



# FINALE COUPE DU MONDE DE LA PATISSERIE

22-23  
January  
2017  
LYON



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## COUPE DU MONDE DE LA PATISSERIE 2017

### 3 questions to Philippe Rigollot – The new President

How do you perceive your new function as the President of the International Organizing Committee for the Coupe du Monde de la Pâtisserie and what are the challenges you face?

I wish to continue the work undertaken by Pascal Molines by bringing together and federating pastry chefs to create a dynamic Organizing Committee. In agreement with the other members on the Committee I think it is important to recruit young chefs from different backgrounds who can bring fresh ideas, regardless of their specialty, pastry shops or restaurants. For me the Coupe du Monde must serve as breeding-grounds for young talents and also as a place for exchanging and sharing knowledge and techniques.

What do you think of the new points introduced to the rules? How do you think this will affect the participants' work?

The obligation for candidates to use hollow casting for their chocolate and sugar creations is in line with the commitment of the contest toward optimising product use and sustainable development. The consequence is that this will make things more difficult for the sculpting tests, and the teams will need to adapt their working methods.

As I will also be commenting the events, I will be in a position to explain and detail the techniques that are used, both for the professionals and enthusiasts. The new imposed flower made out of sugar will also be an opportunity for us to discover how this technical piece, typical to pastry chefs, is interpreted by the different candidates from different countries.

On a more global scale, in your opinion what are the main developments in the pastry industry worldwide?

The main trend is the fact that pastry chefs around the world have become aware that taste is more important than the visual aspect. This means that sourcing raw materials needs to be reinvented by finding good quality butter, good cream, fruits with great flavours, high-quality chocolate. Today there is also a return to the classics inspired by French. This is something I have observed as a judge in several international pastry contests.



Philippe Rigollot  
President of the Coupe du Monde de La Pâtisserie

About the  
Coupe du Monde de la Pâtisserie

"Since its creation in 1989, the 'Coupe du Monde de la Pâtisserie' has stood out thanks to its openness and motivation to welcome talents from all horizons, bringing new countries to the forefront of the international pastry scene. Every two years the contest brings 22 teams together in Lyon (France) to compete live in front of an enthusiastic audience. They deliver a dazzling performance demonstrating wonders of creativity, both in terms of taste and artistic talent." *Gabriel Paillason*

Coupe du Monde de la Pâtisserie, 22-23 January 2017

Espace des Chefs

An event by Sirha, 21-25 January 2017

Eurexpo Lyon, France



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