



SUSTAINABLE GASTRONOMY FROM D.C and MARYLAND

Competition Roland Mesnier Trophy 2026



Clotilde Ghibaudo and Tatiana Vernot



TABLE OF CONTENTS

★	Summary	2
★	Choice of State/Culinary Heritage	3
★	Geography and climate	4
★	Our sourcing ingredients from Maryland	5
	 Moon Valley Farm	5
	 Chesapeake Queen Company / South Mountain	7
	 PastryStar	8
	 Wight tea company/ Georgetown Tobacco	8
	 Displays sourced from Maryland: Second Story Books/ Woodcraft of Maryland	9
★	Plated dessert	10
★	Lollipop display	16
★	Masterpiece display	27
★	Conclusion	38
★	Acknowledgements	39
★	Inscription pages	40
★	Chef Resumes	42

INTRODUCTION



Welcome to Washington D.C and Maryland! First, a little about us: Chef Clotilde and Chef Tatiana—one from France, the other from Colombia—with U.S. ties and a touch of French roots.

Our journey began with a message on Instagram, like a bottle thrown into the ocean from Clotilde, looking for a partner for this competition. Somehow—even though we were far away from each other, from Miami to Washington D.C—another adventurous and faith-filled soul said yes.

Here is a small portfolio of our two paths before we met each other:

Clotilde Ghibaudo - Pastry Chef

French pastry Chef trained at Ferrandi Paris, currently Demonstration Pastry Chef at PastryStar and former Demi-Chef de Partie at the Carlton Cannes. Winner of the Young Pastry Chef Competition at the Étoiles de Mougins 2024. International experience including Burj Al Arab in Dubai and luxury pastry production during the Cannes Film Festival in Martinez hotel.



Tatiana Vernot - Pastry Chef

International pastry chef with 12+ years of experience in fine dining. Former pastry chef at the three-Michelin-starred El Celler de Can Roca. Specialized in dessert innovation, sensory science, and team leadership, with experience across the United States, Spain, and Colombia. Former Pastry Chef at Groot Hospitality.

And this is where the story truly begins: with countless training sessions to strike the right balance, explore the theme, and settle into the right mindset.

CHOICE OF STATE/CULINARY HERITAGE

Why Washington D.C. and Maryland?

Washington, D.C., as the nation's capital, is rich in history and symbolism—making it the perfect setting to celebrate America's **250th anniversary**. However, the District itself produces very few local ingredients. That's where **Maryland** plays a key role. The state is home to a strong network of farmers and producers who provide fresh, high-quality products directly from the land to the table. PastryStar, where Clotilde works, is also based in Maryland, which naturally guided part of our sourcing. By combining the symbolic importance of D.C. with the agricultural richness of Maryland, we found the perfect balance for our project. For Tatiana, this project is also a meaningful opportunity to connect with Washington, D.C., discover the capital's history, and be part of this celebration, even though she is not based in the region.



State's culinary heritage :



D.C.: The pastry heritage of Washington, D.C. is closely linked to the culinary traditions of the American Revolutionary period. Although the city was officially founded in 1790, its food culture grew from the surrounding colonies of Maryland and Virginia, where baking traditions were already well established.

During the 18th century, pastries and cakes were influenced by British recipes, using ingredients such as butter, spices, dried fruits, and rose water. Small celebratory cakes like **Queen's Cakes** were common at social gatherings and reflect the refined desserts enjoyed during the Revolutionary era.

Today, Washington, D.C.'s pastry scene continues to reflect this heritage, blending early **American baking traditions** with modern and international influences.

Maryland: The pastry heritage of Maryland developed during the colonial and Revolutionary periods, influenced by English baking traditions brought by early settlers. Bakers used local ingredients such as **honey, corn, berries**, and seasonal fruits to create pies, cakes, and sweet breads that were often shared during family gatherings and community celebrations.



Pastry ingredients common in Maryland:

Honey:

Maryland has a strong network of local beekeepers all over the Chesapeake region. Honey has long been used as a natural sweetener and today supports community initiatives such as Chesapeake Queen Company. It will be our star ingredient throughout the presentation. Widely used during the Revolutionary era, honey is also a traditional and locally produced ingredient in Ma



Berries:

Strawberries, blueberries, and blackberries grow well in Maryland's humid Mid-Atlantic climate. Spring strawberries are especially common at local farms and markets and are widely used in pies, jams, and pastries. For our presentation, we focused on strawberries, which appear in both the plated dessert and the centerpiece cake.



Corn:

Sweet corn is one of the most iconic crops of Maryland summers. In pastry, it can be used creatively in creams, ice creams, or pralines, bringing natural sweetness and texture while reflecting the region's agriculture. In our creations, we use corn in two forms: blue corn in the plated dessert and roasted corn in the praline inside the lollipops.



GEOGRAPHY AND CLIMATE

Maryland and Washington, D.C. are located in the **Mid-Atlantic region** of the United States, along the **Chesapeake Bay watershed**. The area has a humid subtropical climate, with hot summers, mild to cool winters, and well-defined seasons. This climate supports diverse agriculture, including fruits, grains, and vegetables, which influence the region's culinary traditions.



OUR SOURCING INGREDIENTS from MARYLAND



Our Main producer: Farming Practices of Moon Valley Farm



Moon Valley Farm uses organic and environmentally friendly farming methods. The farm is certified organic by the Maryland Department of Agriculture and also has Real Organic and GAP (Good Agricultural Practices) certifications, which ensure food safety and high production standards.



The farm uses several sustainable techniques, including:

- crop rotation
- cover crops
- flower strips to attract beneficial insects
- integrated pest management (IPM)
- living mulch
- row covers to protect plants
- staggered planting times
- releasing beneficial insects.

They also focus on soil health by testing the soil every year and working with a nutrient management specialist to maintain soil fertility.



To support biodiversity, the farm creates habitats for wildlife by installing:

- bird and bat houses
- beehives
- hedgerows for birds and small animals
- habitats for reptiles.

Their goal is to leave the land healthier than they found it.



The Team:

The farm was founded by Emma Jagoz, a first-generation farmer, in 2012. Her goal was to help improve the food system by producing healthy, local food and supporting sustainable agriculture.

The team includes people working in different roles such as:

- farming and crop production
- sales and marketing
- packaging and shipping
- maintenance and beekeeping
- logistics and delivery.

All team members share a commitment to sustainable farming, local food, and community connections.



We plan to source our **rhubarb** and **strawberries** from Moon Valley Farm, which follows certified **organic farming practices**. The farm uses sustainable methods that prioritize soil health, biodiversity, and environmentally responsible production. By working with Moon Valley Farm, we aim to use high-quality organic ingredients while supporting a local farm committed to sustainable agriculture and responsible food production.

We are planning a visit to the farm on April 22nd to see the beehives, as well as the strawberry and rhubarb plants growing in the farm's greenhouse. This visit will allow us to better understand the production process and connect directly with the ingredients we will be using in our project.





Our Honey producer: Farming Practices of Chesapeake Queen Company



Chesapeake Queen Company is a small beekeeping operation based in Frederick County, Maryland, with additional apiaries across the Chesapeake region. The company focuses on producing pure, raw, local honey and breeding high-quality honey bee queens adapted to the local environment.

The company follows responsible beekeeping practices that prioritize the health of bees and the surrounding ecosystem. Their honey is harvested in small batches from their own hives and is minimally processed, meaning it is not heavily filtered or heated in order to preserve natural enzymes, pollen, and nutrients.



Team and organization :

Chesapeake Queen Company, run by Bryan Bender, operates as a small family-run farm, managing all stages of production themselves.



