



# TOWN & COUNTRY

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## Young Pastry Chef of the Year 2019

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### The David Lyell Scholarship

**On Tuesday 9<sup>th</sup> April 2019, at The Claire Clark Academy at Milton Keynes College, after four hours of intense creativity 21-year-old Julien Piveteau was crowned Young Pastry Chef of the Year 2019.**

A stellar panel of judges, including Town and Country Fine Foods' in-house development chef Jerome Dreux, crowned Julien the winner after tasting his Mandarin and Chocolate dessert, Pâte De Fruit Exotic and Fantastic Praline Chocolate Egg.



David Bentley, Managing Director of Town and Country Fine Foods awarded Julien the David Lyell Scholarship: a once in a life time trip to The Felchlin Condorama in Switzerland and an inspirational chocolate course. He also received a prized Chefi knife case, as well as being crowned Young Pastry Chef Winner 2019. David said, "The talent on display at this year's Young Pastry Chef of the Year was outstanding. I continue to be impressed and inspired by the next generation of pastry chefs. I was delighted to present first prize and the David Lyell Scholarship to Julien, a worthy winner."

Julien, Demi Chef de Partie from London Hilton Park Lane said, "I went in to the competition focused and gave everything I could. Thank you for a fantastic day, your welcome, your accessibility and your kindness. I am really honoured to have won this prestigious award. I am looking forward to going to Switzerland and working with the talented chocolatiers of Felchlin."



Anthony Marshall, executive chef at London Hilton on Park Lane, added: “It is a marvellous achievement for Julien at this early age in his life to have won such a prestigious award, I cannot put into words how excited we were when we found out the result. I think it is very important that young people enter competitions because you learn so much from others and it is a wonderful way of networking.”

2019 saw 20 fantastic entries. Paper judging took over 36 hours and from those 20 entries 6 finalists were chosen. Each finalist had to produce a plated restaurant dessert, a chocolate egg using Felchlin couverture chocolate, approximately 18cm high set on a chocolate base and decorated with a chocolate ribbon, 18 moulded pralines and 10 pâte de fruit.

All the finalists showed a great level of skill, understanding and pastry craft. 2<sup>nd</sup> place was awarded to Ance Kristone, from Glasgow College, who won £150. Jess Rawlins, from Ashridge Estate / West Hertfordshire College, was awarded 3<sup>rd</sup> place and won £100. Jess said of the event, “I had such an amazing experience entering this competition. I have learnt so much about myself as a chef and as a person by entering this. I was over the moon with the food I produced but besides that I had such a fun day. Everyone made me feel so relaxed and welcome. The judges were such a good level of friendly and formal. I met so many great competitors, judges and people. A massive thank you.”

The Master Chefs of Great Britain’s annual Young Pastry Chef of the Year competition is open to pastry chefs under the age of 23 who are actively working in a hotel or restaurant kitchen, banqueting or within any corporate or event catering environment, or a college student.

Murray Chapman from the Master Chefs of Great Britain says, “Planning and executing the competition at The Claire Clark Academy at MK College has been a fantastic experience which will hopefully inspire many more Young Pastry Chefs of the future. Congratulations to Julien who is a worthy winner.”

