

September 2014



## Coupe du Monde de la Pâtisserie 2015

*New technical challenges for a great show*

January 25-26, 2015  
Part of Sirha  
l'Espace des Chefs  
Eurexpo Lyon (France)  
[www.cmpatisserie.com](http://www.cmpatisserie.com)

**The Coupe du Monde de la Pâtisserie is the most demanding and rewarding of contests for pastry chefs and the 2015 will be no exception! The contest rules have evolved, next January the candidates will face new technical challenges for their artistic creations made of chocolate and sculpted ice.**

**Attesting to the openness of the contest to all pastry cultures, 3 nations will be participating for the first time in the event: Algeria, Philippines, and Guatemala will be joining the most prestigious of pastry contests.**

**On January 25<sup>th</sup> and 26<sup>th</sup>, 2015, 22 teams from all over the world - composed of a pastry chef, a chocolate specialist and an ice-cream maker - will face each other in front of 2,500 supporters. They will need to display wonders of audacity, technical mastery, creativity, and innovation to have a chance of winning.**

### Pastry talents from all over the world

Every two years, the Coupe du Monde de la Pâtisserie brings together the very best young pastry talents in the world for a contest featuring challenges that are as spectacular as they are delicious!

Once again, for this edition, after a selection process involving 50 national selections and 4 continental selection events, 18 teams from around the world have qualified for the final. To complete this panel, the International Organising Committee has attributed wildcards to 4 nations that deserved to take part in the grand final: Switzerland, Philippines, Algeria, and Guatemala.

France represented by Quentin Bailly, Mathieu Blandin and Joffrey Lafontaine won the event in 2013. As a result, the rules specify that it is not allowed to take part in the 2015 edition of the contest.

On January 25<sup>th</sup> and 26<sup>th</sup>, 2015, 22 teams of talented pastry chefs will draw and blow sugar, sculpt and carve ice, and also sculpt and mould chocolate in order to extract the very best from the products.

The 22 countries selected for the Coupe du Monde de la Pâtisserie are as follows:

ALGERIA *	MOROCCO
ARGENTINA	PHILIPPINES*
CHINA	SINGAPORE
COLOMBIA	SOUTH KOREA
DENMARK	SPAIN
EGYPT	SWEDEN
GUATEMALA *	SWITZERLAND
ITALY	TAIWAN
JAPAN	TUNISIA
MALAYSIA	UNITED KINGDOM
MEXICO	UNITED STATES

## The selection process



## New in 2015: technical expertise and performance

During the final, candidates must complete six spectacular works, in 10 hours :

- 3 chocolate desserts
- 3 frozen fruit dessert
- 12 desserts on a plate
- 1 artistic creation made of sugar
- 1 artistic creation made of chocolate
- 1 artistic creation made of sculpted ice

For this new edition, the rules get tougher, adding increased difficulty for a greater show! In 2015, the International Organising Committee, presided over by contest founder Gabriel Paillason introduces new challenges for candidates:

In addition to the artistic creation made of sugar that is composed of at least 50% drawn sugar and blown sugar, the candidates will **be required for the first time to sculpt a whole block of chocolate and integrate it in their artistic chocolate creation.** They will also work with two ice blocks similar in size in order to create their sculpted ice masterpiece. These highly technical challenges come on top of the jury members requirements in terms of taste and aesthetics!



## Works of art and passion

Today, the Coupe du Monde de la Pâtisserie is the benchmark event for sweet gourmet contests in the world. If the competition enjoys such success on an international scale, it is certainly due to the highest quality of the chefs' performances, the exceptional level of the competition, the international standing of the jury members and also thanks to its exciting festive atmosphere!

On the day of the final, the candidates will demonstrate wonders of talent. 11 contest kitchens created specifically for the purpose in a dedicated area covering 8,000 m<sup>2</sup> will welcome these artists! They will be working live in front of 2,500 enthusiastic fans keen to cheer on their champions. Spectacular and fascinating tests specially designed to inspire professionals and pastry art enthusiasts alike!

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#CMPatisserie



Press contact: AB3C  
34, rue de l'Arcade - 75008 - Paris  
Anne Daudin - Jessica Fuambi  
+33 (0)1 53 30 74 00  
+33 (0)1 53 30 74 08  
[anne@ab3c.com](mailto:anne@ab3c.com) - [jessica@ab3c.com](mailto:jessica@ab3c.com)