

Masterchef



ORIO BALAGUER

ESTUDI XOCOLADA | SPAIN | HOSTED BY GRAND HYATT SINGAPORE

Oriol Balaguer's exceptional gastronomic fanfare has been epitomised as the Bauhaus of dessert making. In September 2002, he started a new company called "Estudi Xocolada" the Chocolate Studio.

Revolutionary in nature, his elaborate creations astound many urbane palates and delectate pastry aficionados. Since 1993, he was a member of the "Cacao Barry Ambassadors Team" endorsing this premium French chocolate brand worldwide. Balaguer, the driving force behind such an ambrosial reform in the culinary scene, derives his intricate delicacies from his resoluteness towards experimenting and innovating. Spreading forth his philosophy and his unique artistry, he has penned a premium quality pastry and chocolate book, *La Cocina de los Postres*.

In the quest of refining his inexhaustible talent, Balaguer had been one of the few privileged, who trained under the legendary 3-star Michelin Chef, Martin Berasategui. His stint at 3-star Michelin restaurant El Bulli was another avenue for his extraordinary flair for gastronomy to be accentuated through his audacious yet scrumptious art forms.

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