

Camera Jodi Hinds

# The UK Pastry Team Triumphs

at European Pastry Cup,  
Sets Sights on Coupe du  
Monde de la Pâtisserie!



WITH A SWEET VICTORY FOR THE UNITED KINGDOM, THE UK PASTRY TEAM WERE RECENTLY AWARDED BRONZE ON THE PODIUM AT THE EUROPEAN PASTRY CUP, MARKING A SIGNIFICANT MILESTONE IN THEIR JOURNEY TO BECOME THE NEXT WINNING TEAM AT THE COUPE DU MONDE DE LA PATISSERIE.



The trio of talented pastry chefs Wallace Li, Remy Pugeot, and Mickael Kwan, have now secured the UK entry and the honour, of representing the UK at the prestigious Coupe du Monde de la Pâtisserie, a global competition taking place in January 2025 during the Sirha, in Lyon.





## European Pastry Cup Success

The European Pastry Cup is a highly esteemed competition that brings together top pastry talents from across the continent. It serves as a platform for pastry chefs to showcase their skills and creativity. During this competition, they had to create several creations such as chocolate and sugar sculptures, frozen entremets and plated desserts around their chosen theme: **BENEATH THE SEA**.











# Restaurant dessert – Soufflé ‘

## Name – Anemone

The donut-shaped soufflé was made with Valrhona 75% dark chocolate ‘Tulakalum’. The centre filled with milk ice cream encased in a crumble cylinder. The incredible chocolate decoration design was inspired by Grecian windflowers – a species of anemone commonly found in Europe. A light and fluffy hot chocolate soufflé complimented with milk ice cream and chocolate crumble.







## Paris Brest - Njörd

A classic pastry with a modern twist on flavour pairing – a flavour balance between popcorn, banana and caramel. Njörd, the god of the wind and sea who represents the good and helpful side of the elements. The typical round shape and praline element in this creation, like a classic Paris Brest remained. The choux were filled with Popcorn Dulcey Chantilly Cream, a thin layer of Popcorn praline and Vanilla Caramel. A layer of banana compote with lime was added to bring in freshness and acidity. Popcorn and caramel – a flavour combination that can teleport you back to your childhood food memories.





# Frozen fruit dessert – Salacia

Salacia was worshipped as the goddess of salt water who presided over the depths of the ocean. The shape of the cake reflects a water turbine, to represent renewable ocean energy. This frozen dessert showcasing the perfect flavour and texture balanced with different tropical fruits – passion fruit, pineapple, mango and banana. Freshness, balance of sweetness and acidity. This frozen dessert can bring your palate to southeast Asia in one bite.

Congratulations to The UK Pastry Team's on their achievement of clinching the 3rd position. It is a testament to their dedication, craftsmanship, and ability to stand out in a field of fierce competition.

Meet the Maestros.

**Remy Pugeot** (Sugar Candidate)  
**Wallace Li** (Chocolate Candidate)  
**Michael Kwan** (Team UK President)



## About the Coupe du Monde de la Pâtisserie

The Coupe du Monde de la Pâtisserie, is also known as the Pastry World Cup. It is the pinnacle of pastry competitions, attracting top talent from around the globe. Held every two years in Lyon, France, this event challenges teams to showcase their skills in several categories: pastries, chocolate, sugar, and ice carving. The UK Pastry Team's qualification for this prestigious competition is a testament to their outstanding performance at the European Pastry Cup. The UK Pastry Team's achievement at the European Pastry Cup and their upcoming participation in the Coupe du Monde de la Pâtisserie symbolise a triumph for British pastry craftsmanship. Wallace Li, Remy Pugeot, and Michael Kwan's dedication to their craft has not only elevated their own careers but has also brought recognition to our flourishing UK pastry scene. [P](#)