Our Dairy producer: Farming Practices of South Mountain Creamery

South Mountain Creamery is a family-owned working farm and creamery in Middletown, Maryland, operated by the Sowers-Brusco family. They produce fresh dairy products — including glass-bottled milk, butter, cream, and ice cream — made on-site, often within hours of milking the cows, ensuring high quality and farm freshness. The creamery emphasizes grass-fed, non-GMO practices and also offers a home delivery service bringing farm-fresh dairy, produce, meats, and pantry items to families across the region. South Mountain Creamery also partners with other local farms and vendors to support the regional agricultural community. For our project, we will be using their **whole milk, buttermilk, butter and heavy whip cream** in our creations, and we plan to visit the creamery on the same day as our visit to Moon Valley Farm.





Pastry Ingredients Supplier: PastryStar

PastryStar, headquartered in Laurel, Maryland, is a family-owned manufacturer specializing in bakery and pastry ingredients. Established in 1986, the company offers a 250+ products, including fruit fillings, jams, glazes, flavor pastes, and pastry mixes, serving bakeries and foodservice operations across the United States.



The company emphasizes clean-label, USA made, non-GMO ingredients and follows strict food safety standards, including SQF certification. They also offer plant-based, egg-free, and kosher products, supporting sustainable and transparent production.

For our project, we are using PastryStar's baker's goods and natural colorings to ensure consistent textures, flavors, and visually appealing desserts while relying on high-quality, professional ingredients.



Tea Supplier: Wight Tea Company

Wight
TEA CO.



We source our black tea and hibiscus from **Wight Tea Company**, based in Baltimore. The company was founded by two siblings who wanted to bring more creativity and flavor to the tea industry, creating blends that are both exciting and memorable. As a woman-owned and gay-owned business, Wight Tea Company brings fresh energy to a traditional market while focusing on high-quality and flavorful teas. By sourcing our ingredients from them, we support a local Baltimore business while ensuring vibrant flavors for our creations.

★ Cigar Supplier: Georgetown Tobacco

For our tobacco element, we chose to source our cigars from Georgetown Tobacco, a well-established shop known for its wide selection of premium cigars. Their expertise helped us select cigars with balanced and approachable flavors that complement our concept. By working with a specialized local retailer, we ensured the quality and authenticity of this ingredient while supporting a regional business.

Georgetown
Tobacco



Displays sourced from Maryland



SECOND STORY BOOKS, Rockville, MD:

In addition to sourcing our ingredients from Maryland, we also wanted the structural elements of our display to be sourced and produced locally. For the lollipop display, we obtained books from Second Story Books, a large second-hand bookstore with a wide selection of titles about the Revolutionary era. After the competition, we plan to return the books to the store so they can continue to be used and avoid unnecessary waste, giving them a third life.

WOODCRAFT of MARYLAND, Rockville, MD:

To keep the books securely in place and support our centerpiece structure, we chose to use locally sourced **Poplar** from a shop in Maryland. The team at the shop handled the cutting for us and provided valuable guidance in selecting the best type of wood for our project. Their expertise helped ensure that the structure was both stable and well adapted to our design.

For the wooden elements of the project, we chose Poplar because it is a wood species that grows naturally in Maryland and the surrounding Mid-Atlantic region. It is widely used by local woodworkers because it is durable, easy to work with, and has a smooth surface that is ideal for painted or decorative pieces. By selecting poplar, we aimed to use a locally available material while supporting regional resources and craftsmanship.





PLATED DESSERT

PLATED DESSERT CHOICE OF INGREDIENTS



Strawberry

Used in different forms—roasted purée and powder. We wanted to extract the maximum number of textures from a single ingredient: a tuile made from the purée, custard, ice cream, and powder. Strawberry acts as a guideline throughout the dessert while bringing a strong red color. They are sourced from Moon Valley Farm



Honey

After researching the Revolutionary era, we noticed that many desserts were based on honey. This led us to challenge ourselves to create a **sugar-free dessert**, relying only on fruit sugars and honey. The result is a lighter dessert, where honey blends all the elements together in a smoother and more natural way than refined sugar. The honey will be sourced from Chesapeake Queen Company



Blue corn

Used to bring the blue aspect into the dessert beyond simple decoration. Blue corn, an Indigenous heritage ingredient, symbolizes the roots of the land on which the American capital would later be built, while its rustic use evokes the simple desserts of the Declaration of Independence era.

Blue cornflower

A symbol of France,

bringing a blue tone that appears in both the French and American flags.



Pawpaw

The pawpaw is a native North American fruit that was widely consumed in the Mid-Atlantic region during the 18th century. Long before Washington D.C. became the nation's capital, pawpaw trees grew naturally along riverbanks in what is now Maryland, particularly near the Potomac River. By incorporating pawpaw into the ice cream, this dessert highlights a fruit deeply rooted in Maryland's landscape, while also helping to stabilize the ice cream without using sugar or glucose. Because it's out of season we took the pawpaw from a company in Ohio "Integration Acres" who is the only company to process the fruit frozen to have a access of it all year.



Elderflower

We made our own cordial with dried flower from Missouri from River Hill harvest. A seasonal ingredient used to capture the flower at its freshest. It is delicately infused into the panna cotta cream at the center of the dessert. Preserve or fresh the taste is subtil and bring the floral aspect to the dessert



The shape:

The base of the dessert is inspired by a **cockade**. French and American cockades share the same colors, creating a strong visual and historical link between the two countries.



The circular shape symbolizes unity and the idea of a nation coming together. The dessert is composed of 12 petals surrounding a central rose-shaped ice cream, making 13 visible elements to represent the first 13 states of America.

The ice cream rose refers to the rose, the national flower of the United States and District of Colombia, a symbol of unity, resilience, and renewal—values closely associated with the birth of the nation and its independence.



Cross-section:

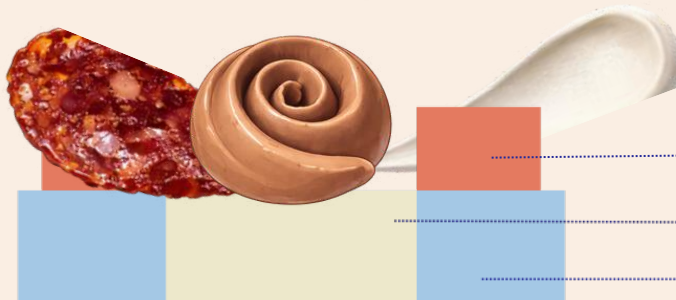


MERINGUE PETALS

STRAWBERRY TUILE

STRAWBERRY PAWPAW ICE CREAM

BLUE CORNFLOWER



ROASTED STRAWBERRY CUSTARD

PANNACOTTA ELDERFLOWER

BLUE CORN BISCUIT

GALLERY PLATED DESSERT



RECIPES for 9 Portions

Ingédients	weigh	unit	Recipe instruction
Gavotte strawberry:			- Bring to a boil the strawberry purée, water, butter, and salt. - In a Pacojet bowl, mix the honey, flour, and egg whites. - Pour the boiling liquid in one go and blend. - Spread a thin layer on an oiled Silpat. - Cook for 10 minutes at 300°F. - Cut 48 petal shapes and leave to dry with the meringue for 35 minutes at 190°F, then 5 more minutes at 250°F.
Water	116	g	
roasted strawberry puree	200	g	
Salt	2	g	
Honey	60	g	
Flour	34	g	
egg white	72	g	
Butter	30	g	
Shade veggie red	2	g	
total recipe	516	g	
gram per plate	8	g	
Pannacotta			- Make a cordial with a cold infusion of 72 hours using sugar, water, and dried elderflower. - Hydrate the gelatin. - Bring the cream and honey to 80°C. - Add the hydrated gelatin sheets and the elderflower cordial. - Leave to cool in the fridge until plating.
Cream	228	g	
gelatin sheet	3,5	p	
Honey	28	g	
elderflower cordial	90	g	
total recipe	349,5	g	
gram per plate	27	g	
Meringue			- Whip the egg whites with honey on high speed for 10 minutes. - Add the cornstarch and vinegar and whisk for 1 more minute. - With the acetone pattern, make 48 petals. - Add blue cornflower blend on half of them (24 pieces). - Bake at 190°F for 35 minutes. - Remove directly onto parchment paper and let harden.
Whites eggs	35	g	
honey	85	g	
vinegar	3	g	
corn flower	10	g	
total recipe	133	g	
gram per plate	8	g	
Custard strawberry			- Bring the roasted strawberry purée to a boil. - Pour into the yolk, honey, and cornstarch mixture. - Pour everything back into the saucepan and cook until it boils. - Leave to cool until plating.
roasted strawberry puree	140	g	
Yolk	30	g	
Honey	30	g	
Corn starch	12	g	
total recipe	212	g	
gram per plate	18	g	- Bring to a boil the water and honey. - Pour into the strawberry purée and blend. - Add the pawpaw and blend again. - Churn it, spread into a frozen tray, and harden in the blast chiller. - Form your roses.
Ice cream			
Strawberry puree	400	g	
Pawpaw	100	g	
Honey	135	g	
Water	200	g	
total recipe	835	g	
gram per plate	35	g	

RECIPES for 8 Portions

Blue corn cake			- Mix all dry ingredients together and sift. - Mix melted butter, canola oil, honey, and eggs. - Combine dry and wet, and finish with the buttermilk. - Pour into an 8 cm diameter tart circle. - Bake for 15 minutes at 325°F. - Cut the cake with a 7 cm cutter. - Cut the middle of the round with a 5 cm cutter.
Flour T55	156	g	
blue corn flour	93	g	
salt	2	g	
 baking soda	17	g	
 baking powder	5	g	
 Butter	118	g	
Canola oil	54	g	
 Honey	200	g	
 butter milk	302	g	
Eggs	2	g	
 Lemon zest	1	p	
total recipe	950	g	- Place the corn cake in the middle of the plate. - Fill with panna cotta. - Pipe a circle of custard on the edge of the biscuit. - Place the petals all around, alternating blue cornflower meringue, strawberry Gavotte, meringue, and strawberry. - Place the ice cream rose on top.
gram per plate	43	g	



LOLLIPOP DISPLAY

LOLLIPOP CHOICE OF INGREDIENTS

Concept & Historical Background

We chose our ingredients around a single theme: taxed products that played a major role in the tensions leading to the American Revolution — **sugar, alcohol (rum), tobacco, and tea**.

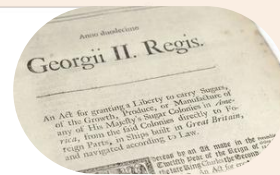
These goods were central to British colonial trade policies and taxation in the 18th century. Heavy taxation without colonial representation in Parliament led to protests and ultimately to the American Revolution.

Alcohol (Rum) – A Political and Economic Product

Rum was produced in large quantities in colonial America, especially in New England, using molasses from the Caribbean.

Because molasses was taxed under the Sugar Act, rum production became indirectly affected by British taxation.

Rum was also politically symbolic — it was widely consumed and present in social, commercial, and political gatherings.



Tea – The Tea Act (1773)

Tea became the most famous taxed product. The Tea Act of 1773 allowed the British East India Company to sell tea directly to the colonies, undercutting colonial merchants while still maintaining a tax.

Colonists viewed this as another example of taxation without representation.

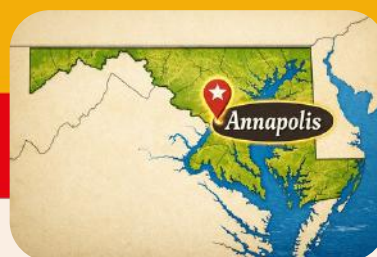
This led to the famous Boston Tea Party (1773) in Boston, where colonists dumped tea into the harbor in protest. In **Annapolis/Maryland**, citizens forced the burning of the ship Peggy Stewart in 1774 because it carried taxed tea — an important but less well-known protest.

Tobacco – A Major Colonial Crop

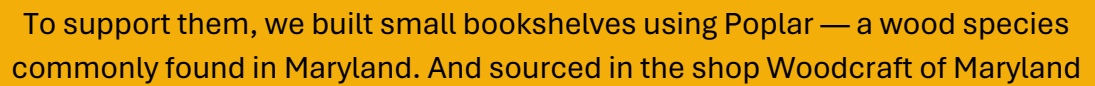
Tobacco was not directly targeted by a specific “Tobacco Act” like tea or sugar, but it was one of the most economically important crops in the colonies, especially in **Virginia and Maryland**.

Britain controlled tobacco trade through mercantilist policies. Colonists were required to export tobacco primarily to Britain under the Navigation Acts.

Tobacco symbolized colonial dependence on British trade regulation and economic control.



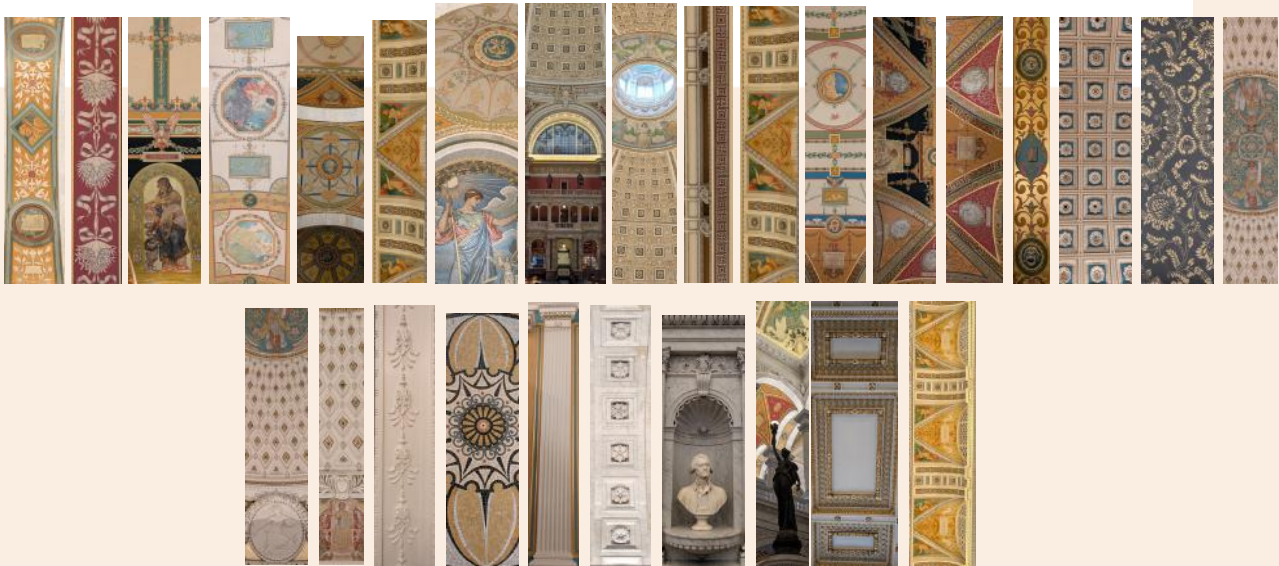
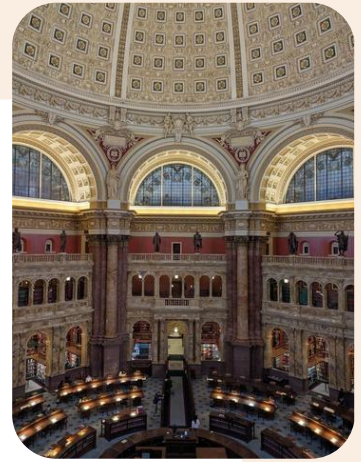
A photograph of the exterior of the Second Story Books store. The building is a historic, multi-story structure with large, ornate windows. A prominent sign on the corner of the building reads "SECOND STORY BOOKS" in a stylized, serif font. The sign is mounted on a dark, possibly metal, frame. The building's facade is light-colored, and the windows are framed with dark wood or metal. The overall scene is captured in a slightly rounded, vintage-style photograph.



Inspiration Library of Congress:

Our inspiration came from the **Library of Congress**, which we visited together. It is a symbol of knowledge, memory, and heritage — and one of the most beautiful buildings in Washington.

To integrate the lollipops into this “library” concept, we transformed the sticks into **bookmarks**. Each bookmark features an image inspired by the interior designs of the Library of Congress, incorporating architectural and decorative elements from the building. This connects knowledge, history, and taste.



RUM LOLLIPOP



CANDY RUM – “The Star”

The design includes 48 stars for the states, with 2 additional stars added in the centerpiece to complete the 50 stars of the American flag.

Composition:

- Honey - Rum marshmallow
- Rum gel
- Pate sucre cookie

Rum represents both colonial industry and the economic consequences of British sugar taxation.

We chose Ron Zacapa rum not because it was present in the 18^e century, but because rum itself was one of the most important and symbolic spirits of the colonial era — deeply tied to the triangular trade, taxed sugar and molasses, and even colonial protests against unfair British taxation.

Rum was widely consumed in Maryland and throughout the Chesapeake colonies as a daily beverage, an economic good, and part of social and political life, making it a meaningful and historically resonant choice for our project.

Choice of Rum: Zapaca/ Ron Zapaca



Cross-section:



RECIPES for 24 Units

Ingredients	weigh	unit	Recipe instruction
Star puff			- Mix the warm water and yeast. - Add the flour, butter, and salt. - Leave it to rest for 30 minutes. - With a pasta machine, roll down the dough 8-7-6-5-4-3. - Spread some water, fold in two, and pass at 2. - Cut the stars and place carefully (without folding the points of the star). - On a baking tray, cook at 410°F with full humidity for 3 minutes.
Warm water	110	g	
Flour T55	235	g	
Butter melted	28	g	
Salt	2	g	
dry yeast	7	g	
sugar	2	g	
Vanilla paste	2	g	
total recipe	386	g	
gram per lollipop	3	g	
Syrup			- Bring to a boil and brush the top of the star just when it's out of the oven.
Sugar	25	g	
Water	50	g	
Glucose	5	g	
total recipe	80	g	
gram per lollipop	1	g	
Mashmallow			- Hydrate the gelatin. - Prepare a mixing bowl with honey 2 - Burn the honey and add to the honey 2 , mix it and add the gelatin - Bring the sugar, water, and honey 1 to 121°C. - Pour everything into the mixing bowl and whisk. - For 5 minutes, add the rum, pierce the star on top, and fill it
Sugar	112	g	
Water	40	g	
Honey 1	35	g	
Honey 2	45	g	
Honey 3 (burnt)	10	g	
Rum	5	g	
salt	0,25	g	
Gelatin leaves	4	p	
total recipe	251,25	g	
gram per lollipop	5	g	
rum gel			- In a saucepan, put the rum, water, lemon concentrate, salt, and honey. - Bring to a boil and pour in a steady stream the agar and pectin. - Bring to a boil again. - Reserve in the freezer for 30 minutes. - Blend and prepare a small piping bag; fill the star with it.
rum	160	g	
water	40	g	
lemon concentrate	20	g	
agar agar	2,4	g	
Pectin fruit	3,6	g	
Salt	1	g	
Honey	40	g	
total recipe	267	g	
gram per lollipop	3	g	
sugar dough			- Mix the flour, butter, sugar, salt, and cornstarch until it's uniform and looks like sand. - Add the egg and mix until it forms a ball. - Roll it out to 2 mm, wrap it with cling film, and put it in the fridge for 30 min–1 hour. - Cut with the small star cutter. - Cook at 325°F for 5 minutes with the fan on 4. - As soon as they come out, dust with 10x sugar on top and transfer onto a clean surface.
Flour T55	110	g	
Icing sugar	45	g	
Butter	62	g	
Rum	12	g	
egg	25	g	
cornstarch	15	g	
salt	1	g	
total recipe	230	g	
gram per lollipop	2	g	
Assembly			- Sieve some snow sugar on the small star. - Place the star on the stick and glue the small star on the center point of the marshmallow where you filled the star with gel.
Snow sugar	10	g	

TEA LOLLIPOP



CREAMY TEA – “Afternoon Tea Rose”

The rose exists both as a symbol throughout the competition and as a connection to national identity.

Composition:

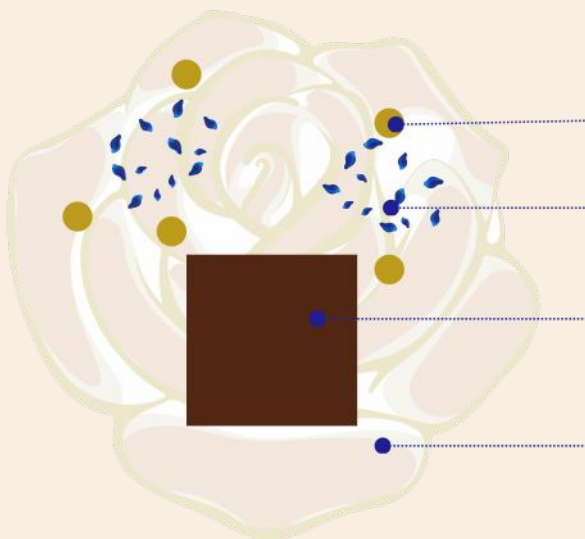
- Black tea cream and gel
- Chocolate heart

With this lollipop we aimed to recreate the memory of a **tea party**. The elegance, the flavors and the ingredients we chose, including cacao that was primarily consumed by wealthy classes, aim to recreate an unctuous tea time experience in one bite. The combination of the tea with the cacao enhances depth and balance while the cream and the citrus gel bring lightness and brightness to the petit four.

Note:

Although cacao was present during colonial times and mainly enjoyed by the wealthy—without playing a central role in revolutionary taxation—it pairs beautifully with tea, adding depth and balance.

Cross-section:



TEA GEL

CORNFLOWER

GANACHE AND CRUMBLE
HEART

WHIPPED CREAM
MASCARPONE BLACK TEA

Choice of tea:
BLACK TEA



Wight
TEA CO.

RECIPES for 18 Units

Ingredients	weigh	unit	Recipe instruction
Star puff			- Mix the warm water and yeast. - Add the flour, butter, and salt. - Leave it to rest for 30 minutes. - With a pasta machine, roll down the dough 8-7-6-5-4-3. - Spread some water, fold in two, and pass at 2. - Cut the stars and place carefully (without folding the points of the star). - On a baking tray, cook at 410°F with full humidity for 3 minutes.
Warm water	110	g	
Flour T55	235	g	
Butter melted	28	g	
Salt	2	g	
dry yeast	7	g	
sugar	2	g	
Vanilla paste	2	g	
total recipe	386	g	
gram per lollipop	3	g	
Syrup			- Bring to a boil and brush the top of the star just when it's out of the oven.
Sugar	25	g	
Water	50	g	
Glucose	5	g	
total recipe	80	g	
gram per lollipop	1	g	
Mashmallow			- Hydrate the gelatin. - Prepare a mixing bowl with honey 2 - Burn the honey and add to the honey 2 , mix it and add the gelatin - Bring the sugar, water, and honey 1 to 121°C. - Pour everything into the mixing bowl and whisk. - For 5 minutes, add the rum, pierce the star on top, and fill it
Sugar	112	g	
Water	40	g	
Honey 1	35	g	
Honey 2	45	g	
Honey 3 (burnt)	10	g	
Rum	5	g	
salt	0,25	g	
Gelatin leaves	4	p	
total recipe	251,25	g	
gram per lollipop	5	g	
rum gel			- In a saucepan, put the rum, water, lemon concentrate, salt, and honey. - Bring to a boil and pour in a steady stream the agar and pectin. - Bring to a boil again. - Reserve in the freezer for 30 minutes. - Blend and prepare a small piping bag; fill the star with it.
rum	160	g	
water	40	g	
lemon concentrate	20	g	
agar agar	2,4	g	
Pectin fruit	3,6	g	
Salt	1	g	
Honey	40	g	
total recipe	267	g	
gram per lollipop	3		
sugar dough			- Mix the flour, butter, sugar, salt, and cornstarch until it's uniform and looks like sand. - Add the egg and mix until it forms a ball. - Roll it out to 2 mm, wrap it with cling film, and put it in the fridge for 30 min-1 hour. - Cut with the small star cutter. - Cook at 325°F for 5 minutes with the fan on 4. - As soon as they come out, dust with 10x sugar on top and transfer onto a clean surface.
Flour T55	110	g	
Icing sugar	45	g	
Butter	62	g	
egg	25	g	
cornstarch	15	g	
salt	1	g	
total recipe	230	g	
gram per lollipop	2	g	
Assembly			- Sieve some snow sugar on the small star. - Place the star on the stick and glue the small star on the center point of the marshmallow where you filled the star with gel.
Snow sugar	10	g	

TOBACCO LOLLIPOP



FROZEN TOBACCO

Composition:

- Tobacco-infused ice cream
- Pecan and corn praline
- Brown sugar waffle cone
- Rice paper

Tobacco was a foundational crop of Virginia, a neighboring state of Washington, D.C., making it both historically and geographically meaningful.

The rice paper recalls the historical documents — letters, pamphlets, and printed acts — that remain the primary testimonies of the Revolution. We printed on top the declaration of independence of the United States.

We chose Java cigars for their simple yet rich flavor profile. Handmade in Estelí, Nicaragua, these cigars are crafted with Nicaraguan long-filler tobaccos and wrapped in a dark Brazilian wrapper.

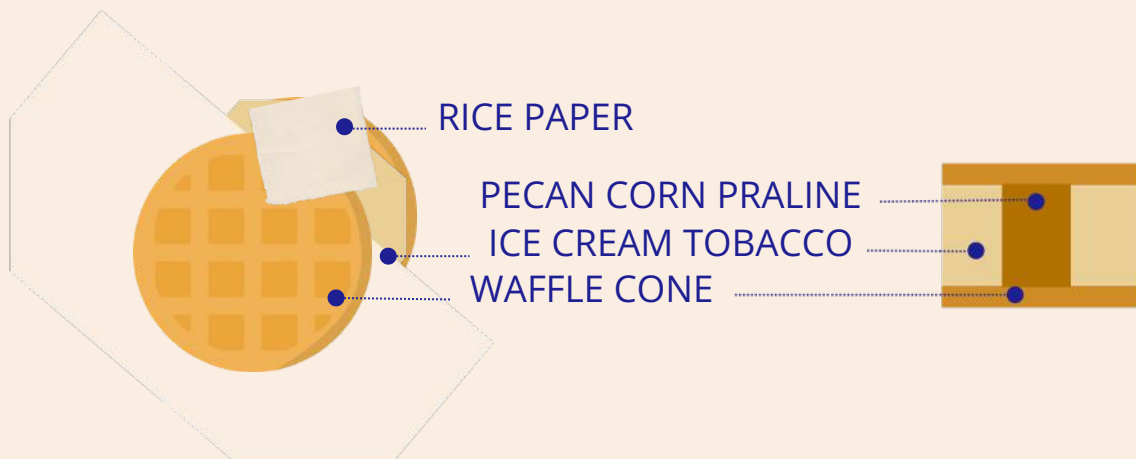
They are infused with aromatic oils that create sweet notes of mocha, dark chocolate, and espresso. This smooth and balanced flavor profile makes them accessible and enjoyable, especially for guests who appreciate subtly flavored cigars with a pleasant aroma.

Choice of Tobacco: Java cigar

Georgetown
Tobacco



Cross-section:



RECIPES for 18 Units

Ingrédients		weigh	unit	Recipe instruction
ice cream tobacco				- In a saucepan, pour 400 ml of milk and tobacco, burn the tobacco, and steep for 10 minutes. From those 400 ml, sieve and reserve 225 ml for the ice cream. - In a saucepan, heat milk and cream. At 45°C, add in a steady stream the sugar, corn syrup solids, and milk solids and taragum. - Sieve and cool down, or freeze for Pacojet. - Churn, or use Pacojet. - Reserve before molding.
	Cream	225	g	
	Milk	400	g	
	brown sugar	60	g	
	corn syrup solid	75	g	
	milk solid	60	g	
	cigar	7	g	
	taragum	2,5	g	
total recipe		829,5	g	- Make a caramel. - Roast the Pecans for 15 min at 325°F. - Pour the caramel and wait for it to cool down. - Blend everything together. - Reserve in a piping bag.
gram per lollipop		5	g	
Praline pecan corn				
	Roasted corn salted	200	g	
	Pecans	200	g	
	Sugar	150	g	
total recipe		550	g	- Blend everything together. - Cook in the waffle machine and cut into 6 small circles, 1" each, while still hot. - Make 36 disks. - Do one waffle at a time and leave it for 1 minute and 5 seconds.
gram per lollipop		2	g	
waffle				
	Milk	135	g	
	Flour T55	60	g	
	White eggs	30	g	
	Sugar	40	g	
	Light brown sugar	80	g	
	baking soda	1	g	
	Butter melted	15	g	
	Salt	8	p	
total recipe		369	g	
gram per lollipop		3	g	
Assembly				- Place 18 waffles on a tray. - Pipe a circle of ice cream and fill the middle with praline. Place the waffle on top of it. - Leave it in the freezer until the last minute. - With some glucose, pipe a small amount to stick the printed rice paper.
	Printed rice paper	1	p	
	glucose	10	g	

GALLERY LOLLIPOP DISPLAY



MASTERPIECE DISPLAY

MASTERPIECE CHOICE OF THE INGREDIENTS

Our cake concept combines two preparations that were present during the Revolutionary era:

Cheesecake

Tart

Cheesecakes were already known in colonial America, influenced by European traditions. Tarts were also common, especially fruit-based pies and open pastries.

To highlight seasonal freshness, we chose rhubarb and strawberry in collaboration with our local producer, Moon Valley Farm. These fruits balance acidity and sweetness while reflecting spring harvest



Historical Recipe Influence

We also drew inspiration from historical recipes found through the official website of George Washington and his estate, Mount Vernon.

GEORGE WASHINGTON'S
MOUNT ★ VERNON



One of the recipes that inspired us is “Queen’s Cake,” an 18th-century British cake flavored with spices and rose water. This type of cake was popular in colonial America.

Historically accurate elements:

- Rose water was widely used in 18th-century baking.
- Spices such as nutmeg, mace, and cinnamon were common in festive cakes.
- Queen’s Cake existed and was prepared in colonial households.

We reinterpreted this Queen’s Cake into a financier-style preparation, maintaining the spices and rose water while modernizing the texture.



MASTERPIECE CHOICE OF THE SHAPE

Concept & Historical Background

For the masterpiece, we completed the symbolic 50 stars of the American flag by adding the two missing stars to our global presentation. This final element represents unity — just as Washington, D.C. represents the political unity of the United States.



The **rose** remains the common thread linking all our productions. Beyond its aesthetic role, it connects directly to Washington, D.C., often nicknamed the “City of Trees and Flowers.” The rose garden that spreads across the display — in **sugar roses, real flowers, and paper roses** — echoes the formal gardens surrounding federal buildings and monuments.



The rose also appears inside the cake as a spice, flavoring the rhubarb and strawberry. This creates a bridge between decoration and taste, between visual storytelling and historical inspiration.



At the center, on the large star holding the cake, we integrated a chocolate star with hand-painted roses. The star refers not only to the American flag but also to the strong patriotic symbolism that defines Washington, D.C., as the capital city.



The design will include 40 white sugar roses and 13 blue sugar roses, representing the original 13 states. In addition, there will be 36 red roses and 25 paper roses made from the Declaration of Independence, reinforcing the historical theme and adding a symbolic connection to the 250th anniversary of American independence.

For the base, we sourced wood locally in Maryland, working with a Maryland wood workshop Woodcraft of Maryland to design a stable and elegant structure.

MASTERPIECE CHALLENGE OF THE NATURAL COLORS

The rhubarb is gently poached in the same spice blend and naturally colored with hibiscus, maintaining our commitment to natural coloring while adding brightness and acidity. The hibiscus is also from Wight Tea company in Baltimore.



Wight
TEA CO.



**PASTRY
STAR**
— SINCE 1986 —

For the decorative elements, we used a natural blue coloring from PastryStar and Exberry to create the sugar roses, allowing us to achieve vibrant color while using high-quality ingredients.

EXBERRY®

The painted details were made using cocoa butter paints prepared with natural colored cocoa butter from Chef Rubber. This approach allowed us to decorate the pieces with precise and bright colors while maintaining a focus on professional pastry ingredients and natural coloring solutions.

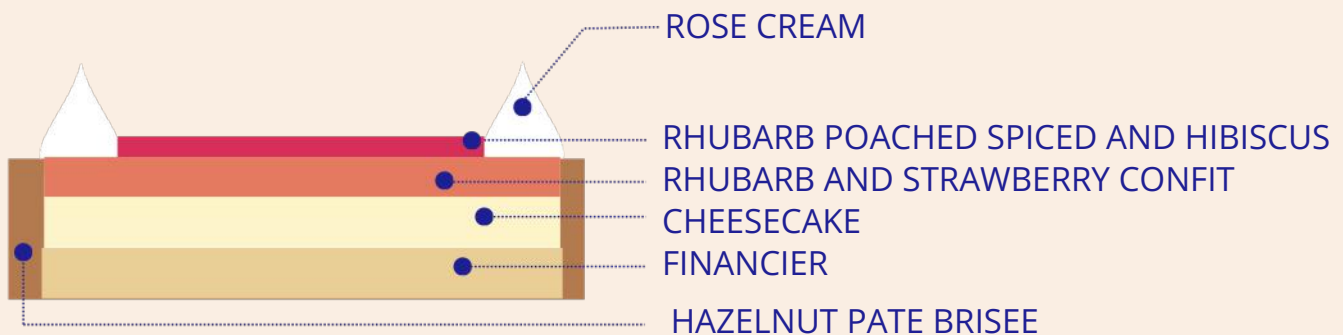
 **CHEF RUBBER**
inspiring the senses



Cross-section:

After discussing with our farmer at Moon Valley Farm, we decided to develop **two versions** of our masterpiece cake. This decision was made to anticipate the potential unavailability of fresh rhubarb at the time of the competition, due to possible weather conditions or supply issues. By preparing an alternative, we ensure consistency in our presentation while remaining adaptable to seasonal and **agricultural uncertainties**.

Cross-section with fresh rhubarb:

