

A white egret is perched on a dark, leafless branch in the foreground. The bird is facing right, with its long neck curved back. The background is a body of water with reeds and other vegetation, creating a natural, serene setting. The lighting is soft, suggesting early morning or late afternoon.

SUSTAINABLE

from

FLORIDA

Rooted in Florida's soil,
branching towards a
greener tomorrow.

ROLANDMESNIERTROPHY 2026

Ha Pham

Alexi Acevedo Torres



**CROP CONSCIOUS
FLORIDA COMMITTED**



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INTRODUCTION TEAM CAPTAIN



Ha Pham, born and raised in Ho Chi Minh City, Vietnam, grew up surrounded by her family's food manufacturing businesses. She later trained in pastry kitchens across the United States before settling in Florida.

Currently serving as the Pastry Chef at La Manufacture du Macaron in Florida, Ha oversees all aspects of pastry production within a large-scale manufacturing setting, from recipe management to leading staff and ensuring consistency and quality across every product that leaves the kitchen. Through her leadership, she hopes to continue inspiring the next generation of chefs and continue growing throughout her career.



INTRODUCTION SOUS CHEF



Born and raised in Bayamón, Puerto Rico, Alexi Acevedo began his culinary journey in 2012 at Le Cordon Bleu in Orlando, Florida. For 15 years, he has grown his craft in professional kitchens throughout Central Florida and other regions.



Now currently serving as the Jr. Pastry Chef at the Caribe Royale Resort, Alexi oversees all aspects of pastry and chocolate production within the resorts. From managing daily staff in banquets, restaurants as well the markets. He continues to develop his passion for chocolate through his travels to Switzerland and Costa Rica. Learning about cocoa farming and chocolate production to further refine his skillset and contribute to the culinary community.

INTRODUCTION THE TEAM



Alexi and Ha first met in 2019 at the Orlando World Center, when Ha entered the hotel industry for the first time. Their work ethic and professional ambitions aligned immediately, allowing them to collaborate in the kitchen with the precision and rhythm of a well-coordinated team.

In 2021, they had the opportunity to work together again, this time managing a chocolate production company in Florida. As co-sous chefs, they developed recipes, led tastings for various projects, and communicated with potential clients regarding future contracts.

After three years of working side by side, they chose to pursue separate projects at different properties to continue expanding their expertise in the pastry field. Though they now manage their own locations, their shared passion for pastry and culinary craft remains as strong as ever. Together, they look forward to showcasing their skills and embracing the opportunity to challenge themselves here today.

A full-page background image showing two white swans swimming in a dark pond. A large, leafy weeping willow tree hangs over the water from the left side. The scene is peaceful and natural.

STATE OVERVIEW

Culinary Heritage | Geography | Climate

CULINARY HERITAGE DIVERSITY

Diversity, is the collision of cultures, traditions, and flavors that together create something richer than any influence alone. It plays a significant role within the state of Florida through the large Latin & Caribbean influence.

The state's culinary DNA weaves together Spanish, African, Cuban, Caribbean, and Southern comfort.



Many of these diversities can be unfold in pastry forms. Many bakeries in south Florida serves pastelitos, a flaky puff pastry filled with sweet guava and cream cheese. Or croquetas, golden breaded cylinders of creamy bechamel sauced mixed with ham.

A person wearing an orange sweater is pouring a thick, dark chocolate sauce from a white ceramic pitcher onto a stack of fried bread or pastries. The stack is resting on a pink plate. The background is a colorful, patterned textile. The lighting is warm and focused on the food.

What makes Florida's culinary culture extraordinary isn't any single dish or tradition; it's the layering of cultures.

CULTURE

Culture is the accumulated flavor of a place; the recipes passed down through generations, ingredients that defined a region, and the hands that transform both into nourishment. With North Florida tilted towards the Deep South, where fried gator comes with grits and butter. Central Florida, anchored by Orlando's theme parks has become an unexpected global dining destination. South Florida gave birth to Floribbean cuisine with their access to fresh local ingredients with Caribbean and Latin influences.



