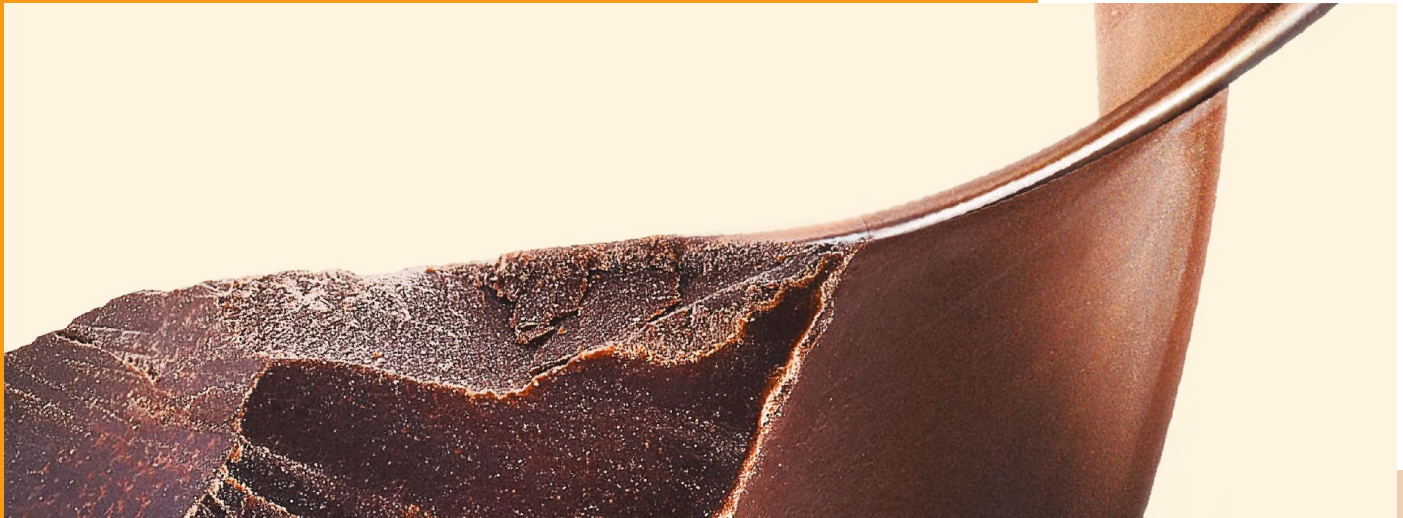


SIRH/+ COUPE DU MONDE DE LA PATISSERIE

SIRHA LYON
EUREXPO LYON
FRANCE

24-25 SEPTEMBER
2021



CHOCOLATE, THE CENTREPIECE OF THE PASTRY WORLD CUP AND ITS HONORARY PRESIDENT, PATRICK ROGER

THE FOUNDING ELEMENT OF THE PASTRY WORLD CUP, CHOCOLATE IS THE FAVOURITE MATTER OF PATRICK ROGER, HONORARY PRESIDENT OF THE COMPETITION AND AN OUTSTANDING CHOCOLATE MAKER, ARTIST AND SCULPTOR.



If chocolate is one of the pillars of pastry-making -as well as fruit- it has also been, since its creation, one of the core products of the Pastry World Cup.

For the 16th edition of the final, two events are dedicated to it:

- The tasting test, with the creation of a dessert to share using "Pure Origine" chocolates supplied by Valrhona, the historic partner and founder of the competition;
- The chocolate art piece, to be sculpted in a block of chocolate also supplied by Valrhona.

PATRICK ROGER, A GOODWILL AMBASSADOR

Patrick Roger, artist-sculptor- iconoclastic chocolate maker, Honorary President of the competition and Meilleur Ouvrier de France 2000 comes back to the origin of his passions for chocolate and sculpture: "At the age of 18 I realised that I could do anything with chocolate. Since then, I have spent my life playing with this material. Sculpture came later, but my model is still chocolate. Chocolate has all the constraints of the world: it melts, it can be eaten... But with bronze and sculpture, I can now immobilize it in time".

The artist who exhibits his surprising sculptures all over the world creates all of his works in chocolate, but sometimes transfers them to other materials to give them another life.

Nature and animals are often the source of his creative inspiration. "I draw from nature, current events in the world, my travels. I have my own style, which is expressed through plants, animals and minerals.

What I expect from the candidates is freedom, and to be struck by performances that are not a subject of debate. Achievements that scotch you. Without compromise." explains Patrick Roger.

He recalls the importance of the competition in "shaping and forging" each artist. "The World Cup is a unique life experience. It is years of preparation. A deadline that considerably develops creativity. It allows you to surpass yourself. The competition is full of excitement and stress", concludes Patrick Roger, explaining the real performance of creating the chocolate art piece in the contest.

2021: AN ALL-CHOCOLATE VISUAL




Responding to the sculpture work of its Honorary President and its theme "All art is an imitation of nature", the all-chocolate visual of this new edition of the Pastry World Cup highlights the richness of the material and the purity of its shaped lines.



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