



## The Russian selection for the Coupe du Monde de la Pâtisserie : First step to the big Finale in Lyon

*in Moscow, as part of Taste of Moscow, 14 June 2015*

**For the first time, the national selection round for the Coupe du Monde de la Pâtisserie will be held during the restaurant festival Taste of Moscow, on June 14<sup>th</sup> at the Luzhniki Stadium.**

**The two winning candidates will have the honor to represent their country in the European Cup, which will be held during the Sirha exhibition in Geneva in 2016. Only the three winning teams will then take part in the final of Coupe du Monde de la Pâtisserie in Lyon in 2017.**

### **4 candidates in the spotlight – 6 hours test**

Divided into two categories, the four candidates will display wonders of creativity in a amazing live spectacular show. Natalya MAKARENKO (Pastry chef at “Natstort” and “Martsipan”), Pavel STROGANOV (Pastry chef at “Rus Hôtel” and “Barhat Café”), Valerya SIDOROVA (Pastry chef at “White Rabbit Restaurant & Bar”) and Magomed BABAEV (Pastry chef at “Ginkgo” and “Seiji” restaurants) will have 6 hours to prepare (depending the category):

- 2 frozen fruits entremets
- 2 chocolate entremets
- 1 sugar artistic creation
- 8 plate served dessert
- 1 artistic creation

Which candidates will follow in the wake of Konstantin ROMANOV and Alexander ILUYKHIN, winners of the 2013 Russian Pastry championship?

### **A jury composed of the most talented pastry chefs working in Russia**

Gabriel PAILLASSON – President Founder of the Coupe du Monde de la Pâtisserie will be the special guest of the event. Under the leadership of Laurent BOURCIER – President of the contest - and Vladimir MUKHIN – President of the jury - Yoann BERNARD, Dmitry BABENKO, and Baptiste VILLEFRANQUE, will have to judge the best pastry creations.

### **Two places qualifying for the European Cup 2016**

Beyond the recognition, the two winning candidates will also, and more importantly, gain the access to the European Cup 2016 to be held in Geneva as part of Sirha Geneve, next 24 January 2016.

They will represent Russia in the major event for pastry in the European continent, trying to obtain a ticket for the grande finale in Lyon 2017. This challenging selection process will permit Russia to compete with the best European Pastry chefs and promote its savoir-faire in pastry art.

Organizer of Coupe du Monde de la Patisserie is the company GL events Exhibitions (France). In Moscow the organization is carried out jointly with the Asti Group (Russia).

## Coupe du Monde de la Pâtisserie

“Since its creation in 1989, the Coupe du Monde de la Pâtisserie has been keen to promote an open-minded spirit, welcoming new talents from all horizons and revealing new nations on the international scene. Every two years, the competition brings together in Lyon 22 teams who offer before your eyes a dazzling creative performance combining taste and artistic talent.” *Gabriel Paillason*

The prestigious international competition La Coupe du Monde de la Pâtisserie was organized in 1989 by the famous French pastry chef, Gabriel Paillason. At the end of the 80s, after the success of Bocuse d'Or chef competition, he decided to create a similar event for confectioners. The first Coupe du Monde de la Patisserie took place on January 21 and 22, 1989 in Lyon (France). Now, the contest is held biannually in Lyon, in the framework of Sirha Lyon International Hotel Catering & Food Trade Exhibition. It has become of the main event in the confectionery industry. In January 2015, Emmanuele FORCONE, Francesco BOCCIA and Fabrizio DONATONE (Team Italia) won the contest at the Grande Finale in Lyon.

### GL events Exhibitions Food Service Division

The Russian national selection for the Coupe du Monde la Pâtisserie is just one of the many professional events and trade exhibitions dedicated to the Food Service and Hotel industries organized by the GL events Exhibitions group.

Managed by Marie-Odile Fondeur, the Food Service Division boasts impressive expertise in the organization of trade fairs and events addressing all types of catering. The most emblematic being the Sirha -the world's rallying point for the catering and hotel industries- and the prestigious Bocuse d'Or and Coupe du Monde de la Pâtisserie, which finals are held every two years during the Sirha in Lyon.

The next events that will be organized by the Food Service Division of GL events Exhibitions will be:

- Sirha Rio 14 - 16 October 2015 hosts Coupe du Monde de la Pâtisserie Brazil and Bocuse d'Or Brazil national selections
- Sirha Istanbul 26 -28 November 2015 hosts Coupe du Monde de la Pâtisserie Turkey and Bocuse d'Or Turkey national selections
- Sirha Geneve 24 -26 January 2016 hosts European Cup, Coupe du Monde de la Pâtisserie continental selection
- Europain 5 – 9 February 2016
- Sirha Budapest 8 – 11 May 2016 hosts Bocuse d'Or Europe selection
- Sirha Mexico 10 – 12 February 2016 hosts Copa Maya, Coupe du Monde de la Pâtisserie continental selection and Bocuse d'Or America Latina selection
- Omnivore Shanghai 18 – 20 June 2015

The next edition of Sirha Lyon will be held from January 21th to 25th, 2017 at Lyon Eurexpo, France.

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