GEOGRAPHY

North Florida, hugging Georgia and Alabama, connects to Southern agricultural traditions. Peanuts, pecans, and collards. South Florida faces the Caribbean; embracing tropical ingredients and influences. South Florida also dips within 100 miles of Cuba, making it the only place in the continental US where tropical fruits like sapote, starfruits, and key limes can grow in the ground.

As a geographic midpoint between Caribbean and the continental south, Florida became a collection zone for culinary cultures. With Spanish settlers arriving in 1565., Cubans crossed 90 miles of ocean. Haitians, Vietnamese, and countless others followed, each finding a place that couple support the ingredients of home.

Climate in Florida isn't a backdrop; it's participant. The state straddles two worlds, subtropical in the north, true tropical in the south. Creating growing seasons that defy the rest of the country. The heat, humidity along with rain patterns determine harvests. The summer wet season brings mangoes, avocados, and guavas to south Florida gardens. While dry winters concentrate sweetness in the Indian River citrus. Hurricanes too, have shaped what endures; wind resistant key lime trees, with hearty varieties planted through generations who learned that some things bend rather than break.

CLIMATE





SUSTAINABLE PRACTICES

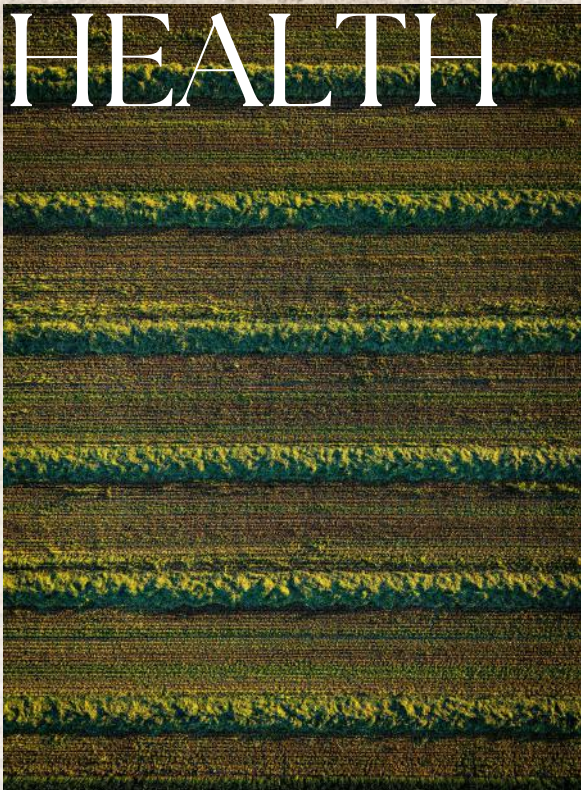
Regenerative Farming | Conservations | Hydroponics

REGENERATIVE FARMING

With a rising tide of sustainable practices of regenerative farms, ethical fishing, and waste conscious production. The state is ensuring the protection of its natural resources. Methods like planting cover crops, where planting crops like buckwheat, barley and vetch grow during “off seasons” can enrich soils through their deep roots and their ability to harvest nitrogen from the atmosphere. In some regions, planting trees amongst crops or vice versa, can create food forests that help curb deforestation and fight climate change.



SOIL HEALTH



Regenerative farming also improves soil health by enhancing biodiversity, fostering and mitigating climate change through carbon sequestration. Methods can include minimizing soil disturbance, which protect soil microbes, fungi and structures. This also maximize biodiversity and feed soil microbial life. Farmers also maintain living roots which feed the soil's biology by keeping plants in the soil year-round.

CONSERVATION

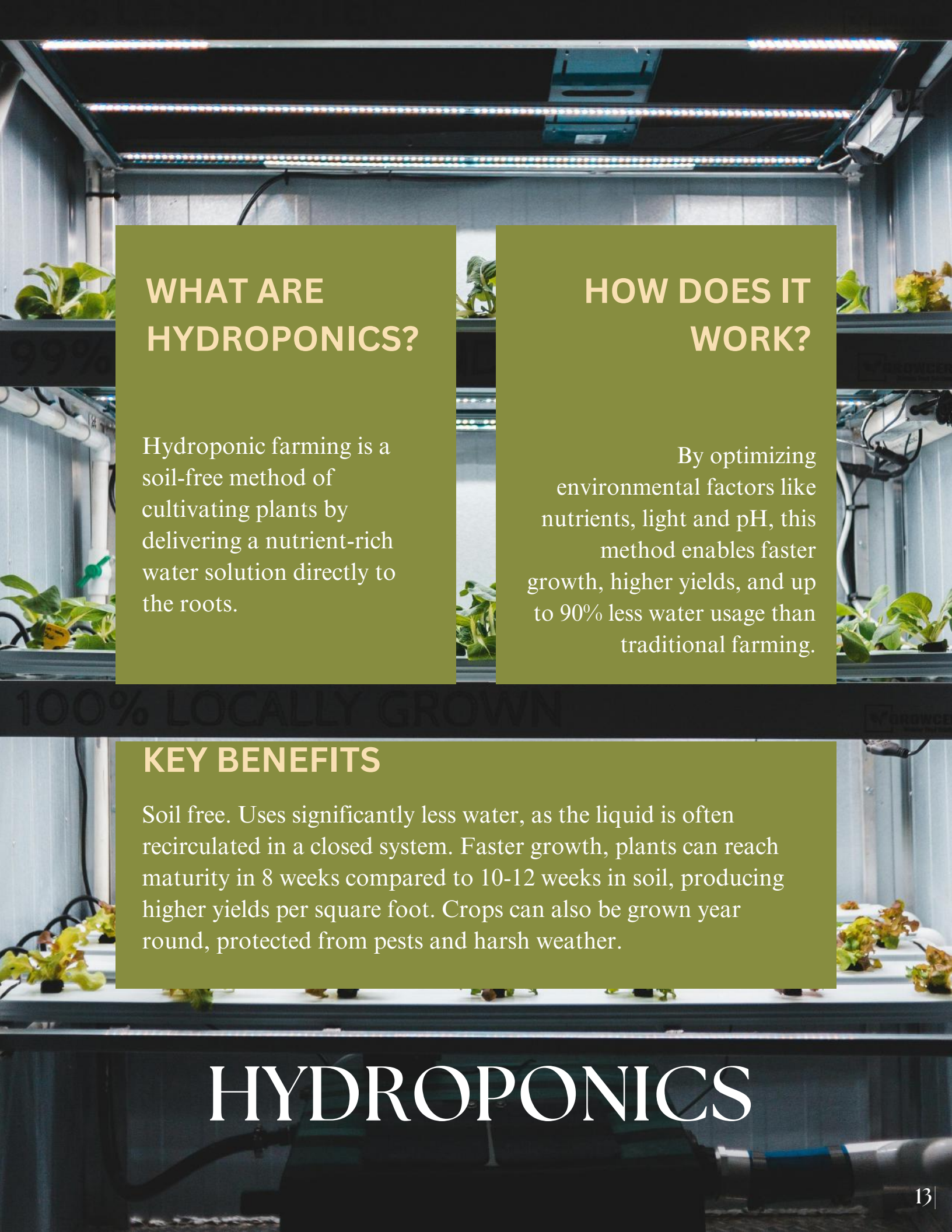
AGRICULTURE

WHAT IS CONSERVATION AGRICULTURE ?

Conservation agriculture is a sustainable farming system that boost yields, improves soil health, and reverses land degradation by minimizing soil disturbance (no till), maintaining permanent soil cover, and diversifying crops. Diverse crop species are also rotated to break pest cycles and improve soil health.

KEY BENEFITS

Conservation agriculture is a sustainable farming system that boost yields, improves soil health, and reverses land degradation by minimizing soil disturbance (no till), maintaining permanent soil cover, and diversifying crops. Diverse crop species are also rotated to break pest cycles and improve soil health.



