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Application Form

Student

Professional

First Names:

Surname:

Position:

Establishment:

Address:

City:

Postal Code:

Tel:

E-mail :

If you are not a member of the ACF, would you like to receive an information pack
Yes / No

During the day, a crew will be filming and taking pictures. This will be for the use of
ACF only. If you do not want to be filmed, please write NO and sign

Date

Signature

Proudly present the

UK Chocolate Dessert of the Year

A Pastry Competition opened to Student and Professional Chefs

Sunday 25th April 2010

at

LE CORDON BLEU LONDON
114 Marylebone Lane, London W1U 2HH





The theme

The professional candidates

- You will need to prepare 4 plates of the same Dessert within four hours using at least one of the Valrhona chocolates from the:

“Grands Crus de Terroir Range”

Araguani Macae Manjari Alpaco Tainori Nyangbo

- You will have to bring your own ingredients.
- Ingredients can be scaled but nothing should be ready cooked or ready mixed.
- In the dessert you should have at least three different textures and one should have tempered chocolate.

The student candidates

- You will need to prepare 4 plates of the same Dessert within four hours using at least one of the Valrhona chocolates from the:

“Grands Crus de Terroir Range”

Araguani Macae Manjari Alpaco Tainori Nyangbo

- You will have to bring your own ingredients.
- Ingredients can be scaled but nothing should be ready cooked or ready mixed.
- In the dessert you should have at least two different textures and one should have tempered chocolate

The Prizes

For the Students

- A fantastic collection of pastry books worth £400.

For the Professionals

- An original masterpiece created by the French artist Christian Champagne presented by His Excellency the French Ambassador Mr Maurice Gourdault-Montagne
- A training at the Valrhoan chocolate school “l'école du grand chocolat” worth £1400
- Then your dessert will be featured at the Black tie dinner of the Association Culinaire

How to enter

- By sending your original **detailed** recipe together with the method (typed) and a clear picture of your Chocolate Dessert.
- In order to be selected to compete in the final, Judges will be looking for contemporary, original and creative plated desserts.

CLOSING DATES FOR ENTRIES

15th of MARCH 2010

Please attach your typed recipe with a picture of your **dessert** & application form (page 4) and post it to:

Loic Malfait
Le Cordon Bleu
114 Marylebone Lane, London W1U 2HH
Or at lmalfait@cordonbleu.edu

The time and place

- The competition will start at 9.00 am (kitchen opens at 8.00am)
- The competition will finish at 1.30 pm.
- This event will take place at:

Le Cordon Bleu
114 Marylebone Lane, London W1U 2HH

- Participants will be presented with their prizes on the day

