in a competitor-friendly environment. The first place award is

given to the Chocolatier that produces the highest quality, hand-made creations, bestowing them the title Chocolatier of the Year.

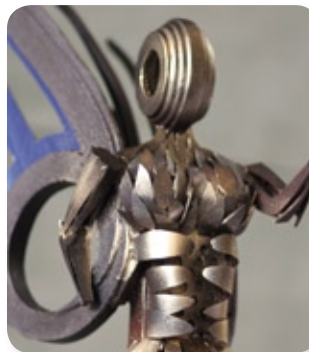
Each competitor is asked to present two different types of chocolate regularly sold in their shop. As many of the competing chocolatiers have busy shops to take care of, Pastry Live offers

each participant the option of shipping their chocolates directly to the event, so long as a representative for their shop is present. But, having to ship chocolates to the event creates a unique dynamic, which can be a challenge all on its own. As the chocolates have to arrive in their best condition, packaging and shipping issues must be addressed. Once the chocolates arrive, they are properly stored, cataloged, sorted and presented to a distinguished panel of judges. Additionally, a second group of chocolates is divided and served to a group of 80 people who have paid \$25 to taste and judge the bon bons.

Chef Instructor Robert Epskamp leads the audience through the tasting and scoring process by describing how a professional judge evaluates a chocolate. Chef Robert has been leading the group for three years with such expertise and clarity that even the chocolate competitors want to learn what he has to say! Once the official judging panel has cast their votes, the audience turns in their personal score sheets to be tallied for the much coveted People's Choice Award. It is always a surprise to see if the Judge's Choice matches the People's Choice.



## Student Chocolate Challenge



Focusing on future pastry chefs, the Student Chocolate Challenge offers students the opportunity to experience the world of competitions, while allowing schools to come together in a friendly, supportive environment. Current baking and pastry students from across the country are asked to present chocolate showpieces

that exhibit their creativity and talent. The competitors have one hour to assemble their pre-made components into beautiful showpieces that are critiqued based on the overall artistic appeal and originality of the finished work, as well as the amount of technique and skill displayed. "We recognize the importance of students as the future of our profession and understand the courage it takes for them to enter their first competition," says Paul. The Student Chocolate Challenge gives the pastry community's next generation of talented young chefs a glimpse into the world that they aspire to be a part of, encouraging growth and providing invaluable learning experiences.

## Pastry Atlanta



The newest addition to the Pastry Live event is Pastry Atlanta, which promotes Atlanta's thriving pastry scene to both regional and national audiences. Featuring the city's finest pastry chefs from local restaurants, bakeries and hotels, this competition highlights the regions chefs while simultaneously helping to build the pastry community.

In its first year, Pastry Atlanta featured 17 of Atlanta's best pastry chefs, bakers and more who shared samples of their desserts and pastries with the audience. Each chef was judged by the Pastry Live audience in hopes of winning one of "Atlanta's Best" awards. Keeping with the event's mantra of being "by chefs, for chefs," participation is free for each of the contributing chefs, allowing those involved to focus on creating their very best dishes. Event producer Paul Bodrogi explains, "We are looking to get Atlanta pastry chefs the exposure and recognition they deserve."



## Seminars



Included in the admission price, Pastry Live features multiple educational seminars led by several of the world's top pastry chefs. Designed to help chefs and food enthusiasts alike learn the skills they need to get to the next level, these industry leaders share the expertise and knowledge

that has ranked them among the best in the world. In past years, seminars have showcased such talents as Jean-Marie Auboine, Andy Chlebana, Stephen Durfee, Michael Joy, Michael Laiskonis, Jérôme Landrieu, Ewald Notter, Susan Notter, Vincent Pilon, Karen Portaleo and Stéphane Tréand. These demonstrations are a show favorite as there is plenty of opportunity for the audience to ask questions and network with prominent pastry influencers, all while learning the latest techniques.

## Judging



Pastry Live's esteemed panel of judges, led by Pastry Chef Stéphane Tréand MOF, distinguish between skills and artistry by awarding grand prizes for artistry and technique for each of the event's competitions. In this way, the judges can reward outstanding chefs, while separately expressing appreciation of artistic merits, thereby encouraging risk taking and innovation by the competitors. With three primary voting segments—judges, competitors and audience—the results highlight the mastery of a competitor who is able to win in more than one segment. Utilizing multiple award categories, more chef contestants can go home as authentic winners. This is very meaningful as the competing chefs' businesses or employers are eager to promote their chef's verified accomplishments in the media as they have been truly earned.

# How can you get involved?



## Volunteer

Your involvement is essential. It's a great chance to be behind the scenes in an event that features some of the nation's best chefs. It's also a great way to network! "Volunteers often come back year after year. It can be hard work but rewarding as well," says Paul. If you are interested in helping to make Pastry Live a great event, please get involved! For an application to volunteer please send an email to [Volunteer@PastryLive.com](mailto:Volunteer@PastryLive.com).



## Watch

Come join in the fun! The Pastry Live audience is vital to the success of this event. Not only can you learn from the Pros by attending seminars, but you also have the opportunity to have your input heard and taken into account as multiple competitions have People's Choice awards. Great for food lovers and professionals alike, general admission tickets are only \$75.00 for all three days! Discounted student tickets are also available.

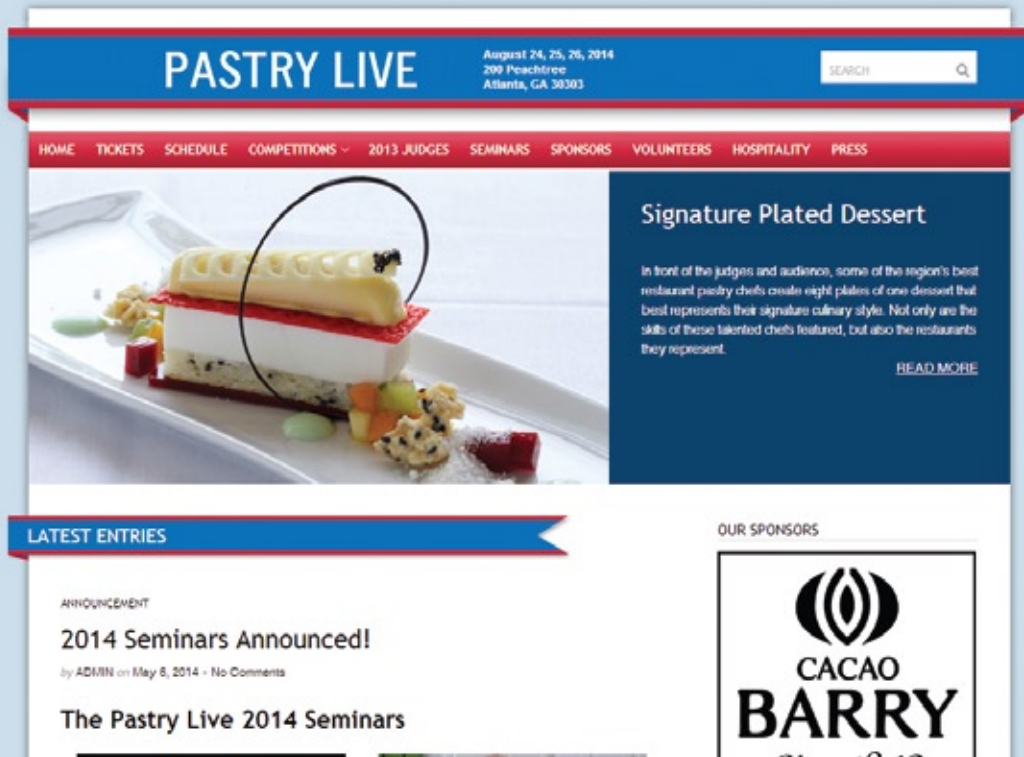


## Sponsor

An event being built from the ground up, Pastry Live invites sponsors to be a part of our growing community! "The sponsors' dedication has really helped to build this event and without their efforts, none of this would be possible" says Paul. Current sponsors will tell you first-hand how Pastry Live and its staff have created something unique, positive and uplifting while bringing real value to each sponsor's brand.

# Want to keep up with Pastry Live?

# PastryLive.com



- Read in depth profiles of our competitors.
- View photos and download recipes.
- Learn the ins and outs of the competitions.
- Find out how to submit your own work.
- Want to volunteer? Check out the site!
- Have a question? Use our contact form to ask!

