

# Callebaut Announces the Winner of its First Edition of “Callebaut Patissier of the Year 2017”

*A two-day contest dedicated to the creative use of chocolate around the theme 'The Heritage of Great Taste'*

MUMBAI, MAHARASHTRA, INDIA, April 21, 2017 /EINPresswire.com/ -- The [Barry Callebaut](#) Group, the world's leading manufacturer of high-quality chocolate and cocoa products, today announced Chef Alisha Faleiro as the winner of [Callebaut Patissier of the Year 2017](#). The competition in its first edition was solely dedicated to the art of chocolate, providing a chance for aspiring pastry chefs and chocolate professionals to win further credentials for their professional careers, overseas exposure and training.

During this two-day contest eight shortlisted chefs from leading hotel chains, participated in the event, pushing the creative quest beyond all boundaries in search of 'The Heritage of Great Taste', celebrating the fusion of tastes, textures, culture, ethnicity, diversity and rich history of India.



Pascale Meulemeester, Vice President for Global Gourmet, Barry Callebaut AG giving win price to Chef Alisha Faleiro

Pascale Meulemeester, Vice President for Global Gourmet, Barry Callebaut AG says, “Passion for sweets and chocolates is an age old tradition in India. But the new Indian millennials crave a new chocolate experience, one that has international flavours, fusions and artistry. Consumer interest is huge and chocolate presence in hotels, pastry shops and ice cream centres is growing dramatically around the country. With Callebaut Patissier we are just at the beginning of tapping this booming market. With this competition, our goal is to give a platform and showcase the Pastry Chefs and Chocolatiers of the future.”

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*Pascale Meulemeester, Vice President for Global Gourmet, Barry Callebaut AG*

The contest was divided into two parts, held on 19th & 20th April 2017 in Mumbai.

- Day 1: 19th April 2017 - The participants prepared a moulded praline & cake of the day at the Callebaut Chocolate

Academy Centre™

• Day 2: 20th April 2017 - The Chefs created a chocolate showpiece & chocolate to go at Taj Santacruz

"The first edition of [Pâtissier of the Year](#) by Callebaut was a huge success. At this inaugural event, we saw a high level of talent and artistic ability, by young and talented professionals from the industry. They have definitely raised the bar for next year. We look forward to bringing more such editions and competitions to India and encourage the creative talents of Chocolatiers and Pastry Professionals around the country" said, Denis Convert, Vice President for Gourmet, Barry Callebaut Asia Pacific.

Under the guidance of experienced jury members like Avijit Ghosh, The Leela Palace Bangalore, Chef Vivek Kadam, Grand Hyatt Mumbai, Chef Niklesh Sharma, Academy of Pastry Arts and Chef Parvinder Bali, The Oberoi Centre of Learning and Development, chocolatiers and chefs played with colors, shapes, scents, textures to explain audience how natural products are shaped and transformed into a delightful story with cacao and chocolate at the heart.

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