

Press Release  
January 2005



**France wins the Pastry World Cup for the fifth time – headed by  
Christophe Michalak- Pastry Chef at the Hôtel Plaza Athénée Paris  
SIRHA – 23 and 24 January, 2005**

**Paris, January 2005** – The Hotel Plaza Athénée Paris is delighted to announce that its resident Pastry Chef, Christophe Michalak and his team have won the World Pastry Cup 2005. The city of Lyon played host to this biannual event on 23 and 24 January at SIRHA (The International Salon of Restauranting, Hotel and Food Business) where the latest food and beverage trends were showcased alongside the presentation of the coveted “Bocuse d’Or” prize.

Nineteen countries, including for the first time Russia and Jordan, were represented at the World Pastry Cup, which, after nine years has, become a reference point for industry expertise. After ten hours of the most intricate sculpting, casting and blowing, a panel of the world’s elite pastry chefs judged the results based on technical excellence, taste and aesthetics.

Each team comprised of three pastry chefs, each with their own individual expertise – one in sugar, one in chocolate and the third in icing. **Christophe Michalak**, who was appointed by the Hotel Plaza Athénée under Chef Alain Ducasse in July 2000, was up against 24 other candidates who specialise in sugar and after a demanding selection process, not only won but also was chosen as team captain for France. Philippe Rigollot from restaurant *Pic* situated in Valence in the Drôme region of France and Frédéric Deville from *Deville Pastry* in Thonon-les-Bains in the Haute-Savoie, made up the other two-thirds of the French team.

The theme of the French team's entry was 'Nymphs'. Here the team created a sugary fairytale of tiny sculpted fairies surrounded by a breathtaking mythical backdrop.

This year, the winning team did not only receive the **World Pastry Cup** trophy and 9,000 Euros, but due to the fact that the President of the French Republic, Jacques Chirac, was attending, he also presented the team with the *Sèvres Vase of the President*.

**Christophe Michalak** heads up a team of 23 at the Hotel Plaza Athénée and previously worked as a chef at Paris's leading patisserie – Ladurée, as well as for Pierre Hermé and Fauchon in the US and Canada. His signature pastries at the Plaza Athénée include: Tagada-strawberry macaron; Religieuse with salted butter caramel, and his latest creation - the sweet club-sandwich. Since his appointment as team captain, he has worked closely with his teammates and they have already undertaken six practice tests of ten hours each.

Michalak comments: "This is a great honour and a personal achievement, but its consequences also benefit my team and the whole hotel".

This is the France's fifth win of the trophy.

*The Hôtel Plaza Athénée, located on the prestigious Avenue Montaigne, is a member of the Dorchester group. Entirely redecorated, it has preserved its classical French style while adding an innovative touch. Chef Alain Ducasse oversees the entire dining operations of the Plaza Athénée and has also his own award-winning restaurant inside the hotel. The Bar du Plaza Athénée is the trendy place to be and ... to be seen.*

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