



Master Pastry Chef Christian Escribà – The Mozart of Chocolate – To Conduct Singapore’s First-Ever Junior Chefs’ Pastry Workshop

An exclusive session for 16 young enthusiasts with Catalan’s Willy Wonka

13 February 2014 (SINGAPORE) – At this year’s World Gourmet Summit (WGS), a small group of lucky children will get a confectionery experience of a lifetime at Singapore’s first-ever **Junior Chefs’ Pastry Workshop** with Spanish Masterchef and magician of all things sweet, **Christian Escribà**. The workshop on Thursday, 3 April is a chance for 16 children, aged between 6 and 12 years, to let their imagination run wild with the man known as ‘The Mozart of Chocolate’ in an exclusive session held at ToTT on Dunearn Road.

A fourth-generation pastry chef from Barcelona, Spain, Escribà’s creations are the stuff that dreams are made of; giant white chocolate *Winnie the Pooh* bears, gold-topped *Aladdin* castles, chocolate lobsters, caramel ants and marzipan fried eggs, just to name a few. During the 90-minute hands-on workshop, the young chefs-in-waiting will be shown some of the extraordinary skills and techniques that have earned Christian Escribà this stellar reputation as a master of pastry and confection, and has visitors to Barcelona heading to his legendary Patisserie on Barcelona’s Grand Via.

Chef Escribà said, “It’s been 107 years since my family started the pastry journey and tradition for us is very important, because it’s the basis of evolution. My dad, Antoni Escribà, is my first mentor, followed by my grandfather. My father made Easter eggs for Salvador Dalí as well as for Joan Miró and Pablo Picasso.”

“The Classics theme is very interesting. My team and I are looking at the origin of pastry and how the pastry is represented worldwide. Here in Singapore, we will interpret the classic in a ‘Cirque du Soleil’-style and with a Tim Burton aesthetic,” he said.

Mr. Peter Knipp, CEO of Peter Knipp Holdings Pte Ltd, said, “Over the past 18 years we’ve been looking for the perfect opportunity to put on an experience for the young ones at World Gourmet Summit.”

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"This Junior Chefs' Pastry Workshop allows us to connect WGS with an all new audience of children, allowing them to try their hand in the kitchen under the auspices of a true master of confection, discover a hidden talent for culinary perfection, but most of all to have fun!" said Mr. Knipp.

The **Junior Chefs' Pastry Workshop** conducted by Chef Escibà and wife Patricia Schmidt will be a key highlight of the World Gourmet Summit, Singapore's most talked-about culinary event in 2013¹, which returns this year for its 18th edition with a focus on 'The Classics'. With a host of classically trained Michelin-starred chefs, the 11-day dining extravaganza promises to bring diners back to the table for more unforgettable fine dining experiences in 2014. Organised by À La Carte Productions (a division of Peter Knipp Holdings Pte Ltd), the 18th World Gourmet Summit will be held from **26 March to 5 April 2014** with presenting partner Citibank Singapore Limited and Singapore Tourism Board.

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JUNIOR CHEFS' PASTRY WORKSHOP FEATURING CHRISTIAN ESCRIBÀ AND PATRICIA SCHMIDT²

Date: Thursday, 3 April 2014
Time: 2pm to 4.30pm
Venue: [ToTT Store](#)
Capacity: 16 children aged 6 to 12, with adult accompaniment
Price: SGD 128+
Dress Code: Kitchen attire

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For the latest updates, visit:

Website: www.worldgourmetsummit.com
Facebook: WorldGourmetSeries
Twitter: #wgs2014

¹ Facebook, 'Most Talked About Topics 2013 – Singapore'
<http://www.facebookstories.com/2013/en-en/most-talked-about-local-sg>

² Correct at the time of press distribution.

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ANNEX A – MASTERCHEFS & SPECIAL GUESTS

International Masterchefs

1. Alexandre Gauthier * (France)
2. Arron Huang (Taiwan)
3. Christian Escribá & Patricia Schmidt (Spain)
4. Ian Curley (Australia)
5. Kenny Fu (China)
6. Lorenzo Cogo * (Italy)
7. Mathieu Viannay ** (France)
8. Mauro Colagreco ** (Argentina)
9. Philippe Mille ** (France)
10. Sang Hoon Degeimbre ** (Belgium)
11. Sergi Arola ** (Spain)
12. Thomas Bühner *** (Germany)

Special Guest Chefs

1. Apollonia Poilâne (France)
2. Chef Henrique Sá Pessoa * (Portugal)
3. Chef Roy Brett (Scotland)

Participating Wineries

1. Champagne Barons de Rothschild (France)
2. Château Mouton Rothschild (France)
3. Compañía de Vinos Telmo Rodríguez (Spain)
4. La Maison Penet (France)
5. La Spinetta (Italy)
6. Nicolas Perrin (France)
7. Quinta do Vallado (Portugal)

