



PATISSIER DES JAHRES

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PRESS RELEASE

Sweet admission to the Finals: André Siedl and Alexander Huber are the winners of the first *Pâtissier des Jahres* 2016-2017 Pre Finals

Achern, 24th April 2016 – After a 5-hour long, tightly matched competition for the two best dessert creations, André Siedl (1st place, Ecco Zurich, CH) and Alexander Huber (2nd place, Restaurant top air*, Stuttgart) stood out among the other three contestants. It has been a successful launch of the competition's second Round, and a reaffirmation of its crucial role as a platform for the support and professional development of upcoming pastry chefs in German-speaking Europe.

Siedl impressed the jury with his creative interpretation of the contest's mandatory 3-component requirement: his beetroot-joghurt-lime creation was refreshingly light and of spectacular appearance. For his freestyle dessert, he used soy, black rice, avocado, and yuzu. "The idea behind this dessert is to create something new using untypical ingredients so as to surprise and arouse the public's curiosity and desire to try new things". Lastly, fifteen pralines made of java chocolate, hay, sea buckthorn and hazelnut were the perfect conclusion of Siedl's submissions to the expert jury - chaired by Pierre Lingelser (Schwarzwaldstube***, Baiersbronn). Runner-up Huber also awed with his raw marinated beetroot with lime crumbles and yoghurt paper and his freestyle dessert of carrot, orange, Valrhona Bahibe and Piedmont hazelnuts.

With their excellent performance, the two dessert artists have each secured a spot at the Finals, scheduled to take place in October 2017 at Anuga in Cologne, the world's leading food fair for the retail trade, food service and the catering market. And not only that: they both received the Rama Cremefine audience award; the Platinum Sponsor has spontaneously doubled their Jochen Schweizer 2-person getaway prize as both Siedl's and Huber's pralines were assigned the same number of points. In addition, Saro Gastro Products awarded each participating team with a dehydrator.

The thrilling contest was rounded off with a rich event program: *Workshops*, *Panel Discussions* and *Showcookings* offered a platform for the exchange of new trends and developments in pastry cooking: "No other event in the german-speaking regions offers this possibility", confirmed food critic and jury member Wolfgang Fassbender. Jean-Pascal Brunière, Valrhona's French confectionery expert, hosted a workshop where pastry chefs, restaurateurs and dessert lovers had the chance to learn how to create low calorie desserts without sacrificing rich flavors.

Marcus Hannig (Langnese) was the moderator of a podium discussion on the future of patisserie, together with food critics Wolfgang Fassbender und Udo Walter, two michelin star chef Jörg Sackmann (Hotel Sackmann**, Baiersbronn), as well as top pastry chefs Andy Vorbusch and René Frank. Other much-discussed topics included ways to attract more young pastry talents to high-level patisserie as well as questions on the profession's evolution.





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In a solo *Showcooking*, Matthias Mittermeier (Pfersich Trend-Forum, Neu-Ulm) explained innovative ways to use gelling and other binders. *Young Talents* Enrico Christ (Hotel Bayerischer Hof, Restaurant Atelier**, Munich), Roman Aster (la vie***, Osnabrück) and Tatsuya Shimizu (Steinheuers Restaurant Zur alten Post**, Bad Neuenahr-Ahrweiler) demonstrated their skills with their signature desserts. Lastly, Marc Piqué Casas was *Patissier des Jahres*' special guest from Spain. During a live performance, the runner-up ice cream world champion inspired his audience with his imaginative ice-cream experimentations.

In the coming one and a half years, the two winners of the Achern Pre Finals will be enjoying the great opportunities that come with being members of *Patissier des Jahres*' big family. The next three Pre Finals in Salzburg, Hamburg and Cologne will reveal who will compete against Siedl and Huber in the autumn 2017 Finals. Aspiring pastry chefs who wish to take up the challenge can now apply for a spot in the next Pre Final in Salzburg, scheduled to take place on the 9th of October - deadline for applications is the 9th of August (www.patissierdesjahres.com).

High definition photos are available for download under the following URL: <https://we.tl/pMB7adrhsy>

More information under: www.patissierdesjahres.com

Background Information - Patissier des Jahres

The contest *Patissier des Jahres* addresses professional pastry chefs in Germany, Austria, Switzerland and South Tyrol, and is currently running its second Round, over a two-year period. During each of the four Pre Finals, which for the 2016-2017 Round are taking place in Achern, Salzburg, Hamburg and Cologne, an international jury of prominent pastry chefs will select two finalists. After the completion of all four Pre Finals, the eight finalists will compete amongst themselves for the title of *Patissier des Jahres (Pastry Chef of the Year)*, monetary prizes totalling 3,000 Euro, as well as a wide range of special prizes. The title is highly regarded in the gastronomy branch, and a door-opener to immense career advancement opportunities.

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