WHAT ARE HYDROPONICS?

Hydroponic farming is a soil-free method of cultivating plants by delivering a nutrient-rich water solution directly to the roots.

HOW DOES IT WORK?

By optimizing environmental factors like nutrients, light and pH, this method enables faster growth, higher yields, and up to 90% less water usage than traditional farming.

KEY BENEFITS

Soil free. Uses significantly less water, as the liquid is often recirculated in a closed system. Faster growth, plants can reach maturity in 8 weeks compared to 10-12 weeks in soil, producing higher yields per square foot. Crops can also be grown year round, protected from pests and harsh weather.

HYDROPONICS



LOCAL

TOMATOES

SQUASH

KALE

SWEET CORN

GREEN BEANS

PEPPERS

CABBAGE

CUCUMBERS



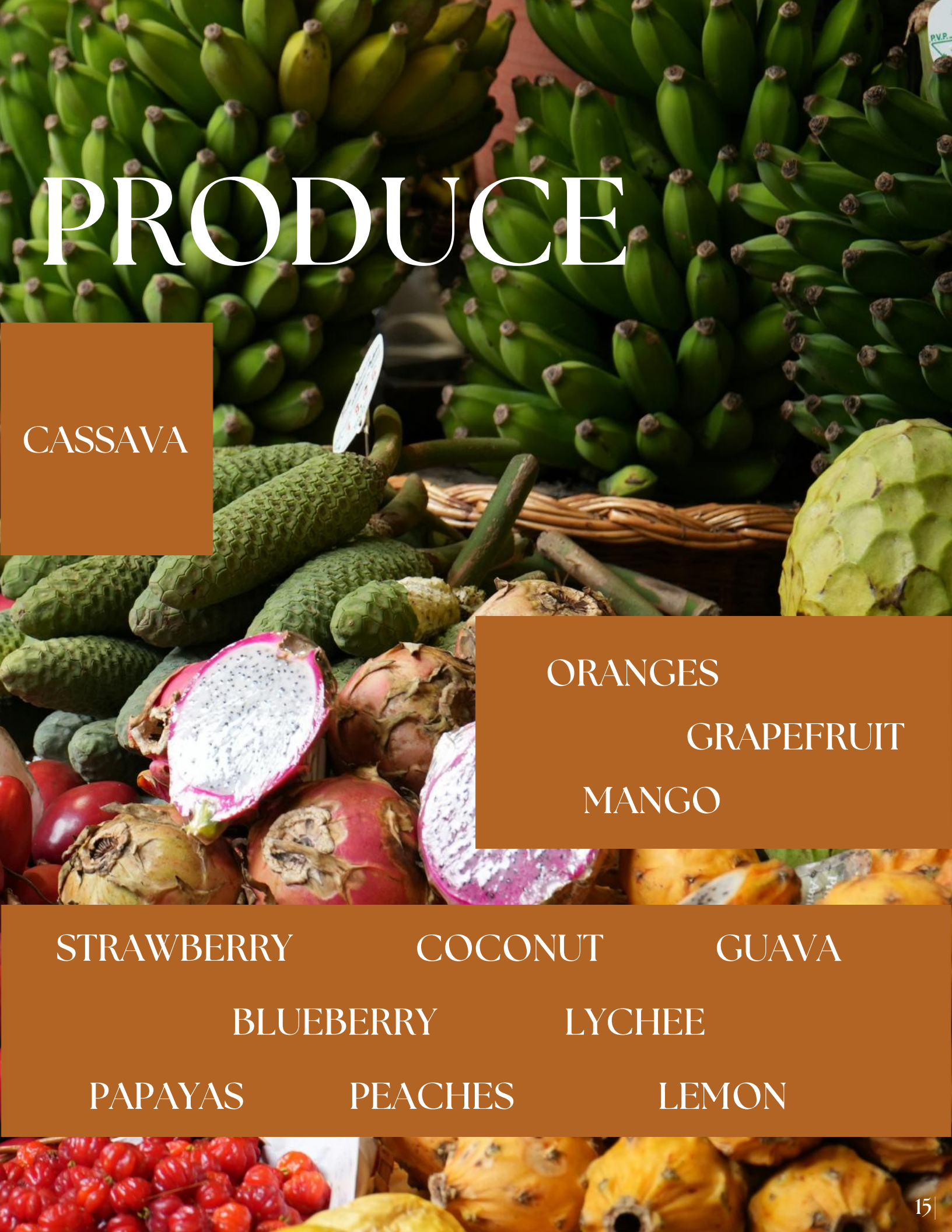
BROCCOLI

LETTUCE

CARROTS



PASSION
FRUIT



PRODUCE

CASSAVA

ORANGES

GRAPEFRUIT

MANGO

STRAWBERRY

COCONUT

GUAVA

BLUEBERRY

LYCHEE

PAPAYAS

PEACHES

LEMON

HA'S STORY

I, like many first-generation immigrants, moved to the United States in search of a better opportunity. I was ten years old when I arrived, armed with broken English and parents who didn't know a single word of the language. Navigating a new environment at that age was confusing, but one language remained constant and easily understood: food. I spent much of my early childhood adjusting to a new country, often immersing myself in food-related shows on television. It became my way of becoming more fluent in this unfamiliar world. The conversations between cuisines, the differences and similarities, offered a comfort I couldn't find elsewhere. Over the years, food became a way to hold onto a piece of my home country. So, being in Florida with its subtropical climate, struck a deep chord with me. It reminded me so much of Vietnam. The fruits I'm able to find here taste just like the ones from back home. Throughout this competition, I'll be drawing on the flavors and influences of Vietnam, blending them with fruits from Florida that fill me with nostalgia. Through these dishes, I hope to bring my identity and the spirit of Vietnam to the center stage.



