

PRESSE RELEASE

Italy wins a historic World Cup: Pastry World Cup.

During the final of Coupe du Monde de la Pâtisserie in Lyon, Italy defeated Japan and France, second and third respectively.

Italy's golden year continues: we are world champions of pastry, namely of Coupe du Monde de la Pâtisserie 2021, held on September 25 in Lyon. The world stage has seen the 11 nations challenging each other which made it to the final, inside the halls of Sirha.

This edition was particularly intense: Italy found itself in a challenge with the teams of France and Japan, "veterans" of the Coupe du Monde; nevertheless, the dream became true and the two countries joined the Italians, finishing third and second respectively.

Italian team, formed by **Lorenzo Puca**, **Andrea Restuccia** and **Massimo Pica**, successful pastry chefs, coordinated by the President of Club Italia **Alessandro Dalmasso** - triumphed by winning the world title, becoming the reigning champion for 2021/2022.

The theme edition was "All art is an imitation of nature": with their creations focused on the world of bees, Italian team won over not only the international jury but also the entire world public.

The competition had a duration of ten hours, in which to put to good use all the training of the last year and a half, held in **CAST ALIMENTI** and behind the guidance of the 2015 Italian World Champions **Francesco Boccia**, **Emmanuele Forcone** and **Fabrizio Donatone**, with **Maestro Alessandro Dalmasso**. **An exceptional group of coaches** who has actively contributed to achieve this unique goal.

The support of president and director of CAST ALIMENTI **Vittorio Santoro**, **Maestro Gabriele Bozio** and the staff of CAST ALIMENTI - **Dejana Scisciani**, **Matteo** and **Lorenzo Marchisio** has been fundamental: the strong team spirit has made the difference, bringing on stage an excellent team which has routed the other teams.

Tight workouts and tight rhythms during the competition: three pièces, three tastings by the commissions - including the new special jury for restaurant desserts, in which Italy was represented by pastry chef **Giuseppe Amato**, "La Pergola" Restaurant owner, 3 Michelin stars - and the final sculpture: let's see them in detail.

Dessert to share: a chocolate dessert with sablé base, chocolate cream, sponge cake; on top, crunchy

SIRH/4
COUPE DU MONDE
DE LA PÂTISSERIE
TEAM ITALY FINAL 2021

cream and diplomatic cream - vanilla and chocolate, with exotic jelly - and chocolate sauce. Chocolate petal encloses the whole dessert.

Ice cream cake: center composed of sponge cake and pistachio crunch, mascarpone and raspberry parfait, mango and passion fruit sorbet, exotic compote, pistachio meringue, red fruit jelly; all wrapped in almond and vanilla ice cream, almond and vanilla glaze, raspberry glaze, mango and passion fruit jelly and red fruit jelly.

Restaurant dessert: on the almond sponge cake, there is mango compote and honey ice cream; above, a wafer shaped like beehive, in whose hexagons are blancmange, apricot jelly, honey and apricot passion sauce. Beside, vanilla and lime ganache, apricot passion sauce to complete the dessert.

Artistic presentation tableau: The 165cm-high sugar and chocolate sculpture, with a beehive as protagonist, has impressed the jury for the technical difficulty, for the details and the aesthetic prestige.

The precious contribution of Club Italia's founding members and sponsors was fundamental for the victory: **Valrhona, Pasticceria Internazionale (Chiriotti Editori), CAST Alimenti, Agrimontana, Conpait**. Not to mention the official sponsors with Club Italia, which believe in the excellence of Italian pastry: **AMPI, Capfruit, Carpigiani, Corman, Debic, DRG Comunicazione, Eridania, Gedi Online, Gelecta, Gruppo Eurovo, Hausbrandt, Ilsa, Irinox, Molino Dallagiovanna, Olitalia, Sigep, Silikomart, Zanolli**.

Heartfelt thanks goes to the technical sponsors who provided tools, ingredients and materials for the trainings and for the competition. They contributed to the success of the team: **Artebianca, Bragard, Bravo SpA, Lesepeidado, Castellani, Flow easy thermoforming, Sirman, Solchim**.

For further information visit: www.coppadelmondopasticceria.com

Thanks to official sponsor:

