



Paris, 17 June 2024

**Global pastry champions unite at the LA LISTE Pastry Special Awards 2024  
and inaugural International Pastry Forum in Paris**

**Dominique Ansel**, creator of viral hybrid pastry the Cronut, receives the Pastry Game Changer Award.

**Bastien Blanc-Tailleur** crowned World's Most Creative Pastry Chef, presented by Cacao Barry®.

**Antonio Bachour** from Miami and **Janice Wong** from Singapore  
are joint winners of the Pastry Innovation Award.

The 10 LA LISTE Special Award categories recognize **25 pastry chefs and owners across 14 countries**, from California to Lima, Paris, Budapest, Pakistan, Melbourne and Singapore, showcasing international talent in a dynamic growth industry.

International Pastry Forum in collaboration with **Pierre Hermé** brings together top industry names to discuss Creativity and AI, Haute pâtisserie in luxury hotels, and the influence of French pastry and pastry chefs around the world.



LA LISTE continues to prove itself as the world's leading restaurant ranking and advocate for local and international gastronomic tourism. LA LISTE selects, classifies, and celebrates not only the best restaurants but also pastry shops in the world, as well as championing diversity in fine dining across the world.



The annual **LA LISTE Garden Party** brings pastry chefs and dining champions together in the French capital on Monday 17 June, to honour innovation and talent in anticipation of Paris 2024.

The gourmet summer feast marks the **World's Best Pastry Shop Selection**, a unique project with principal sponsor Cacao Barry®, now involving up to 3,000 pastry shops. The announcement of the **LA LISTE Pastry Special Awards 2024** with 10 categories reveals a list of **25 pastry chefs and leaders across 14 countries**, showcasing international talent in a dynamic growth industry.

LA LISTE's ongoing commitment to the world of pastry expands with the first **International Pastry Forum**, a pastry trends conference with industry frontrunners in collaboration with Pierre Hermé, winner of the 2023 Award of Honor.

**Philippe Faure, President of LA LISTE** says: *"In just two years, the energy and enthusiasm of the global pastry community has surpassed all expectations. Uniting over 3,000 establishments in the World's Best Pastry Shop Selection, and Special Award winners from 14 countries, is a privilege in the business."*

**Hélène Pietrini, Managing director of LA LISTE** adds *"Like sport, pastry brings people together, and it is our honor to launch the very first LA LISTE International Pastry Forum on the eve of the Paris Olympics. The rapid growth of LA LISTE Pastry confirms LA LISTE as the most comprehensive and reliable guide for the global gourmet traveler and complements the LA LISTE World's Best Restaurant Selection of more than 35,000 restaurants, and just-launched LA LISTE World's Best Hotels of 7,000 places to stay for discerning travelers."*

## **LA LISTE PASTRY SPECIAL AWARDS 2024**

### **World's Most Creative Pastry Chef 2024**, presented by Cacao Barry®

LA LISTE is honored to name **Bastien Blanc-Tailleur** the **WORLD'S MOST CREATIVE PASTRY CHEF 2024** in recognition of his breathtaking wedding cakes, outstanding contribution to the industry, and reformulation of what a special occasion cake can be. Blanc-Tailleur's "edible haute couture" cakes are as exquisite and elaborate as anything that comes out of a fashion atelier and sought after by European and Middle Eastern royalty. His work blends visionary artistry with the structural skill of an architect, displaying extraordinary technical skill and engaging countless new fans to the world of pastry.

*"It is an honour to recognize Chef Bastien Blanc-Tailleur with the award for Best Creative World Pastry Chef at the La Liste Garden Party. His wedding cake designs are not just desserts but masterpieces that embody an extraordinary attention to detail and a profound artistic vision. His work elevates pastry to an art form, inspiring us all in the culinary world."* shares Chef **Ramon Moratò, Creative Director, Cacao Barry**.



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## LA LISTE PASTRY SPECIAL AWARDS 2024 cont.

**PASTRY GAME CHANGER AWARD:** **Dominique Ansel** in **New York City, USA**, is not only the inventor of the Cronut, the most famous pastry of the 21st century, he also laid the foundations for a new era for the world of pastry, which brought the craft of fine pâtisserie to millions of new fans via the power of social media.