ALEXI'S STORY

Formyself, Florida's ingredients feel deeply

familiar, as they connect closely to the flavors I grew up with in Puerto Rico. The abundance of citrus, tropical fruits, and sugarcane instantly brings me back home. I can still remember walking through the neighborhood and picking a ripe mango right from the tree, enjoying it right there in the warmth of the sun. I think of gatherings with family and neighbors, sharing cut fruit and cigars while music blared in the background, those memories now echo throughout Florida.

I, too, have found comfort through food, pastries and chocolates, to be exact. I have been working with chocolate since I came to the United States at the age of 16. My passion for it goes far beyond simply being a chocolatier; it's about using chocolate as my artistic medium. Through it, I explore themes of memory, identity, and belonging. I hope to continue growing within the industry, refining my craft, and creating work that reflects both where I come from and where I'm going.



PLATED DESSERT

“HARVEST”

Corn Sable

Butter 280g
Light Brown Sugar 130g
Salt 4g
Eggs 42g
Corn Flour 140g
Cake Flour 240g
Baking Powder 7g
Corn Starch 40g
Corn Powder 15g

Pie Dough mixing method

Add in dry ingredients and combined

Bake at 300F for about 10-12 minutes

Blend everything in blender till smooth
Spread on sheet tray, sprinkle more matcha powder if needed.

Tuille

Egg white 100g
Flour 100g
Melted Butter 100g
Salt 2g
Powder sugar 100g
Matcha Powder 5g

Bring fruit to simmer, immersion blend.

Mix xathan gum and sugar together,
sprinkle into pot.

Cook till thickened and finish with lemon juice.

Berry Coulis

Blackberries & Raspberry 500g
Granulated Sugar 75g
Xathan Gum 1g
Lime Juice 15g
Lime Zest 4g

Bloom gelatin in cold water

Add to buttermilk #2 and sugar, cook until gelatin has melted

Once melted, pour over remaining buttermilk, cream and lemon juice

Cool over ice bath before charging with 1 capsules.

Buttermilk Foam

Buttermilk #1 350g
Buttermilk #2 180g
Condense Milk 80g
Cream 180g
Gelatin Sheets 2each
Lemon Juice 10g
Vanilla bean ¼ pod

Meringue

Whites 100g
Sugar 100g
Powder sugar 100g

Blackberry Gelee

Sugar 30g
Blackberry Puree 185g
Gelatin powdered 4g
Water 20g
Lemon juice 6g

Bloom gelatin

Heat puree and sugar over stove, then add in bloomed gelatin

Pour into mold and leave to cool

Corn Marscarpone Mousse

Corn 300g
Gelatin Sheets 10g
Water 50g
Heavy Cream 500g
Sugar 200g
Water #2 50g
Yolks 60g
Marscarpone 500g
Corn Powder 20g

Blend cooled and cooked corn into puree and strain thoroughly, combine with heavy cream.

Whipp till medium peaks

Bloomed gelatin sheets in the first water

Cook sugar and second water together, slowly drizzle in whipped egg yolks (pate bomb)

Drain gelatin and add to warmed pate bomb

Add in marscarpone and whisk till smooth, fold in whipped cream and use.

Toasted Corn Ice Cream

Corn 2ears
Heavy Cream 400g
Whole Milk 300g
Milk Powder 30g
Sugar 100g
Dextrose 30g
Locust bean gum 1.5g
Salt 2g

Boil corn, then char with blow torch and let cool before removing kernels.

Toast milk powder

Add corn, glucose, milk, cream, milk powder $\frac{2}{3}$ of sugar in the pot. Mix the remaining sugar with the gum powder.

Heat mixture to 45C/113F then add the gum powder.

Heat up to 85C/185F, immersion blend, strain and cool down before churning.

Caramel Glaze

Sugar 164g
Heavy Cream 159g
Water 114g
Gelatin sheets 6g
Water 45g
Salt 4g

Make caramel with sugar

Deglaze with cream and water

Bring back to boil

Remove and add in bloomed gelatin and sea salt.

Garnish:

Micro greens

Tuille

LOLLIPOPS

“KEYS”

Strawberry Gelee

Strawberry Puree 185g
Water 20g
Gelatin powder 4g
Sugar 30g
Cardamom 0.5g

Bloom gelatin with water
Cook strawberry puree and
sugar, add in spices and
bloomed gelatin

Key Lime Mousse

Gelatin Sheets 20g
Water 100g
Heavy Cream 500g

Key Lime Juice 500g
Yolks 350g
Sugar 190g
Lime Oil 3g

Bloom gelatin with water and whip cream to soft peaks
Warm a third of juice with melted gelatin, then mix with
the rest of juice.
Make pate bomb with yolks and sugar. Temper the lime
juice, then alternate with whip cream while folding.

Lime Pound Cake

Eggs 225g
Sugar 265g
Creme Fraiche 135g
Flour 240g
Baking Powder 4g
Salt 2g
Butter melted 90g
Lime zest 12g
Lime Juice 100g

Whip eggs and sugar until lightened in color
Temper this mix with creme fraiche, then add the rest.
Whisk dry ingredients together, fold in the egg mixture in
thirds.
Slowly drizzle in melted butter and lime juice while whisking,
add zest.
Bake at 160C/ 325F for 40-55 minutes.

Glaze

White Chocolate 140g
Cocoa Butter 60g
Coloring 5g

Melt all ingredients, use at 42C or 107 F
Spray on ICED COLD desserts

“SUN”

Pate a choux

Water 62.5g
whole milk 62.5g
Butter 55g
salt 2g
sugar 3g
Flour 75g
Whole eggs 140g

Combine water, milk, butter, salt and sugar, bring to a boil.

Off heat, stir in all flour. return to heat and cook for 1-2 minutes.

Transfer to mixer and paddle to cool till 60C then add eggs in interval and pipe. Bake at 170C/ 350F for 15-23 minutes

Cracuelin

Butter 57g
Brown sugar 71.25g
Flour 71.25g
Salt .5g

Use creaming method to combine all ingredients. roll thin and cut to desire shape

Orange Mousse

Gelatin sheets 13.5g
water 67.5g
Heavy Cream 250g
Orange juice 500g
Egg whites 62.5g
sugar 100g
water 50g
Orange zest
Orange Oil 2g

Bloom gelatin in water.

