

FOR IMMEDIATE RELEASE - Embargo until **September 7th at 7pm Paris time.**

****Cacao Barry Celebrates Pastry Excellence at the Inaugural Pastry Shops and Chefs Awards during La Liste's Garden Party****



Paris, September 7th, 2023 – Cacao Barry, the prominent French premium chocolate brand known for its rich contribution to pastry innovation since 1842, proudly marks the **one-year anniversary** of the launch of the **World's Best Pastry Shop Selection** by La Liste, presented by Cacao Barry. This pioneering initiative, a testament to our enduring dedication to elevating the art of patisserie, now boasts over 2,000 pastry shops in the free app. It encompasses afternoon tea venues, dessert restaurants, bakeries, coffeehouses, and chocolatiers, making it the **ultimate resource for sweet enthusiasts worldwide.**

Highlights of the event include:

- ★ The launch of the **Pastry Shops and Chefs Awards** by La Liste. These Awards acknowledge and honor the exceptional contributions of individuals who push the boundaries of pastry artistry. *Full award recipients list available below.*
- ★ **Pierre Hermé** receives **LA LISTE Pastry Award of Honor 2023**
- ★ **Amaury Guichon** is awarded **LA LISTE World's Most Creative Pastry Chef 2023**
- ★ Desserts at the venue will feature refreshing creations from the Master Glacier **Emmanuel Ryon M.O.F.** and Cacao Barry ambassador, pastries from chef **Yann Couvreur**, from chef **Anne Coruble** and from chefs **Solenn Le Squer & Thomas Padovan.**
- ★ Special chocolate 'Performance Kit' gift by Ramon Morató, Creative Director Cacao Barry to celebrate this unique sport-rich year in Paris and France.

"At Cacao Barry, we are thrilled to be part of the launch of the Pastry Shops and Chefs Awards" says Andrea Doucet Donida, Global Brand Director of Cacao Barry. "This momentous

occasion encapsulates the essence of Cacao Barry's legacy. We believe in providing a stage where the true nature of all pastry chefs can flourish, much like our chocolate."

Indeed, these new Pastry Shops and Chefs Awards spotlights international talent in a rapidly evolving industry. The awards encompass eleven categories, with an impressive **50/50 gender parity** across **14 countries**: a groundbreaking achievement applauded and proudly partnered with by Cacao Barry, underlying its enduring commitment to fostering a strong, open, and diverse community.

As a tribute to the event, Creative Chef of Cacao Barry, Ramon Morató, shares his perspective: "The Pastry Shops and Chefs Awards represent a pivotal moment in the world of patisserie. For chefs, these awards symbolize recognition for their relentless pursuit of perfection. Cacao Barry has always championed creativity, and I am honored to witness a new chapter in our legacy unfold."

Against the backdrop of Paris, a city celebrated for its pastry scene, the World's Best Pastry Shop Selection and the new Pastry Shops and Chefs Awards will shine a bright light on the chefs who bring innovation and creativity to our daily lives worldwide. Cacao Barry extends an invitation to all enthusiasts of fine pastry, culinary excellence, and premium chocolate to join us on September 7th, 2023, as we raise our glasses to honor the very essence of brilliance in the pastry world.

FULL AWARD RECIPIENTS 2023

LA LISTE GARDEN PARTY AND PASTRY AWARDS CEREMONY

Pastry Award of Honor 2023 to Pierre Hermé

An Award of Honor is presented to Pierre Hermé during a retrospective of 25 years of his pastry leadership and creativity.

World's Most Creative Pastry Chef 2023, sponsored by Cacao Barry:

The field of pastry is a gift to experimental chefs. Whether they wish to investigate flavour or form, viennoiserie or chocolate, the landscape for invention and reinvention is infinite and invigorating. For 2023, LA LISTE honors a pastry chef who demonstrates extraordinary creativity with technical skill that pushes the craft of pastry into an art form, and who also engages legions of new fans to the world of pastry.

Amaury Guichon, for his outstanding innovation, chocolate masterpieces, and engagement with the largest online pastry community. Amaury is French-Swiss but based in Las Vegas, regularly stops pastry lovers in their tracks with his outsized creations and outstanding creativity, and has built the world's biggest online community in the pastry field and his chocolate leopard amassed three million views on Instagram. The 32-year-old prodigy from Haute-Savoie left home for the US a decade ago. Watch him as presenter and judge on awe-inspiring Netflix show School of Chocolate, where he shows others how to defy the technical limits of pastry.