All this and much more can be found at [PastryLive.com](http://PastryLive.com).

With up to the moment news, photos and videos, you'll never be left behind. Be sure to sign up for the newsletter while you're there.



@PastryLive



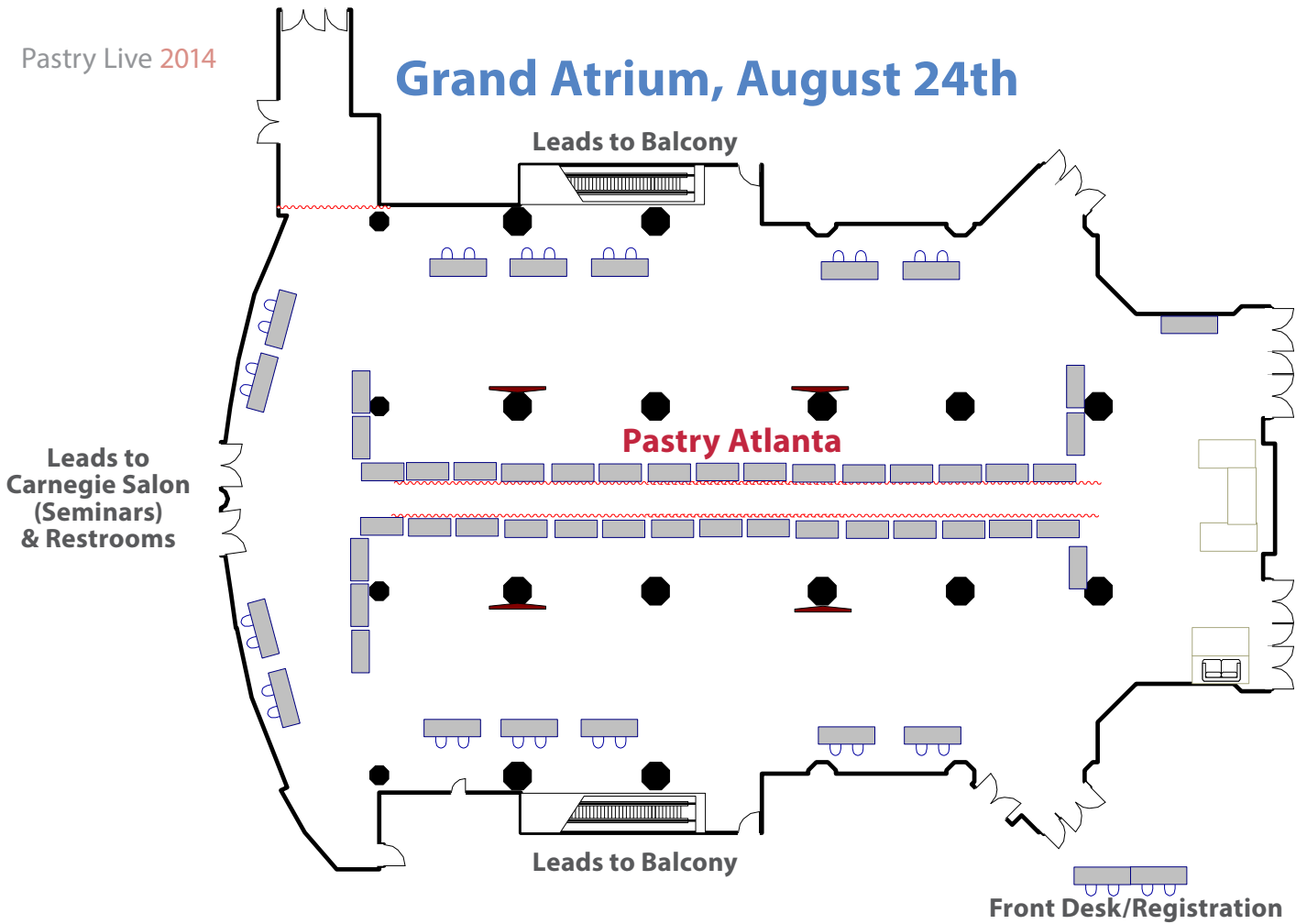
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Take Your  
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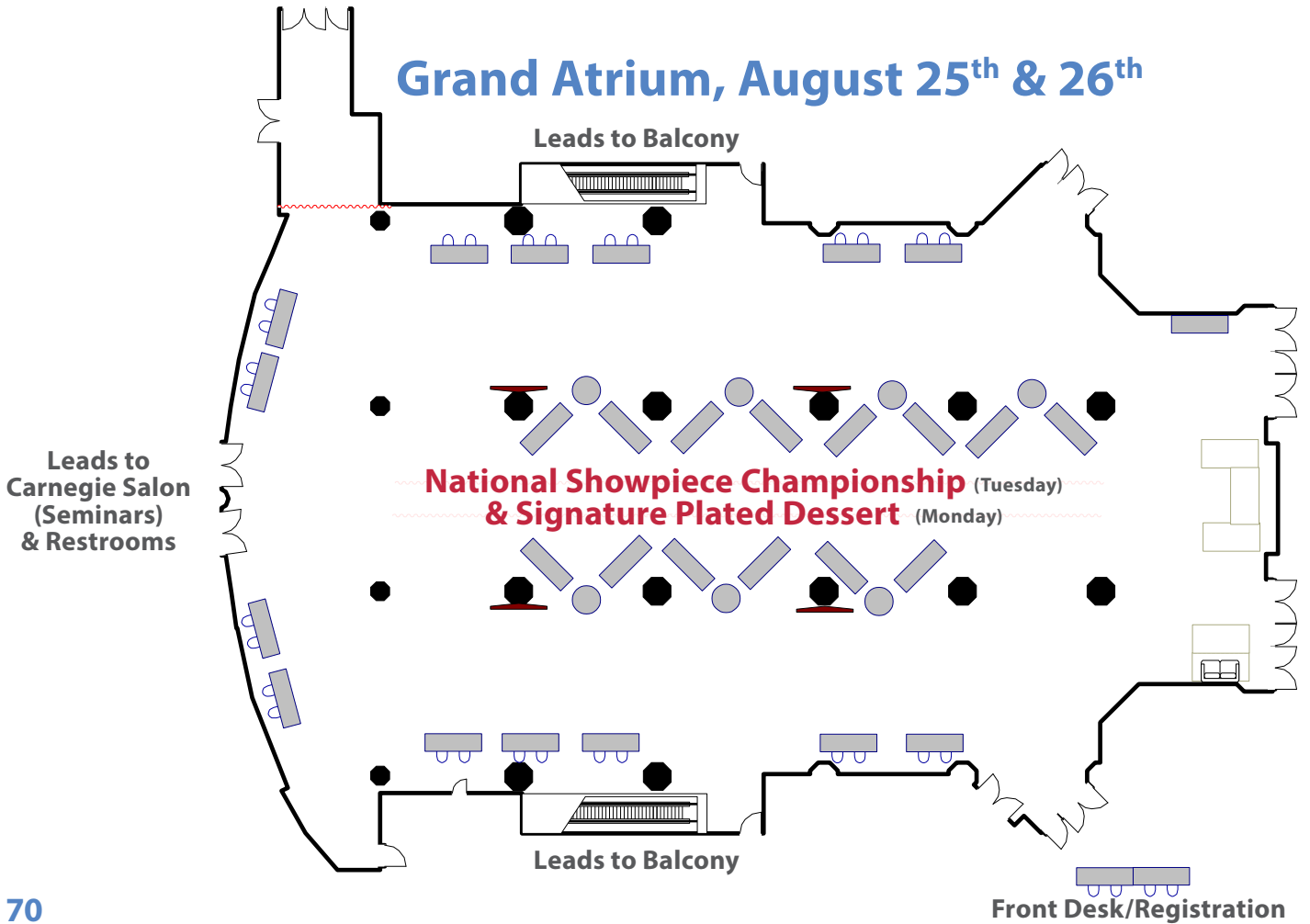


