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## **Launch of the 2010 VALRHONA CHOCOLATE PÂTISSERIE CHAMPIONSHIP**

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Following on from the success of last year's inaugural Valrhona Pâtisserie Championship, Valrhona and Odaios Foods are delighted to launch the 2010 Valrhona Pâtisserie Championship. Last year's competition was won by Ludovic Lantier, executive pastry chef at The Ritz Carlton, Powerscourt. Ludovic's recipe Degustation of Alpaco & Taïnorî with Redcurrant was chosen out of the six finalists who competed in DIT Cathal Brugha Street on the 23rd of June 2009.

### Objective of the Valrhona Pâtisserie Championship

The main objective of the Valrhona Pâtisserie Championship is to promote and advance the standards of pastry chefs in Ireland, with the long term aim of entering an Irish team in the World Pastry Cup, Coupe du Monde de la Pâtisserie. Valrhona has sponsored and globally promoted the World Pastry Cup since its 1989 inception.

### The 2010 Valrhona Pâtisserie Championship Lay-Out

Plated Dessert: Theme textures

The 2010 Valrhona Pâtisserie Championship requires candidates to create a plated dessert using Valrhona Pure Origin Grands Crus, Blend of Grands Crus, Gourmet Creations, Pralinés, Giandujas, Almond Pastes or other Valrhona service products of their choice under the theme Textures. Entry to the competition is by written submission. The closing date for entries is Friday 7th May 2010. Six finalists will then be chosen to compete in DIT Cathal Brugha Street on Wednesday 2nd June 2010. There will be four judges on the panel including a food journalist and two pâtissiers. Successful candidates will have four hours to complete their dessert and will be judged according to their dessert's presentation, textures and flavour combinations.

### What the Winner will Receive

A three day training course (stage) in l'Ecole du Grand Chocolat, Valrhona in Tain l'Hermitage, France, including meals, accommodation and flights. A tasting menu in Maison Pic, a 3 star Michelin Restaurant in Valence. A copy of Fusion Chocolate by Frederic Bau, the illustrious executive pastry chef and director of l'Ecole du Grand Chocolat, Valrhona.

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Key dates are as follows:

Competition Closing Date - Friday 7th May 2010

Competition Takes Place - Wednesday 2nd June 2010, DIT Cathal Brugha Street

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