LA LISTE Pastry Special Awards 2023:

- **INNOVATION AWARD: Philip Khoury at Harrod's, London** for great advances in plant-based pastry and book *A New Way To Bake*; **Yann Couvreur**, in Paris and internationally, for setting the standard in organic, natural, and seasonal pastry
- **GAME CHANGER AWARD: Lauren V. Haas, US** who inspires pastry chefs to think beyond plastic with her recycled paper molds, and to use sustainable ingredients such as Cacao Barry's WholeFruit chocolate.
- **NEW TALENTS OF THE YEAR: Eunji Lee of Lysée, New York** who blends Korean flavours with classic techniques to make playful lifelike pâtisserie; **Dej Kewkacha, Bangkok** for his dessert-only menu at **Kyo Bar, Mayada Badr of Pink Camel in Jeddah**, a culinary leader and 'macaron queen'; **Tejasvi Chandela**, chef-owner of **Jaipiur's** first pastry shop, **Dzurt**; **Ophélie Barès**, who brings high end training to new neighbourhood bakery, **Encore in Paris region**
- **ETHICAL & SUSTAINABILITY AWARD: Oh Faon! Jérôme Raffaelli, Marseille**
- **ARTISAN & AUTHENTICITY AWARD:** Historic coffee house Demel in Vienna, Austria, with heritage bakes such as Sachertorte and Dobostorte; Bontemps in Paris, where chef Fiona LeLuc devotes herself to the sable biscuit
- **OPENINGS OF THE YEAR AWARD: Crème, London, Paris & Bahrain; Tarts Anon, Melbourne, Australia; La Pastelería Belu Melamed, Buenos Aires, Argentina; Frappe, Solenn Le Squer & Thomas Padovan, Paris; La Pâtisserie Julien Dugourd, Julien Dugourd, Nice**
- **DISCOVERY GEMS AWARD: Fusto Milano, Gianluca Fusto, Milan; BRIX Desserts, Carmen Rueda Hernandez, Dubai; Pâtisserie Rhubarbe, Stéphanie Labelle, Montreal; Pâtisserie Asako Iwayanagi, Tokyo; La Goutte d'Or, Yann Menguy, Fort-de-France**
- **BEST AFTERNOON TEA AWARD: Nicolas Rouzaud at The Connaught**
- **BEST PASTRY SHOP EXPERIENCE AWARD: Rocambolesc, Jordi Roca & Ale Rivas, Girona**

The gourmet sweet guide to the best pastry shops 2023

LA LISTE World's Best Pastry Selection 2023 presented by Cacao Barry highlights the best pastry spots in more than 70 countries from leading location France, to Italy, Austria, Spain and the UK, to cake giant US. It is the opportunity to discover regions with incredible talents and specialties.

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About Cacao Barry® - Express your True Nature [Cacao-Barry.com](https://www.cacao-barry.com)

Cacao Barry, founded in 1842 in Paris, has been a pioneer in the world of premium chocolate. With a rich French gastronomy heritage spanning centuries, Cacao Barry is a driving force behind the evolution of pastry arts, inspiring chefs to explore the depths of their creativity.

With an unwavering commitment to quality and innovation, protecting the biodiversity of the cacao fruit and promoting its sustainable development, Cacao Barry continues to be the preferred fine flavour chocolate choice for chefs and chocolatiers worldwide.

Support for chefs is also provided through its influential network of ambassadors worldwide and its 26 Chocolate Academy™ centers around the world.

Its entire chocolate and nut range are sustainably sourced, reinforcing its leadership position for a nature-friendly present and future.

Cacao Barry® is one of the two founding brands of the Barry Callebaut Group.

Cacao Barry brand values: Flavour excellence - Sustainable nature - Open and stimulating community - Inspiring evolution

Instagram & Facebook: @CacaoBarryOfficial

About LA LISTE www.laliste.com

LA LISTE is a private company that manages a digital database of the World's Best Restaurants, Pastry Shops, and Hotels and shares this via its mobile app. It is the leading global source for restaurants, pastry shops and hotels, with over 35,000 restaurants, 2,250 pastry shops, and 5,500 hotels across 200 countries, all chosen and managed via the same methodology.

LA LISTE is committed to providing discerning travelers and food lovers with up-to-date information on the very best restaurants, pastry shops, and hotels to visit around the world.

LA LISTE also produces annual rankings of the Top 1,000 World's Best Restaurants, and the Top 1,000 World's Best Hotels, and produces exclusive culinary events of international scope to reveal winners and rankings but above all to bring together the international community of chefs and celebrate the diversity of cuisines from around the world.

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