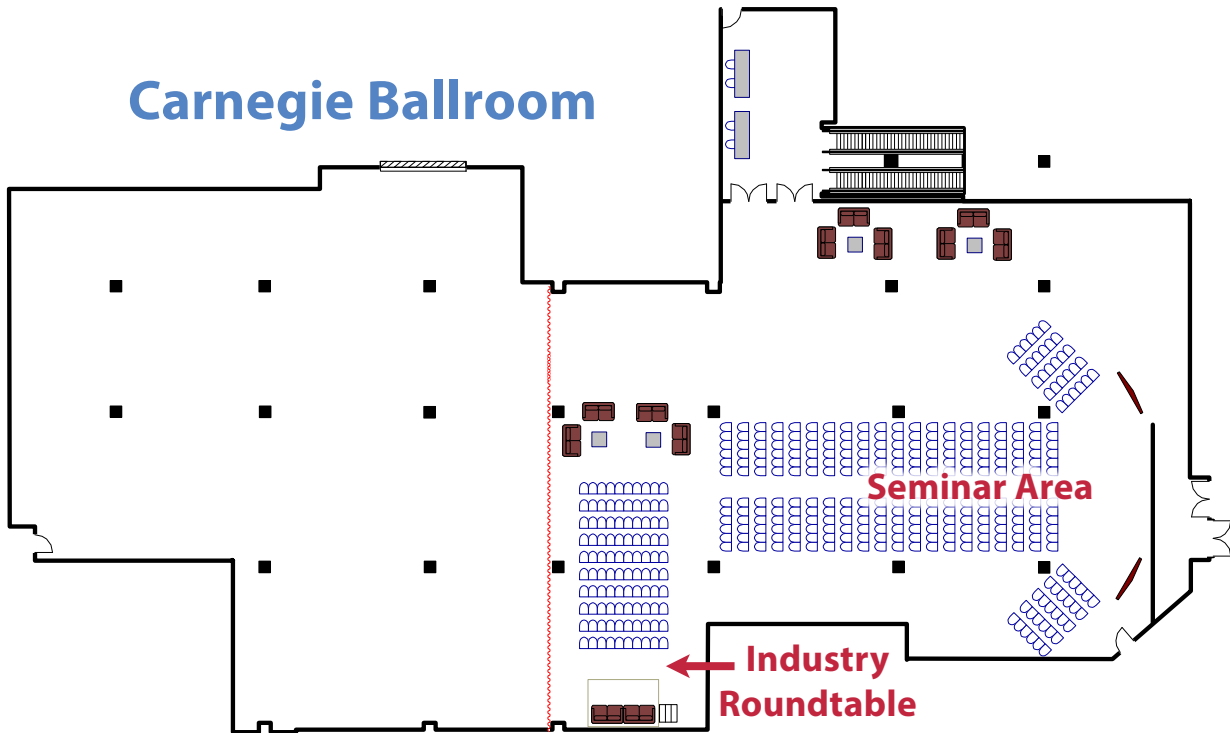
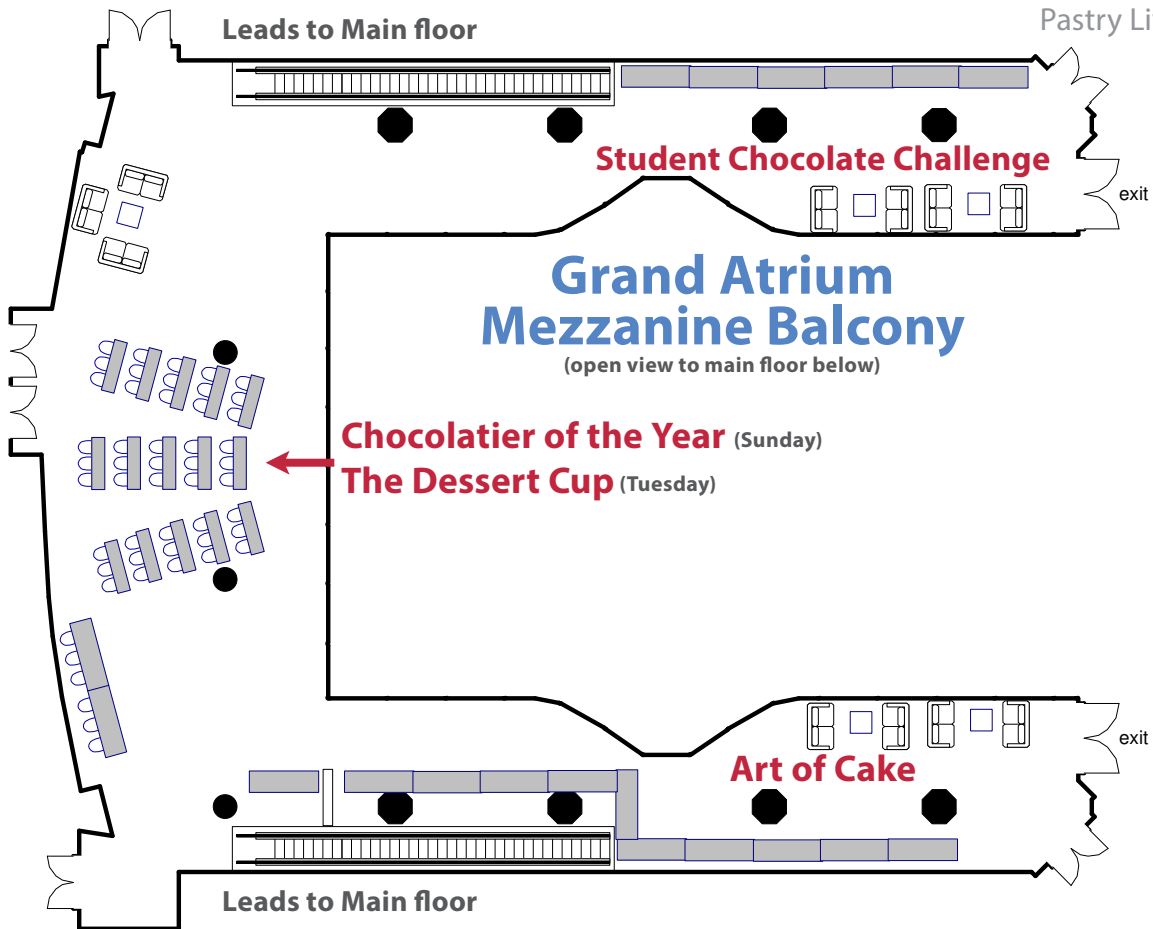
**kricket**  
PHOTOGRAPHY  
[Kricketkirkpatrick.com](http://Kricketkirkpatrick.com)

