



MEET THE

The UK heat of the World Chocolate Masters took place at Restaurant Live on 12th October. The four finalists competing for the UK title each prepared stunning showpieces based on the theme of 'Surrealism' together with specially prepared entremets and pralines. They also worked with ingredients contained in a 'Mystery Box'.

It was an extraordinarily close competition, but we are delighted to announce the winner was...

Tony Hoyle, Head Pastry Chef
at The Grove in Hertfordshire



TONY HOYLE

Tony's work was considered to be creative, innovative and skillful, featuring a wide range of techniques, flavours and textures.



His showpiece, 'Inside Out' explored the theme of surrealism with real flair and his entremets contained combinations that surprised and delighted the judges. Tony presented entremets featuring Coconut in Thai Mapraoiw, Caramel and Papua Mousse, Madagascar Foam, Passion Fruit Curd and a Spice Cake (pain d'epice).

With pralines that included 'Salt and Pepper' and 'Sesame and Honey Hokey Pokey', Tony will now go on to represent the UK at the World Finals in Paris next year.



WINNER

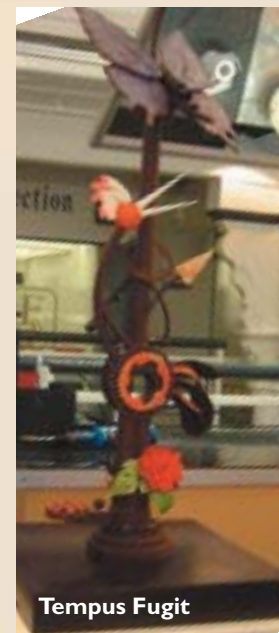


competition was intense

The Winner of the Creativity Award was **Javier Mercado**, lecturer at **Westminster Kingsway College**. His breathtaking showpiece, entitled 'Tempus Fugit' impressed with its combination of intricacy and scale.

Javier's entremets continued with the same originality, combining a range of flavours and textures including 'orange risotto' and mandarin orange milk chocolate mousse.

His pralines also contained flavours such as aniseed, curry, caramel and vanilla – continuing the theme of innovation and creativity.



Tempus Fugit



Chocolate in Harmony

Keith Marley from **La Potinière, Gullane, near Edinburgh** created an amazing showpiece called 'Chocolate in Harmony'. In fact, Keith based all his pieces on a musical theme reflecting the harmony between the different flavours and textures of chocolate.

His entremets included a delicious combination of Drambuie and raspberry and, for his pralines; Keith prepared dark chocolates with lemon juice, cinnamon and cream.

Paul Gregory's extraordinary showpiece entitled 'A Piece of Emotion' featured a mould of the face and hands of his wife. His original approach continued with entremets featuring layers of biscuit, coconut mousse and passion fruit jelly.

Paul's pralines had a distinctly 'retro feel'. Dark chocolates were filled with a fondant made using 'space dust' and created an amazing fizz on the tongues of the judges.



A piece of emotion

Tony will now go on to represent the UK at the World Finals in Paris next year.

