



5th UK Pastry Open – OPEN FOR ENTRY

GENERAL

The UK Team 2019 has achieved its best result in the history of the Pastry World Cup this year with a 5th ranking at the grand finale, the Best Sugar Prize and the Eco-Responsible Prize.

To enter the next edition of the UK Pastry Open and have a chance to be part of the UK TEAM, PASTRY WORLD CUP 2021 please send

- your CV and a visual portfolio of your chosen skills for the displays
- motivation letter giving reasons why you wish to be considered for selection
- the category you wish to compete for: SUGAR / CHOCOLATE / ICE

to : contact@ukclubcoupedumonde.co.uk before the 30th of JULY 2019.

VENUE: TBC in London / DATE: TBC (October/November 2019) / TIME: 9.00am - 3pm (6 hours)



Please be aware when entering that candidates must be working in the UK and have a minimum 5 years' experience.

CONTEST

As well as presenting **5 plated desserts** of their own creation and **to match their chosen theme for the competition**, each candidate will also be asked to prepare within 6 hours:

A Sugar display

60 cm x 40cm base and 125cm tall, made of 20 % maximum of pastillage, 30 % of pulled sugar which must include at least a **Rose Flower** and some Ribbon, 20% of Blown sugar and 30 % free to present **1 chocolate entremets for 8 portions** and **1 other of the same entremets for tasting**.

or **A chocolate display**

60 cm x 40cm base and 125cm tall made of only chocolate products using **50% maximum of casting** and to include at least **1 original chocolate flower**. The piece should also include 20% of modelling and all main structures above 15 cm from the base of the piece must be Hollow.

To present **1 fruit entremets for 8 portions** and **1 other of the same entremets for tasting** using fruit purées.

or **An Ice carving display**

with 2 blocks of ice brought in by the candidate and measuring once finished 1.60m tall x 70cm x 50cm to present **1 frozen entremets for 8 portions** (100g to 140g per portion maximum including decor) and **1 other of the same entremets for tasting** using fruit purees.

OFFICIAL RULES (organization, work and display) will be communicated at a later stage.

Meanwhile, for any further information or question, feel free to contact the UK Pastry Club by email contact@ukclubcoupedumonde.co.uk

WE WISH YOU THE BEST OF LUCK!