Whip cream to soft peaks

Warm half juice and add gelatin to melt, take off heat and pour in with the rest of the juice.

Make italian meringue with whites and sugar

fold half meringue with puree and whipped cream in intervals. Fold and assemble.

Sunflower Praline

Sunflower seeds 200g
Sugar 200g
Sea salt 5g
Canola Oil 30g

Make dry caramel and combine with sunflower seeds spread on silpat and let cool down
blend and use.

Italian Meringue

sugar 300g
water 70g
Egg Whites 145g

Whip whites till fluffy and frothy, then reduce speed. Cook sugar to 121C/ 250F and on medium speed, slowly stream sugar in and whip til side of bowl is cool.

“JASMINE”

Jasmin Whipped Ganache

Whipping cream 312g
White Chocolate 70g
Gelatin Powder 2.5g
Water 15.4g
Jasmin tea 25g

Bloom gelatin in water

Heat cream with tea and steep for 20 minutes, then add in bloomed gelatin and pour over chocolate. Immersion blend and let set.

Caramel Cremeux

Sugar #1 120g
Cream 500g
Sugar #2 20g
Gelatin sheets 6g
Vanilla 1 each
Sea Salt 3g

Bloom Gelatin, cook sugar #1 till caramelized and deglaze with cream, add vanilla and sea salt
Whisk sugar #2 with yolks and pour into caramel and cook till nappe
Add gelatin sheets and set aside

Chocolate Coating

Cocoa butter 200g
White chocolate 200g

Melt Together till combined.

Caramelized Puff

Puffed rice 50g
Sugar 75g
Water 75g

Cook sugar till syrup and fold in puffs to crystalized. Caramelized further and spread onto silpat and immediately flattened between parchment.

Bake at 350F low fan for 6 minutes, cut into mini circles immediately.

Tea Veil

Jasmine tea 10g

Water 500g
Agar 5g
Sugar 55g
Gelatin Sheets 6g
Corn Flower garnish

Boil water with tea and strain

Bring back to heat with sugar and agar

Cool to 60C then add bloomed gelatin

Pour into frame with corn flowers sprinkled on top

MASTERPIECE

“EVERGLADES”

Coconut Mousse

Gelatin Sheets 7.5g
Coconut Milk 312g
Yolks 62g
Sugar 45g
Heavy cream 300g
Vanilla 1tsp

Bloom gelatin in water

Whip cream to soft peaks

Bring coconut milk to boil with ½ of the sugar

Then add the other sugar with yolks.

Once combined, temper in hot milk, cook till nappe, then add in bloomed gelatin

Cool in ice bath before folding in cream.

Mango Mint Compote

Mango 200g
Sugar 20g
Pectin NH 2g
Mango Puree 50g
Lime Juice 20g
Mint leaves chopped 3g

Dice mangos, mix sugar with pectin

Heat puree, then add in diced mango and vanilla Sprinkle in sugar pectin and deglaze with lime

Cook until mango is tender and slightly translucent Take off heat and add in mint, cool till use.

Passion fruit Cremeux

Heavy Cream 170g
Passion puree 85g
Sugar 30g
Egg yolks 50g
Gelatin Sheets 3g

Dice mangos, mix sugar with pectin

Heat puree, then add in diced mango and vanilla Sprinkle in sugar pectin and deglaze with lime

Cook until mango is tender and slightly translucent Take off heat and add in mint, cool till use.

Sable

Flour 200g
Softened Butter 220g
Powdered Sugar 80g
Salt

Whisk butter, sugar and salt together

Add sifted flour and mix until a smooth paste is obtain

roll and cut to desire shape

Bake at 145C/ 290F for 20-25 minutes depending on thickness and size.