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ANNEX B – HOSTING ESTABLISHMENTS & PARTNER RESTAURANTS

Hosting Establishments

1. **Forlino**
Guest: Chef Mauro Colagreco **
Host: Chef Kentaro Torii
2. **Clifford, The Fullerton Bay Hotel Singapore**
Guest: Chef Mathieu Viannay **
Host: Chef Sandro Falbo
3. **Grand Hyatt Singapore**
Guest: Apollonia Poilâne
Host: Chef Lucas Granville
4. **Majestic Restaurant**
Guest: Chef Arron Huang
Host: Chef Yong Bing Ngen
5. **Dolce Vita, Mandarin Oriental Singapore**
Guest: Chef Thomas Bühner ***
Host: Chef Johnny Meitei
6. **The Prime Society**
Guest: Chef Ian Curley
Host: Chef Dallas Cuddy
7. **Raffles Grill, Raffles Singapore**
Guest: Chef Philippe Mille **
Host: Chef Pierre Burgade
8. **Stellar at 1-Altitude**
Guest: Chef Alexandre Gauthier *
Host: Chef Chris Millar
9. **Tippling Club**
Guest: Chef Lorenzo Cogo *
Host: Chef Ryan Clift
10. **Tung Lok Signatures, Orchard Parade Hotel**
Guest: Chef Kenny Fu
Host: Chef Li Man
11. **Skirt, W Singapore - Sentosa Cove**
Guest: Chef Sergi Arola **
Host: Chef Matthew Woolford
12. **The White Rabbit**
Guest: Chef Sang Hoon Degeimbre **
Host: Chef Benjamin Tan

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Partner Restaurants

1. Absinthe Restaurant Français
2. Bacchanalia Singapore
3. Bar-Roque Grill
4. Brasserie Gavroche
5. Cocotte
6. Fordham & Grand
7. Gattopardo Ristorante Di Mare
8. Hashi Japanese Restaurant
9. Hua Ting, Orchard Hotel Singapore
10. il Lido Singapore Italian Dining & Lounge Bar
11. La Maison Fatien
12. Latteria Mozzarella Bar
13. Taste Paradise
14. Level 33
15. Majestic Bay Seafood Restaurant
16. Moosehead Kitchen & Bar
17. Paradise Pavilion
18. Pontini
19. Sushi Ichi, Scotts Road
20. Table at 7
21. Tamarind Hill
22. Woolloomooloo Steakhouse

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ANNEX C – BACKGROUND

About the World Gourmet Summit

The World Gourmet Summit is an international gastronomic extravaganza organised by À La Carte Productions (a division of Peter Knipp Holdings Pte Ltd), supported by the Singapore Tourism Board (STB), and presented by Citibank. The World Gourmet Summit will celebrate its 18th anniversary in 2014.

An annual epicurean festival that showcases the intricate craftsmanship of prestigious chefs; it is also an exposition of internationally acclaimed vintners. Encompassing a series of dazzling events like the vintner dinners and celebrity dinners, it is a gourmet spectacular specially crafted for discerning individuals who appreciate fine wines and gourmet cuisine.

Since 2000, the World Gourmet Summit has been raising funds through its annual Charity Dinners in support of the Community Chest, the fund-raising arm of the National Council of Social Service (NCSS). The charity dinners have raised over S\$5 million (approximately U\$3.9 million) with the generosity of its distinguished guests through table sales, charity auctions as well as donations.

www.worldgourmetsummit.com

ORGANISERS

About A La Carte Productions

A La Carte Productions, a division of Peter Knipp Holdings Pte Ltd, is an independently owned events company, which provides events planning, conceptualisation, and execution services. The annual gastronomic extravaganza - World Gourmet Summit held from March to April each year, and the Awards Of Excellence, the leading and most comprehensive F&B platform in Asia, which recognises and motivates talents to excel in the F&B industry and promotes the appreciation of dining in Singapore and the region.

About Peter Knipp Holdings Pte Ltd

Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the food, beverage (F&B) and hospitality industry. Founded in 1996 by Peter A Knipp, the multi award-winning company has grown over the years to include four independent companies, encompassing various aspects of the F&B and hospitality businesses: A La Carte Productions, an events management which provides events planning, conceptualisation, and execution services at the annual gastronomic extravaganza – World Gourmet Series which includes Awards Of Excellence (<http://www.wgsawards.com>), World Gourmet Summit (<http://www.worldgourmetsummit.com>), Gourmet Abu Dhabi (<http://www.gourmetabudhabi.ae>); Food2Print Pte Ltd which publishes Cuisine & Wine Asia magazine, newsletter at <http://www.asiacuisine.com>, and provides marketing communications consultancy services; Foodservice Consultants Singapore Pte Ltd, F&B consultancy and kitchen design (www.fscs.com.sg); and Bytes Asia Pte Ltd, IT consultancy.

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Citibank Singapore Limited

Locally incorporated in Singapore, Citibank Singapore Limited is a distinct market leader in the consumer banking business. In the past few years, Citibank has extended its distribution network to more than 1,400 touch points to reach out to more Singaporeans and provide them innovative, global and value-added products and services. A leading credit card issuer in Singapore, Citibank offers the widest range of credit card propositions and the best-in-class dining privileges through Citibank Gourmet Pleasures which promises the best deals at over 1,000 locations.

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Singapore Tourism Board (STB)

The Singapore Tourism Board (STB) is a leading economic development agency in tourism, one of Singapore's key service sectors. Known for partnership, innovation and excellence, STB champions tourism, making it a key economic driver for Singapore. We aim to differentiate and market Singapore as a must-visit destination offering a concentration of user-centric and enriching experiences through the "YourSingapore" brand. For more information, please visit <http://www.stb.gov.sg/>

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