# Grand Atrium, August 24th



# Grand Atrium, August 25<sup>th</sup> & 26<sup>th</sup>





# Pastry Live 2014 Schedule

## Sunday, August 24

### Seminar 1: Lauren Haas Creative Confections

12:30pm – 2:00pm

*Sponsored by John E. Koerner & Co., Inc*

### Student Chocolate Challenge

1:00pm – 2:00pm

### Pastry Atlanta

2:00pm – 4:00pm

*Sponsored by Pastry Live*

### The Chocolatier of the Year

2:30pm – 4:30pm

### Seminar 2: Michael Joy

### Expanding Your Creativity

3:30 pm – 4:15pm

*Sponsored by Chicago School of Mold Making*

### Industry Roundtable

4:15pm – 5:15pm

### Awards Ceremony

5:15pm

## Monday, August 25

### Seminar 3: Rocco Luginre Fall Inspired Recipes

9:30am – 11:00am

*Sponsored by Cacao Barry*

### Art of Cake

10:00am – 12:00pm *(noon)*

### Signature Plated Dessert Competition

10:00am – 3:30pm

### Seminar 4: Jimmy MacMillan

### Contemporary Desserts

12:30pm – 2:00pm

*Sponsored by deZaan Gourmet Chocolates*

### Seminar 5 : Stephen Iten

### Sensorial Workshop

3:30pm – 5:00pm

*Sponsored by Swiss Chalet Fine Foods*

### Awards Ceremony

5:15pm

## Tuesday, August 26

### National Showpiece Championship

8:00am – 3:00pm

### Seminar 6: Nicholas Lodge

### The Art of the Cake

9:00am – 10:30am

*Sponsored by Nielsen-Massey*

### The Dessert Cup

10:30am – 12:00pm *(noon)*

### Seminar 7: Karen Portaleo

### Art & Flavor

11:30am – 1:00pm

*Sponsored by Amoretti*

### Awards Ceremony

4:30pm – 5:00pm