**WORLD'S BEST PASTRY SHOP AWARD:** The Ritz Paris pastry chef **François Perret** for **Le Ritz Comptoir**, a sublime pastry shop experience and a must-visit on the Parisian pastry scene. The luxurious cream, gold, and terracotta interiors are the backdrop to Chef Perret's gastronomic creativity, exceptional pâtisserie, and renowned madeleines. Along with César Ritz and Auguste Escoffier, François Perret is a name bound to **Le Ritz Paris**, forever, and Le Comptoir a testament to his incredible vision in the pastry shop experience.

**WORLD'S BEST AFTERNOON TEA AWARD:** Strasbourg-born **Christophe Devoille**, Executive Pastry Chef of **Atlantis The Royal in Dubai**, is the genius behind our favorite afternoon tea of the year. Served in the Royal Tearoom, an opulent space full of light-reflecting glass, crystal, and metals, Devoille's afternoon tea exemplifies his refined technique and elegant eye, bringing together local ingredients such as raspberry, honey, milk, pollens, and herbs, with the world's best caviar, truffle, vanilla, pistachio, and chocolate.

**PASTRY INNOVATION AWARD:** **Antonio Bachour** in **Miami & Merida, USA & MEXICO**, brings his zeal for exploration and experimentation to everything he does, from his four restaurants to his eight successful cookbooks. **Janice Wong**, founder of **2am: dessertbar** in **Singapore** is known for pushing the limits of creativity past the typical boundaries presented by chocolate and pastry, to create unique and immersive experiences that span concept stores and art exhibitions, in Asia and Australia.

**PASTRY TALENT OF THE YEAR AWARD:** In **Paris, France**, pastry prodigy **Aurélien Cohen** for his eponymous Pâtisserie & Chocolaterie and outstanding pastry masterclasses. In **Korea**, **Justin Lee** of **JL Dessert** for his exquisite dessert tasting menus, eye for innovation, and clever flavor pairings. In the **USA**, **Margarita Lorenzana-Manzke**, pastry chef and co-owner at **République Café & Bakery** in **Los Angeles**, serves her French-inspired bread and pastry to the great and the good of Tinseltown. In **Hong Kong, China**, **Joanna Yuen**, pastry chef and founder of online dessert shop **Otera**, pairs umami desserts with omakase. **Noelia Tomoshige** of **Monroebakes** in **Madrid, Spain**, an exciting new face on the Spanish pastry scene inspired by Japanese, Spanish, and French technique, and flavors.

**PASTRY ETHICAL & SUSTAINABILITY AWARD:** **Claire Damon** of **Des Gâteaux et du Pain** in **Paris, France**, who brings the essence of the natural world to all her work, demonstrating exemplary dedication to sourcing and sustainability, particularly her signature seasonal fruit pâtisserie.

**PASTRY ARTISAN & AUTHENTICITY AWARD:** **Enrico Cerea** at **Caffè Cavour 1880**, a historic café-pâtisserie in **Bergamo Alta, Italy**, that epitomizes the art of Italian pastry. **Bernachon** in **Lyon, France**, from **Chef Philippe and Stéphanie and Candice Bernachon**, the third generation making classic French desserts with regional produce. Both pastry shops promote the culinary heritage of their region through technique, creativity, and responsible sourcing.



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**PASTRY OPENING OF THE YEAR AWARD**, sponsored by Silikomart: **Mietta by Rosemary** in **Melbourne, Australia**, where **Rosemary Andrews** transforms towering layer cakes into covetable items to queue for. **Christophe Louie** in **Paris, France**, the king of Italian baking in Paris who reinterprets the Italian classics of Panettone, Focaccia, Pandoro, and Colombe. **Pierre-Jean Quinonero** of **Nèulo**, also in **Paris**, who reimagines the authentic flavors of Provence in fine pastry. **Bonbon Café** from **Angelo Musa at The Lana, Dorchester collection, Dubai, UAE**, a tribute to exceptional pastry and hospitality with Musa's renowned viennoiseries and signature pastry. **Darcie Maher** with **Lannan Bakery** in **Edinburgh, Scotland**, a sellout debut opening known for seasonal concepts like the Lannan Apple Pie and Custard.

