

Belgium wins the European Cup 2016, selection of the Coupe du Monde de la Pâtisserie!

The Belgian team, composed of Nicolas Arnaud (sugar) and Mathieu Dierinck (chocolate) wins the title of « European Pastry Champion » after a high level competition day during Sirha Genève trade show. Belgium, Denmark (2nd) and Sweden (3rd) are qualified for the Grand Final of the Coupe du Monde de la Pâtisserie, that will take place during Sirha Lyon, France from the 22nd to the 23rd January 2017. They will be joined by Switzerland, who wins a Wild Card thanks to its 4th place.



The European Cup, one of the most awaited selections before the Grand Final

A unique concentrate of creativity and technical excellence, this European selection confirmed itself as the most spectacular event of the European pastry world, full of emotions and challenges for the candidates.

Under the patronage of Fabrizio Donatone, President of Honour of this 4th edition, the teams from Denmark, Sweden, Spain, Russia, Lebanon, Turkey, Switzerland and Belgium created in 5 hours: 2 frozen fruits desserts, 10 dessert on a plate including chocolate, 1 artistic piece made of sugar and 1 artistic chocolate piece including -new challenge of this year – a sculpted 20kg block of Valrhona chocolate!

After jury's notations, 5 prizes were awarded :

- **1st Prize** : 4 000 €, a trophy and 3 gold medals won by **Belgium**
- **2nd Prize** : 2 000 € and 3 silver medals, won by **Denmark**
- **3rd Prize** : 1 000 € and 3 bronze medals, won by **Sweden**
- The Chocolate Prize, won by Russia, Natalya Makarenko
- The Sugar Prize, won by Spain, , Marcus Kunz Piñeiro
- **Wild Card** : **Suisse**, with **Cédric Pilloud et Jorge Cardoso**



The Swiss team in front of the podium and the winners, beside Marie-odile Fondeur , Director of Sirha Genève

« It is the tasting note that makes the difference when we need to tell the candidates apart, because pastry art is above all a matter of taste. But a contest is mostly a school of humility, and the pastry chefs qualified in this selection will now have to go back to the fundamentals of their technique, in perspective of the Grand Final challenges !” says founder of the contest, Gabriel Paillason.

Fabrizio Donatone Masterclass

The competition day welcomed for the first time an exceptional masterclass by Fabrizio Donatone, President of Honour of the contest : he realized in front of the public the chocolate dessert with the double frosting technique that had impressed the jury during the Grand Final in 2015. This completely new technique had allowed his team to win the prestigious title of “World Pastry Champion”.

Save the date for January 2017, for the Coupe du Monde de la Pâtisserie Grand Final!



Dessert Chocolat de la Belgique



Entremet fruits de la Belgique



The European Cup on the Internet: <http://www.cmpatisserie.com/>



#CMPeurope

Find all pictures of the EUROPEAN CUP on

<https://joomeo.com/glexfoodservice/index.php> menu COUPE DU MONDE

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About the 'Coupe Europe' – selection round for the Coupe du Monde de la Pâtisserie

'Since its creation in 1989, the 'Coupe du Monde de la Pâtisserie' has stood out thanks to its openness and motivation to welcome talents from all horizons, bringing new countries to the forefront of the international pastry scene. Every two years the contest brings 22 teams together in Lyon (France) to compete live in front of an enthusiastic audience. They deliver a dazzling performance demonstrating wonders of creativity, both in terms of taste and artistic talent.' Gabriel Paillasson.

The prestigious international contest 'Coupe du Monde de la Pâtisserie' was created in Lyon (France) in January 1989 by talented pastry chef Gabriel PAILLASSON. The grand final of the event is held every two years in Lyon (France), as part of Sirha – World Hospitality and Food Service show. The teams that take part in the contest are composed of pastry chefs specialised in chocolate, desserts, and an ice. In January 2015, the Italian team composed of Emmanuele FORCONE, Francesco BOCCIA and Fabrizio DONATONE won the final in Lyon.

For further information go to: <http://www.cmpatisserie.com/>

La Coupe du Monde de la Pâtisserie

The 'Coupe Europe', selection contest for the 'Coupe du Monde de la Pâtisserie', is one of the many events proposed by GL events to the Food Service and Hospitality industry. Managed by Marie-Odile Fondeur, the Food Service division boasts extensive expertise in organising shows and events for all types of catering. The most emblematic being the Sirha - a reference in the food service and hospitality sector- and the prestigious Bocuse d'Or and Coupe du Monde de la Pâtisserie contests. The finals of these contests are held every two years at Lyon as part of the Sirha trade exhibition.

The next events to be organised by GL events Exhibitions agro-food division are as follows:

- > Européen & Intersuc, 5 – 9 February 2016
- > Sirha Mexico, 10 – 12 February 2016 welcomes the Copa Maya (Latin-American selection event for the 'Coupe du Monde de la Pâtisserie') and 'Bocuse d'Or – Latin America' Continental selection events)
- > Omnivore, Paris 6 – 8 March 2016
- > Omnivore Moscow, April 2016
- > Sirha Budapest, 8 – 11 May 2016 welcomes the Bocuse d'Or Europe
- > Omnivore Shanghai, June 2016
- > Omnivore Montreal, August 2016
- > Omnivore London, October 2016
- > Sirha Istanbul, November 2016
- > Omnivore Istanbul , November 2016

The next edition of Sirha Lyon will take place from January 21st to 25th 2017 at Eurexpo, Lyon (France).