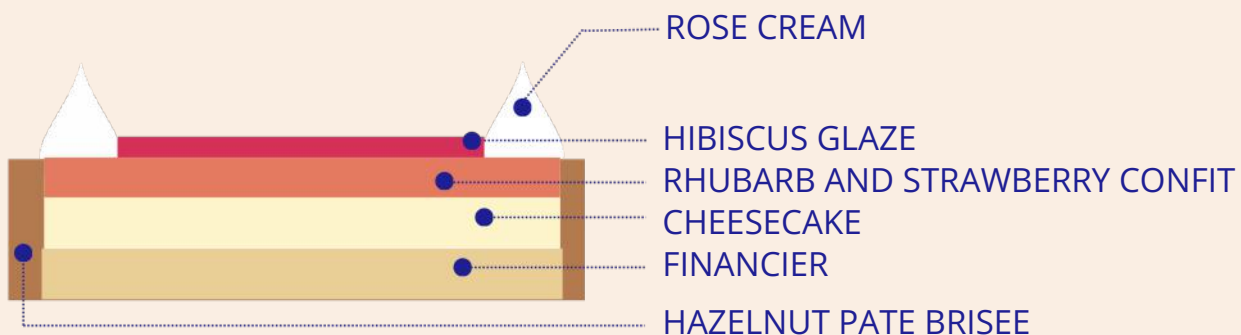


20,5cm

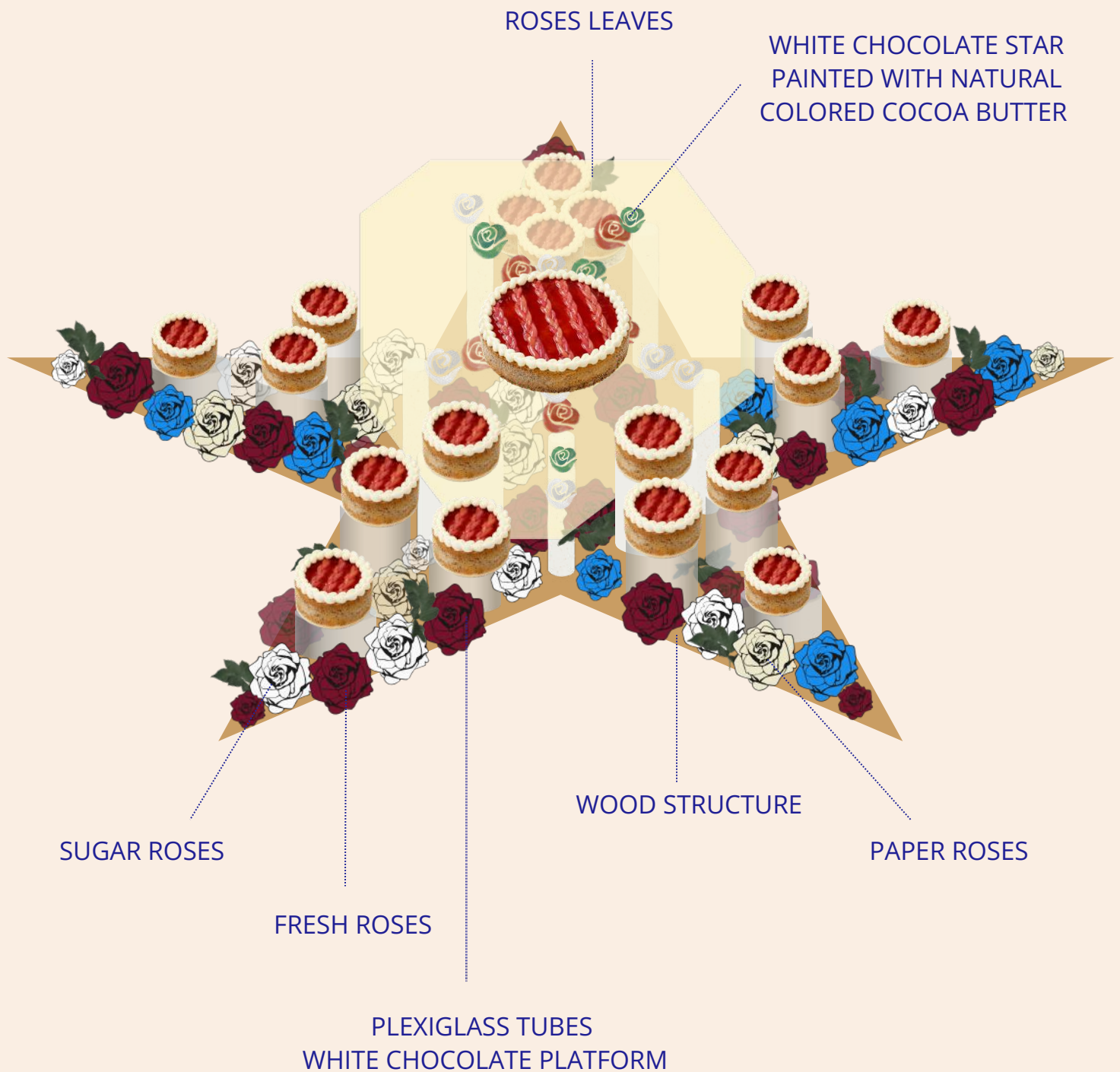


10,5cm

Cross-section without fresh rhubarb:



OVERVIEW:



RECIPES for 18 Individuals and One Cake 6 servings

With fresh rhubarb:

ingrédiénts	weight	unit	Recipe instruction
Cheesecake			- In a mixer fitted with the paddle attachment, blend the cream cheese until soft.
cream cheese	1127	g	- Meanwhile, in a saucepan, mix the cornstarch with the water. Heat, then remove from heat as soon as the mixture starts to thicken, whisking continuously.
honey	35	g	- Add the honey, sugar, and condensed milk to this mixture and set aside.
sugar	169	g	- Once the cream cheese is soft and at room temperature, add the sugar and cornstarch mixture in a steady stream.
egg	317	g	- Once incorporated, add the heavy cream in a steady stream as well.
yolk	45	g	- Finally, add the eggs and yolks, mixing until fully incorporated.
heavy cream	304	g	- Make sure to scrape the bowl often to avoid lumps.
cornstarch	21	g	- Bake until the center reaches 188°F at 325°F (fan) for approximately 11 minutes, or 13–15 minutes if baked on top of the financier in a tart.
condensed milk	133	g	
salt	1,5	g	
water	105	g	
total recipe	1997	g	
gram per individual	85	g	
Gram per big one	300	g	
Syrup poaching			- Bring to a boil everything leave it to infuse minimum 15min
hibiscus	20	g	
water	2000	g	
honey	600	g	
cinnamon	4	g	
nutmeg	4	g	
rose water	20	g	
total recipe	2648	g	
Gram individual		g	
Gram big one		g	
Rhubarb			- Peel the rhubarb and cut fine lace.
rhubarb	2000	g	- Place into a bag and pour 1 kg of the syrup.
Syrup poaching	1000	g	- Close the bag and poach the rhubarb in water at 176°F for 30 min.
total recipe	3000	g	- Remove from the bag and make a braid with the rhubarb.
Gram individual			
Gram big one		g	
Confit rhubarb			- In a saucepan, place the rhubarb cut and strawberry 1 in small cubes with the syrup, and cook until the mixture reaches 103°C.
rhubarb	400	g	- Add the pectin, agar, and sugar. Bring to a boil again.
strawberry 1	400	g	- Blend everything.
Syrup poaching	200	g	- Leave it to cool down.
Pectin NH	16	g	- Blend again.
agar agar	3,46	g	- Add the cubed strawberries.
Sugar	35,46	g	
cubes strawberries	300	g	
total recipe	1354,92	g	
Gram individual	40	g	
Garm big one	210	g	
Egg wash			- Mix all together.
Cream	100	g	- Egg wash the tart when you add the cheesecake. Cover with the hazelnut flour
yolk	50	g	
honey	30	g	
Hazelnut flour	300	g	

RECIPES for 18 Individuals and One Cake 6 servings

With fresh rhubarb:

	Hazelnut cake			- Roast the hazelnut flour at 150°C for 14 minutes, stirring halfway through after 7 minutes to ensure even toasting.
	Butter room temp	139 g		- Process the 10x sugar, hazelnut flour, and bread flour together until well combined, then set aside.
	sea salt	1,9 g		- In a separate bowl, cream together the butter, honey, salt, and hazelnut oil until smooth, then add the egg yolks and mix well, set this mixture aside.
	honey	37 g		- Place the egg whites, egg white powder, cream of tartar, and salt in a mixer fitted with a whisk attachment, and begin mixing on medium speed.
	yolks	139 g		- Slowly add half of the sugar to the egg whites, then increase to a higher speed and gradually add the remaining sugar until firm yet glossy peaks form.
	hazelnut oil	16 g		- Add the dry mixture to the creamed mixture along with one-third of the whipped egg whites, folding gently to create a smooth and homogeneous batter.
	Sugar 10x	112 g		- Finally, add the remaining egg whites and continue folding carefully until fully incorporated.
	hazelnut flour	241 g		- Preheat the oven to 150–160°C and bake for 10 minutes with the vent open.
	bread flour	64 g		
	aged whites	220 g		
	egg white powder	2,5 g		
	cream tartar	1,5 g		
	salt	1,8 g		
	sugar	96 g		
	cinnamon	0,5		
	clove	0,1		
	rose water	8		
	nutmeg	0,05		
	Total recipe	1071,7		
	Gram individual	40 g	big: 200 g	
	Gram Big one	200 g	small: 45g	
	pie dough			- For the brown butter, cook 105 g of butter until amber and remove from the heat. - Mix the flour, the butter, and the salt until it's uniform and looks like sand.
	Flour T55	875 g		- Add the egg and water and mix until it forms a ball.
	Butter	490 g		- Roll out to the length and width of the full size sheetpan with a thickness of 2 mm
	egg	175 g		- Put in the fridge while rolling out the other dough and brushign the molds with butter
	salt maldon	5,25 g		- Cut strips to 1,5 in thick
	Vanilla paste	21 g		- Bake at 300°F, part bake for 15 minutes. Bake frozen.
	Brown butter	105 g		
	water	15 g		
	flour T55	QS		
	Butter for ringmold	100 g		
	total recipe	1545,25 g		
	Gram individual	65 g	for the big cheesecake leave a corner of the dough a little longer *** by almost 2 inches so the one strip longwise gives you the diameter of the circle	
	Gram Big one	125 g		
	glaze rhubarb			- Bring to a boil the syrup and pour in the agar in a thin stream.
	Syrup poaching	1000 g		- Bring to a boil again.
	Agar	8 g		- Brush the rhubarb braids with it.
	total recipe	1133 g		
	Gram individual			
	Gram Big one			
	whip cream rose			- Boil the cream and pour over the chocolate and the hydrated gelatin.
	Cream cheese	500 g		- Add the cream cheese and blend.
	Milk	200 g		- Add the milk powder and the cream.
	gelatin	16 g		- Add the lemon zest, blend, and reserve in the fridge for a minimum of 1 hour.
	Milk powder	30 g		- Mix and make it smooth before piping it around the tart using Saint-Honoré piping.
	lemon zest	3 g		
	cream	600 g		
	White choc	400 g		
	total recipe	1749 g		
	Gram individual	50 g		
	Gram Big one	100 g		