MASTERPIECE

“EVERGLADES”

Soft Coconut Dacquoise

Egg whites 390g

Sugar #1 164g

Sugar 253g

Toasted Desiccated

Coconut 164g

Almond Flour 164g

Cake Flour 52g

Salt 1/2tsp

Make stiff peaks french meringue with whites and sugar #1

Soft dry ingredients then add coconut
Fold into meringue in intervals. spread
onto prepared pan and dust powdered
sugar before baking

Bake at 350F till firm

Glaze

Water 81g

Glucose 162g

Sugar 162g

Evaporated Milk 108g

Gelatin sheets 10.8g

Water 65g

White Chocolate 162g

Natural white cocoa butter

Boil top 3 ingredients till 103C/ 212F

Add in evaporated milk and bring back to
boil.

Then pour over bloomed gelatin and
immersion blend *add coloring if needed

Deco:

Chocolate feathers/wings

Swan necks pastillage

A large alligator is the central focus of the image, swimming through a dense, green swamp. The water is murky and filled with various aquatic plants and algae. The alligator's head is visible at the top left, and its long, scaly body extends towards the bottom center. The background is a lush, green environment with many small, leafy plants and some bare branches.

RECIPES INSPIRATION

SUSTAINABILITY

We wanted to highlight a different produce for our desserts. The first course of plated dessert was meant to highlight a vegetable in Florida. We chose corn for its natural sweetness and large ties to the Southern roots of cuisine that influence our state. In keeping with our commitment to sustainability, we strive to use as much of each raw ingredient as possible, for this dish, we steep the corn ears to extract every bit of flavor, ensuring nothing goes to waste.

The lollipops highlight various types of citrus and sour fruits like oranges, key limes, strawberries, and blueberries. We carry this same mindful approach through every component, utilizing peels and zest to add depth and intensity to our desserts. For our final entremets and petits gâteaux, we chose a more tropical flavor blend of coconut, mango, passion fruit, and mint, made to look like swans, which are an abundant bird throughout the Florida Everglades. We wanted to bring an iconic scene in Florida, which is known for our swamps and everglades. Through the dark and wet swamp stood still these white swans that capture the nature that North America has to offer.

Our ingredients are able to be sourced and grown throughout the state of Florida. We curated a menu and sourced through as many local farms throughout Florida as possible, including The Great Scott Farm, Ace High Farms, Southern Hill Farms, and Register Family Bee Farms. By choosing to buy locally rather than from overseas, we are actively supporting sustainability practices while also investing in our state's economy and strengthening Florida's agricultural community

KEY POINTS

Through the viewing of our booklet we want to highlight these key points below;

Florida's Culinary Identity

The state sits at the crossroads of the American South, the Caribbean and Latin America which are geographic positions that has shaped the food culture for over 450 years. Florida farmers, fishermen and chefs are increasingly embracing regenerative agriculture, responsible fishing practices and waste conscious production as a commitment to preserving the land and waters that sustain us.

Our Approach to Pastry

We draw from both of our culture traditions and identity combining with sourcing from Florida's groves, farms and honoring the state's abundance while supporting the producers who protect it. We also balance French technique within our work to create desserts that are precise yet personal.

What We Want Judges to Remember

Florida's culinary culture is not a single story, but rather many stories layered together. Our desserts reflects that richness. Pastry is personal; with every plate we serve up today we create them to carry a memory of home, of family and of the places that shaped us.

THANK YOU

We express gratitude to the competition organizers, the Académie Culinaire de France, judges, and partners for this opportunity.

Your passion for promoting sustainability is what keeps the next generations inspired and allows all of us to work together in preserving and sustaining our earth. You have given us a huge platform to speak and present our state as well as challenge ourselves here today. We also thank the judges for their time and assessment, which will help us reflect and further develop us as pastry chefs.

We also thank the producers and farms within Florida that have spent their time tending to the crops and fruits that we have used today. We thank you again to everyone for this incredible opportunity to showcase our local Floridian flavors with sustainable flair.



Florida

Rooted in its soil, shaped by its
season, crafted with respect for all
those who cultivate it.

LOCAL FARMS



noble®