**PASTRY DISCOVERY GEM AWARD: Lals Chocolates** in **Pakistan**, the creation of inspiring **Lal Majid**, who has turned a childhood dream into a luxury national brand. **Farine & Cacao** from **Christian Campos** in **Montréal, Canada**, a treasure trove of contemporary artisanal pastry, oriented around innovation and elegance. **Alanya Repostería** in **Lima, Peru**, where **Zara Alanya** showcases her creativity and commitment with French pastry techniques and Peruvian ingredients. **Brigat** in **Paris, France**, from Italian brothers **Thomas & Lucio Colombo** where Thomas bakes unmissable sourdough with ancient grains, herbs, and polenta, while Lucio creates elegant cakes big on flavor and texture. **L'Ogre de Carrouselberg** in **Lille, France**, a fairytale pastry shop from **Stéphanie Touzet et Matthieu Buchalski**, known for its magical P'tits Pouchins, flaky filled choux pockets. **Chez Dodo** from **Dóra Szalai** in **Budapest, Hungary**, with bold and innovative macaron flavors made in her shop window.

## LA LISTE INTERNATIONAL PASTRY FORUM

LA LISTE presents its first ever pastry trends conference in collaboration with **Pierre Hermé**. Special Award winners and the biggest names in global pastry will gather to celebrate the importance of pastry in both gastronomic creativity and economic dynamism.

*"LA LISTE's new Pastry Forum is an opportunity to celebrate the importance of pastry in both gastronomic creativity and economic dynamism," says **Pierre Hermé**, Maison Pierre Hermé. "I have always known the magnificent reach of pastry, as a global language and funnel for creativity, change, and artistic expression, and am proud to collaborate with LA LISTE at this inaugural conference, where we'll hear from the best in the business and look to the future of the most thriving sector across all hospitality. Social media and experimentation with flavors and technique have taken our precious pastry to new levels and audiences for the 21st century. Let's see where we're going next."*

**AI and pastry creativity: best enemies or allies?** Multi-awarded Nina Métayer from La Délicatiserie in Paris, Bastien Blanc-Tailleur and Ramon Moratò, Cacao Barry Global Creative Director discuss the infinite possibilities and challenges of Artificial Intelligence (AI).

**Haute pâtisserie and luxury hotels, the new winning team in hospitality.** A trending topic for Pierre Hermé, whose pastry has a global presence from La Mamounia in Marrakesh to his recently opened boutique in the Four Seasons Riyadh. Pastry award winner Christophe Devoille from Atlantis, The Royal,



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and renowned hotelier François Delahaye, Chief Operations Officer of Dorchester Collection join the discussion.

**Antonio Bachour** and **Dominique Ansel** are two influential pastry chefs, both based in Miami and New York City, US. **Pierre Hermé** welcomes them to the panel discussion on the influence of French pastry around the world, and the evolution of this exciting and challenging gastronomic landscape.

## LA LISTE GARDEN PARTY AND PASTRY SUMMER FEAST

The LA LISTE Garden party brings the pastry and gastronomy community together for an unforgettable evening, fueled by a gourmet pastry feast and festive atmosphere within the enchanting and exclusive location of Les Jardins des Invalides.

The cocktail menu complements the spirit of summer and the global reach of the garden party pastry menu, which will feature:

An all-female chef team on savory with **Emeline Aubry**, champion of Pâté en Croûte, **Beatriz Gonzalez** and the most-wanted tacos from Taco Mesa, her recently opened Paris taqueria, and upcoming star **Alice Tuyet** from Faubourg Daimant, self-taught cook and restaurateur conquering the pastry scene with her playful plant-based bistro dining.

Pierre Hermé will lead the pastry team, showcasing his frozen Miss Gla’Gla dessert, his new Infiniment Chocolat range (only available in his concept store in Paris), and the famous macaron towers in a feast of flavors from signature Mogador to Ispahan and Infiniment Vanilla.

The sweet team of chefs includes **Yann Brys** from Tourbillon in Paris, and **Arnaud Larher**, both recipients of the Meilleur Ouvrier de France. **Julien Dugourd**, last year’s Pastry Best Opening award winner, is joining the party with his signature Lemon dessert. Last but far from least, **Jessica Préalpato**, the most renowned female pastry chef in the world is back with her very special rhubarb and pine nut dessert.

## THE GOURMET SWEET GUIDE: PASTRY SHOPS TRENDS 2024

*“From matcha croissants to miso eclairs, pastry chefs blend cultures and flavors, crafting health-forward, sustainable desserts that are sometimes artisanal and healthy and sometimes Instagram-favorites” says LA LISTE co-founder & editor-in-chief Jörg Zipprick. “Hybrid creations and health-forward options reign supreme this year.”*

Current trends show another boom year for pastry, thanks to adventurous pastry chefs who are quick to embrace new techniques and flavors and innovate with new forms and structures.