RECIPES for 18 Individuals and One Cake 6 servings

Without fresh rhubarb:

	Ingrédients	weigh	unit	Recipe instruction
	Cheesecake			- In a mixer fitted with the paddle attachment, blend the cream cheese until soft.
	cream cheese	1127	g	- Meanwhile, in a saucepan, mix the cornstarch with the water. Heat, then remove from heat as soon as the mixture starts to thicken, whisking continuously.
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cream	600 g		
White choc	400 g		
total recipe	1749 g		
Gram individual	50 g		
Gram Big one	100 g		

GALLERY MASTERPIECE DISPLAY



CONCLUSION

In conclusion, our project brings together **craftsmanship, storytelling, history and local sourcing** to celebrate the **250th anniversary of American independence**. By working with Maryland-based producers and suppliers, we ensure high-quality ingredients while supporting local businesses and sustainable practices. From the use of **seasonal products** like strawberries, rhubarb, honey, tea, and hibiscus, to the incorporation of professional pastry ingredients and **natural colorings**, every element was carefully selected to balance flavor, technique, and visual impact. The design of our centerpiece, featuring symbolic sugar and paper roses inspired by the Declaration of Independence, reflects both historical meaning and artistic precision.



ACKNOWLEDGEMENTS

We are especially grateful to PastryStar for sponsoring our team, and to Antonin Picou, who believed in and supported this project. His support allowed us to organize training trips and finance the materials and ingredients needed for our preparation. We would also like to thank the entire PastryStar team for testing our creations and providing valuable feedback that helped guide us in the right direction.



We would like to express our sincere gratitude to Moon Valley Farm and Chesapeake Queen compagny, especially Ann Gaydos, for their invaluable support throughout this project. Thank you for sharing all the photos, for assisting us in planning our visit, and informing us of the sustainable practices of the farm. We truly appreciate your involvement and look forward to working together in the future.



We would also like to thank all of our suppliers for their support: Wight Tea Company, Georgetown Tobacco, and Second Story Books. Your contributions were essential in bringing this project to life.



A big thank you to Woodcraft Maryland for their guidance and support in selecting the right wood and assisting us with the cutting process. Your expertise made a real difference in our structure.



A special thank you to Chef Rubber for providing the natural color cocoa butter, and to Jacques Poulain Prosperb of Cargill for supplying the white chocolate used in our centerpiece.



Finally, we would like to thank the Académie Culinaire de France and the judges for this incredible opportunity. Without this project, our team would have never met, and it has been a wonderful experience to discover the region and create something that truly represents us.



CLOTILDE GHIBAUDO

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+1 202 743 8416

cghibaudo@pastrystar.com

PROFESSIONAL EXPERIENCE

Demonstration Pastry Chef

PastryStar— Since August 2025

- Developed and demonstrated dessert recipes
- Provided client troubleshooting and technical support
- Prepared and organized trade shows and events
- Contributed to competition preparation
- Participated in R&D and product development
- Created marketing-oriented pastry concepts

Demi Chef de Partie (Pastry)

Chef Jean-Francois Barberis

Carlton Cannes — Aug 2023 – June 2025

- Created and plated desserts for restaurant service
- Managed brunch and banquet dessert production during events (MIPIM, ILTM, Film festival, Lions)
- Assisted in menu development and seasonal creations restaurant, tea time, brunch, breakfast
- Formation of commis/ apprentice

Pastry Intern

Chef Tom Coll

Burj Al Arab, Dubai — Aug 2022 – Dec 2022

- Worked in Michelin-starred restaurant environments (Al Muntaha*, Al Mahara)
- Prepared and plated fine dining desserts
- English-French environment

Pastry Intern / Commis

*Hôtel Martinez, Cannes — 2021 Palme d'Or ***

- Prepared pastries for hotel service
- Assisted during high-demand periods
- Prepared banquet and plated desserts during Cannes Film Festival

Pastry Intern

Chef Enzo Batista

Pâtisserie Boulangerie Colbert, Sceaux — 2021

- Produced pastries for retail sales
- Maintained quality and presentation standards

PROFESSIONAL SUMMARY

Pastry Chef with experience in luxury hotels and fine dining, including international experience in Dubai. Skilled in plated desserts, banquets, and high-volume service. Passionate about creativity, innovation, and sharing knowledge. Award-winning young pastry chef (Mougins 2024).

EDUCATION

- Bachelor's Degree in Culinary Arts & Entrepreneurship (Pastry focus)
Ferrandi Paris — 2020 – 2023
- Music Certificate (Viola) *Conservatory of Grasse*

AWARDS/COMPETITION

- Winner—Young Pastry Chef Competition, Étoiles de Mougins 2024
- Preparation files for the competition Creations and saveurs Elle&vire 2023

LANGUAGES

French: Native

English: Professional

Spanish: Basic

TATIANA VERNOT

Miami, FL, USA

+1 786 367 8205

tatianavernot@gmail.com

PROFESSIONAL EXPERIENCE

Consultant Chef Kaori

Miami & Los Felix/Krüs (Miami, FL, Oct 2024 – Present);
Takami Group (Bogotá, Colombia, Oct – Dec 2023)*

- Designed and implemented innovative dessert menus tailored to each restaurant concept.
- Provided hands-on training to teams to execute new menus efficiently.
- Ensured the new menus reflected both the identity of the restaurant and adherence to financial requirements.

Chef de Partie El Celler de Can Roca***

Girona, Spain, Sept 2019 – July 2023

- Led production and service for a three-Michelin-star restaurant.
- Managed pastry production for media outlets and gastronomical events.
- Trained new teams every two months while maintaining operational consistency.
- Taught sensorial sciences on behalf of the restaurant to the University of Girona faculty and trained the restaurant staff.

Pastry Chef Groot Hospitality

Miami Beach, FL, Jan 2018 – Aug 2019

- Developed and executed pastry menus for OTL, Swan, and Komodo.
- Trained kitchen teams on new recipes, improving productivity and quality.
- Controlled production, costs and inventory for the pastry department.

Corporate Pastry Chef Menin Hospitality

Miami Beach, FL, Oct 2015 – Jan 2018

- Managed operations across five outlets, including high-volume banquet services.
- Implemented cost-saving measures, reducing sales costs from 37% to 24.39%.
- Supervised a team of 17, fostering a culture of excellence and collaboration.

Opening Pastry Chef Bakehouse Brasserie

Menin Hospitality (Miami Beach, FL, 2015 – 2017)

- Designed, tested, and costed the pastry menu.
- Recruited, trained, and developed the pastry team.
- Established supplier partnerships to ensure quality and cost control.

PROFESSIONAL SUMMARY

Pastrychef with 12+ years of experience in Michelin-starred and corporate environments. Combining culinary expertise with a business background, I bring a creative yet strategic approach to pastry. Certified in sensorial science, I design desserts that connect with emotions and elevate guest experience. Passionate about sustainability and team development, I focus on building strong, high-performing teams while maintaining top-tier standards.

Education

- B.S.B.A., Hospitality Management, Cum Laude – University of Florida, 2012
- A.O.S., Baking and Pastry Arts – Culinary Institute of America, 2014
- Sensorial Science & Gastronomy – El Celler de Can Roca, 2020
- Certificate Program: Food & Sustainability – European Institute of Innovation and Sustainability, 2024 & 2025

Awards & Recognitions

- Zagat National: Top 45 Food Industry Professionals Under 30
- Spring Baking Championship: Finalist, 2020
- Featured in Insider Dessert & Haute Magazin

LANGUAGES

English: Fluent
Spanish: Fluent
French: Basic

