

THE UK SELECTION OF **THE NEW PASTRY TEAM**



IN THE REALM OF CULINARY DELIGHTS, THE ART OF PASTRY-MAKING
HOLDS A SPECIAL PLACE. THE DELICATE BALANCE OF FLAVOURS, THE
PRECISE TECHNIQUES, AND THE ARTISTIC PRESENTATION MAKE IT AN AWE-
INSPIRING CRAFT.



Each year, countries around the world showcase their finest pastry talents in prestigious competitions, and the United Kingdom is no exception. Recently, the UK made its selection for the new pastry team, composed of remarkable individuals who are poised to represent the nation on the global stage. Let's delve into this exciting journey of talent, dedication, and innovation.

The Selection Process

UK Pastry Open is the national selection process for the next UK Pastry Team representing the country at the CMP. The UK Pastry Team will go through the European semi final in Paris next January. If selected, the UK team will compete against 20 other countries at the finale end of January 2025.

The UK pastry team selection process is a rigorous affair that attracts the most skilled and passionate pastry chefs from across the country. The selection committee, comprising renowned experts and industry professionals, evaluates candidates based on their culinary expertise, creativity & teamwork. The competition is intense, with aspiring chefs pushing their boundaries to showcase their skills and demonstrate their commitment to the art of pastry-making.

For the next edition, the UK Pastry Team will be lead by the new team president, Michael Kwan. His strong experience, gained from his participation in the previous edition of the Coupe du Monde de la Pâtisserie as well as being a fantastic mentor to the next generation of UK Pastry Chefs, will be invaluable in sharing precious advice and techniques.

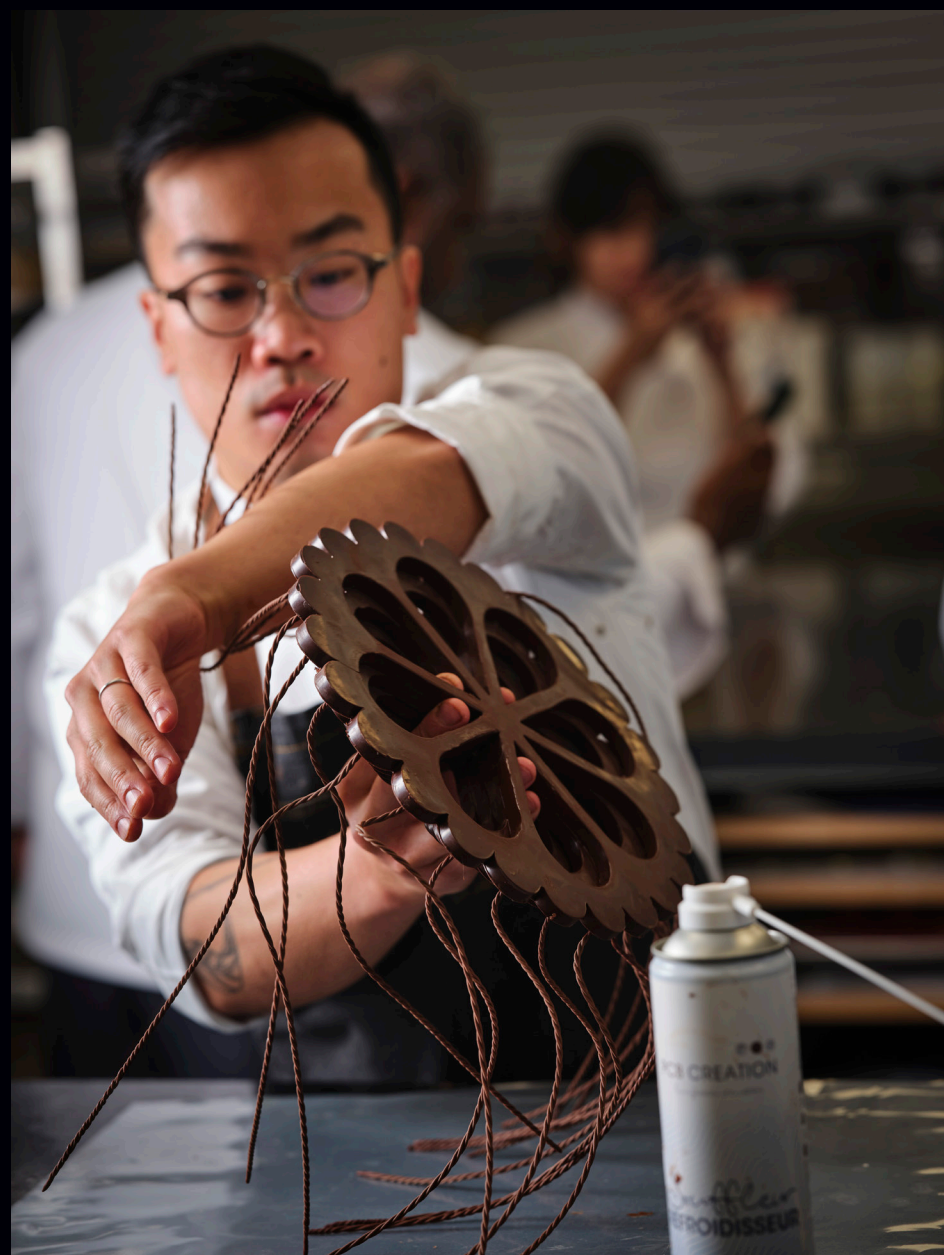
This year, the talented Chefs selected for the national selection process of the Coupe du Monde de la Pâtisserie:

- **FRANCIANE TARTARI** from **Sketch London** - Sugar candidate
- **RÉMY PUGEOT** from **Raffles London at The OWO** - Sugar candidate
- **WALLACE LI** from **The Dorchester** - Chocolate candidate
- **I SHAN LIN** from **Claridge's** - Chocolate candidate

They competed the 22nd of July at the Taste Lab in front of talented judges for a chance to be part of the UK Pastry team, 2025 Coupe du Monde de la Pâtisserie edition!

The judges





Meet the next UK Pastry Team

After an intense selection day were the candidate presented their creation, the UK committee has unveiled its new pastry team, a group of exceptionally talented individuals!

Let's meet the amazing team who are going to represent the UK at the Coupe du Monde de la Pâtisserie in 2025:

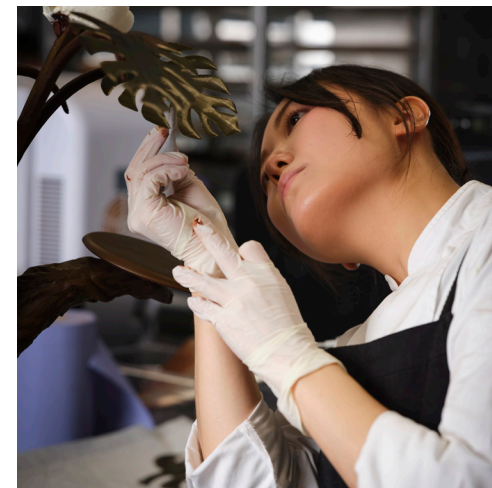
RÉMY PUGEOT, Executive Pastry Sous-Chef at Raffles London at The OWO - Chocolate Candidate

WALLACE LI, Junior Sous Chef at The Dorchester London - Sugar Candidate

MICHAEL KWAN, Executive Pastry Chef at The Dorchester London - UK Team President

DENIS Drame MCA, Head of culinary and Development at Classic Fine Foods UK - Chair of the UK Pastry Club.





On the road to the European Selection

As the newly selected UK pastry team embarks on their journey, they will undergo rigorous training and preparation to represent the nation in the upcoming Coupe du Monde de la Pâtisserie. They will strive to showcase the best of British pastry craftsmanship, demonstrating their skills, creativity, and ability to collaborate under pressure.

Next step, the European selection will take place in Paris on January 21st and 22nd, 2024 at Europain exhibition!

Conclusion

With their exceptional skills, unwavering passion, and dedication to the art of pastry-making, these talented individuals are set to make their mark on the global stage.

If you want to support the team, please contact contact@ukclubcoupedumonde.co.uk to receive our sponsor pack and help the UK team to climb at the top of the podium on the next Coupe du Monde de la Pâtisserie!

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www.ukpastryteam.com

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