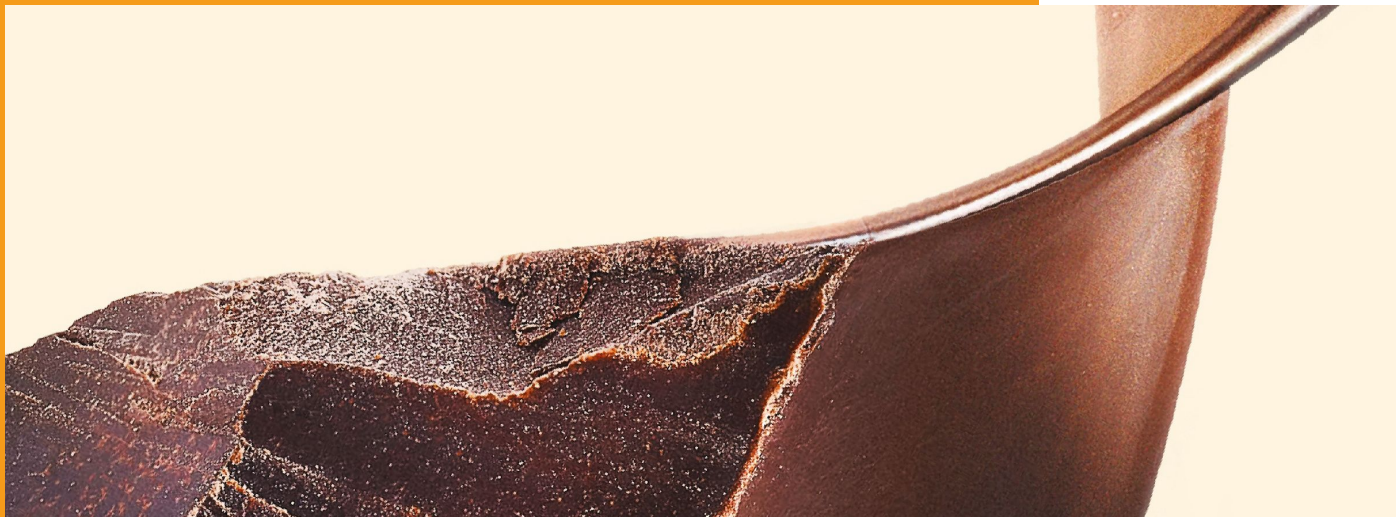


SIRHA/+ COUPE DU MONDE DE LA PATISSERIE

SIRHA LYON
EUREXPO LYON
FRANCE

24-25 SEPTEMBER
2021



+ RESTAURANT DESSERT: A RENOWNED JURY FOR THIS NEW TEST

AMONG THE HIGHLIGHTS OF THE FINAL, THERE IS THE CREATION OF A RESTAURANT DESSERT. AN INTERNATIONAL JURY COMPOSED OF 5 RESTAURANT PASTRY CHEFS AND 3 RENOWNED CHEFS TO ASSESS THIS NEW EVENT. WHAT DO THEY EXPECT FROM THE CANDIDATES?

A new test in this 2021 edition, the restaurant dessert replaces the plated dessert. The aim is to promote the profession of restaurant pastry chef and the collaboration between the chef and the pastry chef. The jury will pay particular attention to the combination of flavors and textures chosen, to the preparation, which will have to be done "to order" in the manner of a dish served in a restaurant, as well as to the ephemeral aspect of these desserts, which will be eaten immediately.

"Restaurant dessert is a discipline where imagination and freedom are expressed more explicitly. A challenge in which talent is exposed, where the personality of the pastry chef and even his mood can be guessed. It is the most magical and ephemeral pastry", summarises **Jordi Roca**, new member of the jury.

A GREAT MASTERY OF THE CRAFT

Ephemeral, these restaurant desserts are eaten immediately after they are made and offer

more delicate textures and temperatures than a boutique dessert. They can be hot, cold, iced or a mixture of temperatures.

"I want to find different textures, an ice cream, and/or a sorbet, and/or a parfait and/or a granita. I hope to see a great deal of mastery of the pastry craft in the making of each element and that they all make sense when tasted. The desserts must be balanced in taste, with delicious flavors and originality", explains **Sébastien Vauxion**, also member of the jury.

As the final approaches, the jury insist on know-how and technical mastery, but also on creativity and emotion, which will be at the heart of the competition. Chef and jury **Glenn Viel** comments: *"I expect the candidates to challenge their imagination, and ours, in order to bring out the emotion". "I hope to be surprised by techniques and tastes that we are not familiar with, and that the candidates go further in their thinking, by leaving their comfort zone",* adds **Brandon Dehan**.

TIMING AND SERVICE GESTURE

The event also highlights the spirit of "fluidity of service", as in a restaurant.

The 10 desserts must be sent within a maximum of 2 minutes and the service, from the candidates' kitchen to the table, will be provided by the students of the Institut Paul Bocuse (Lyon), partner of the World Pastry Cup. Please note: each team will be able to perform an additional service gesture: serve a sauce, add a hot or iced element... within a maximum of 2 additional minutes.

"Respect for time, team spirit and cleaning are important. But, of course, what will count the most will be the taste: the temperature, the textures, the balance between the ingredients...", announces **Eunji Lee**.

Finally, for **Dominique Crenn**, the key to the success of the event lies in the story that the candidates must tell through this dessert, and the emotion that it must arouse.

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Restaurant Dessert Jury

- Members of the jury - Pastry chefs:
- Brandon Dehan** - L'Oustau de Baumanière*** - Les-Baux-de-Provence
 - Sébastien Vauxion** - K2 Palace** - Courchevel
 - Giuseppe Amato** - La Pergola*** - Roma
 - Eunji Lee** - establishment to open in New York in 2022
 - Jordi Roca** - El Celler de Can Roca*** - Gerona

- Members of the jury - Chefs:
- Dominique Crenn** - Atelier Crenn*** - San Francisco
 - Sang Hoon Degeimbre** - L'air du temps** - Eghezee
 - Glenn Viel** - L'Oustau de Baumanière*** - Les-Baux-de-Provence