

## COMPETITIONS

Sugar and chocolate creations  
“Peter Pan” and “Captain Hook”  
by the championship winners  
Team Japan.



# Sugar and Spirits

THE AMORETTI 2010 WORLD PASTRY  
TEAM CHAMPIONSHIP SHOWCASES  
THE BEST OF BOTH

story and photos by Allison Levine



**Chef Alex Talbot and mixologist  
Jim Romdall share the stage  
during the Liquid Desserts and  
the Art of Mixology course.**

The Amoretti 2010 World Pastry Team Championship took place in Phoenix, Arizona on July 5–6. Teams from Denmark, Italy, Japan, Mexico, Singapore, South Korea, United Kingdom and the USA were required to complete a sugar showpiece constructed wholly of sugar product sand, a chocolate showpiece constructed wholly of chocolate and cocoa products, three types of chocolate bonbons, an entremet (cake), three *petits gâteaux* (little cakes), a frozen dessert, a plated dessert and a chocolate and sugar tray. With the theme of childhood, Team Japan took first place, Team Italy took second place and Team USA took third place.

Amoretti, the ultimate pastry, savory and beverage ingredient manufacturer, has participated in the World Pastry Championship since 2001 and became the title sponsor of the event in 2004. “This year was another great year with incredible talent from around the world,” says Maral Barsoumian, Marketing President of Amoretti. “As the title sponsor and manufacturer of pastry ingredients used in the competition, it was an honor to see the quality of the competition and to taste many wonderful creations.”

In the week prior to the World Pastry Championship, the World Pastry Forum offered hands-on and demo courses about pastry and baking for pastry professionals and students. For the first time, a cocktail element was added, and a course entitled Liquid Desserts and the Art of Mixology, sponsored by Nielsen-Massey Vanillas, was taught by Alex Talbot from Ideas in Food ([www.ideasinfood.com](http://www.ideasinfood.com)) and Jim Romdall from Vessel, Seattle.

“Merging the worlds of the culinary arts and craft bartending is a vital part of advancing the food and beverage industry, and it is a delight to be a part of that,” says Romdall of his experience at the event. “Working side-by-side with someone like Alex was amazing; his knowledge and creativity blew me away, and sparked many new ideas in my mind as well. Overall, I return from the experience a better bartender, and I hope that the chefs feel the same way about their craft.”

[www.pastrychampionship.com](http://www.pastrychampionship.com) ■■