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**FUSION FLAVORS:** Pastry chefs are blending ingredients and techniques from different cultures to create unique and unexpected desserts. Think matcha green tea croissants, miso caramel eclairs, and turmeric spiced cakes.

**HEALTH-FORWARD DESSERTS:** Gluten-free, vegan, and low-sugar options are becoming mainstream. Pastry chefs are embracing the use of alternative flours, such as almond, coconut, and ancient grains. Growing emphasis on natural sweeteners such as honey, maple syrup, and dates.

**SUSTAINABILITY & SOURCING:** Chefs are prioritizing sustainable practices by sourcing local and organic ingredients, reducing food waste and using eco-friendly packaging.

**ARTISANAL TECHNIQUES:** A resurgence of interest in artisanal and handcrafted pastries from consumers. Artisan bakeries and patisseries are thriving.

**VIRAL PASTRY:** Pastry chefs creating visually stunning creations intended to engage via social media. However, not everything that looks good tastes good, and bigger is not always better. Some creations use industrial additives and flavors. This is a strong countertrend to health-forward desserts, local sourcing and artisanal techniques.

**MINIMALISM:** Clean lines, simple decorations, and a focus on the beauty of the pastry itself, allowing the flavors to speak for themselves.

**HYBRID PASTRY:** Pioneered by creations like the cronut (a croissant-donut hybrid, first conceived by Dominique Ansel), these innovative pastries combine the best elements of different desserts into a single, indulgent treat. See: Crookie, Flankie, Duffin, Cruffin, Brookie, Wonut, and more.

**GLOBAL INFLUENCES:** French classics like croissants and éclairs share the spotlight with Japanese mochi, Italian cannoli, and Middle Eastern baklava, enriching the world of baking.

**INTERACTIVITY:** Customizable desserts, bespoke cakes, and live dessert stations. These interactive elements engage customers to connect with the creative process.

## LA LISTE calendar of event and announcements

LA LISTE, founded in 2015 by current President, Philippe Faure, continues to prove itself as the world's leading restaurant ranking and cheerleader for local and international gastronomic tourism. LA LISTE selects, classifies, and celebrates the best restaurants and pastry shops in the world, as well as championing diversity in fine dining across the world.

Its next annual ceremony revealing the Top 1,000 Best Restaurants in the World and Special Awards for 2025 is scheduled for **Monday, 25 November 2024 in Paris.**

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### About LA LISTE

Often referred to as "the ranking of rankings", LA LISTE is an independent restaurant ranking founded in 2015, but it's also much more:

- **Ranking methodology:** convinced that several opinions are better than one, LA LISTE aims to condense the opinions of fine dining guides, respected restaurant critics, bloggers, and review sites that publish consumer opinion. The methodology is based on an algorithm integrating and weighting nearly 1,100 international sources. Depending on the country, these sources may be ratings and rankings from well-known restaurant guides, but also opinions from the international, national, and regional press, as well as customer ratings.



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- Mobile app: The LA LISTE app form includes around 35,000 restaurants but also 3,000 pastry shops and 7,000 hotels mapped across more than 200 countries, available in 9 languages. LA LISTE is also “embedded” in 4.7 million Hyundai group cars.
- Culinary events: LA LISTE organizes 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.

*Download the LA LISTE app for free, available in 9 languages on iOS and Android:  
laliste.app.link/download*

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### **About Cacao Barry® - Express your True Nature** [Cacao-Barry.com](http://Cacao-Barry.com)

Cacao Barry, founded in 1842 in Paris, is a pioneer in the world of premium chocolate. With a rich French gastronomy heritage spanning centuries, Cacao Barry continues to be a driving force behind the evolution of the pastry sector, inspiring chefs to explore and showcase their creativity. With an unwavering commitment to quality and innovation, protecting the biodiversity of the cacao fruit and promoting its sustainable development, Cacao Barry is the preferred fine flavour chocolate choice for professional chefs and chocolatiers worldwide.

Global support for chefs is also provided through its influential network of chef ambassadors 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 mindshift.*

*@CacaoBarryOfficial*

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