



PATÉ-CROÛTE WORLD CHAMPIONSHIP 2023

UK SELECTION

**28.09.2023 - FRENCH RESIDENCE OF LONDON 11 KENSINGTON PALACE GARDENS,
KENSINGTON, LONDON W8 4QP**

APPLICATION FILE

DEADLINE: AUGUST 28, 2023

- UK Selection –

on September 28, 2023 at the Residence of the French Embassy, London
1 finalist will attend the grand finale

- Polynesian Selection –

on October 2, 2023 in Tahiti, French Polynesia
1 finalist will attend the grand finale

- American Selection

on October 16, 2023 at the Hôtel Place d'Armes in Montreal, Canada
1st & 2nd place will attend the grand finale

- Asian Selection –

on October 17, 2023 at the French Embassy in Tokyo, Japan
1st & 2nd place will attend the grand finale

- European Selection –

on November 9, 2023 at the Bristol in Paris, France
The first 9 candidates will attend the grand finale

- **Grand finale in Lyon, France -**

15 finalists to the finale on December 4, 2023

The process is as follow:



All applicants must submit their application between June 1 and August 28, 2023 by email to Anne-Sophie MILLON at aslabruyere@tastimony.fr or by post Anne-Sophie MILLON, 2 comeragh road W14 9HP LONDON.

The file must contain:

- The candidates presentation form
- The candidate's full recipe including detailed step by step preparation
- Picture(s) of the recipe (we strongly recommend sending both a picture of the whole pâté as well as a close-up of a slice)

The prescribed theme for the preselection stage is: **Meat base Pâté-Croûte (no truffles allowed) serving 14 people.**

The UK selection will take place at the French Residence of London, 11 Kensington Palace Gardens, Kensington, London W8 4QP, from 5:30 pm - 9pm.

The "GRAND FINALE":

On December 4, 2023, in Lyon (France), 15 finalists will battle to win the title of World Champion! The contestants shall present four (4) Pâté-Croûtes: one to be sliced and reviewed by the Jury, the other three (3) to be sliced and served on plates for both the jury and guests.

CONTACTS : FOR ANY QUESTIONS, ANNE-SOPHIE MILLON +44 (0)779 496 9363 ASLABRUYERE@TASTIMONY.FR

APPLICATION FORM

Please fill out this form, print and mail along with photos.

Please write neatly and preferably in capital letters

I. PRESENTATION (mandatory)

-	LAST NAME:		
-	FIRST NAME:		
-	DATE OF BIRTH:		
-	MOBILE PHONE NO.:		
-	PERSONAL ADDRESS:		
-	E-MAIL:		
-	CURRENT JOB POSITION:		
-	NUMBER OF YEARS IN CULINARY:		
-	NAME OF THE ESTABLISHMENT YOU WORK AT:		
-	WORK ADDRESS:		
-	WORK PHONE NO.:		
-	IG :	FB:	LINKEDIN:

Unless instructed otherwise, all communications relating to the Championship will be sent to your personal address.

I, the undersigned, do hereby swear that the above information is true and correct and I accept all the provisions of the rules of the World Pâté-Croûte Championship. By sending this file I hereby submit my application to be a contestant in the 2022 Championship.

Signed at

on

...../...../.....

Signature:

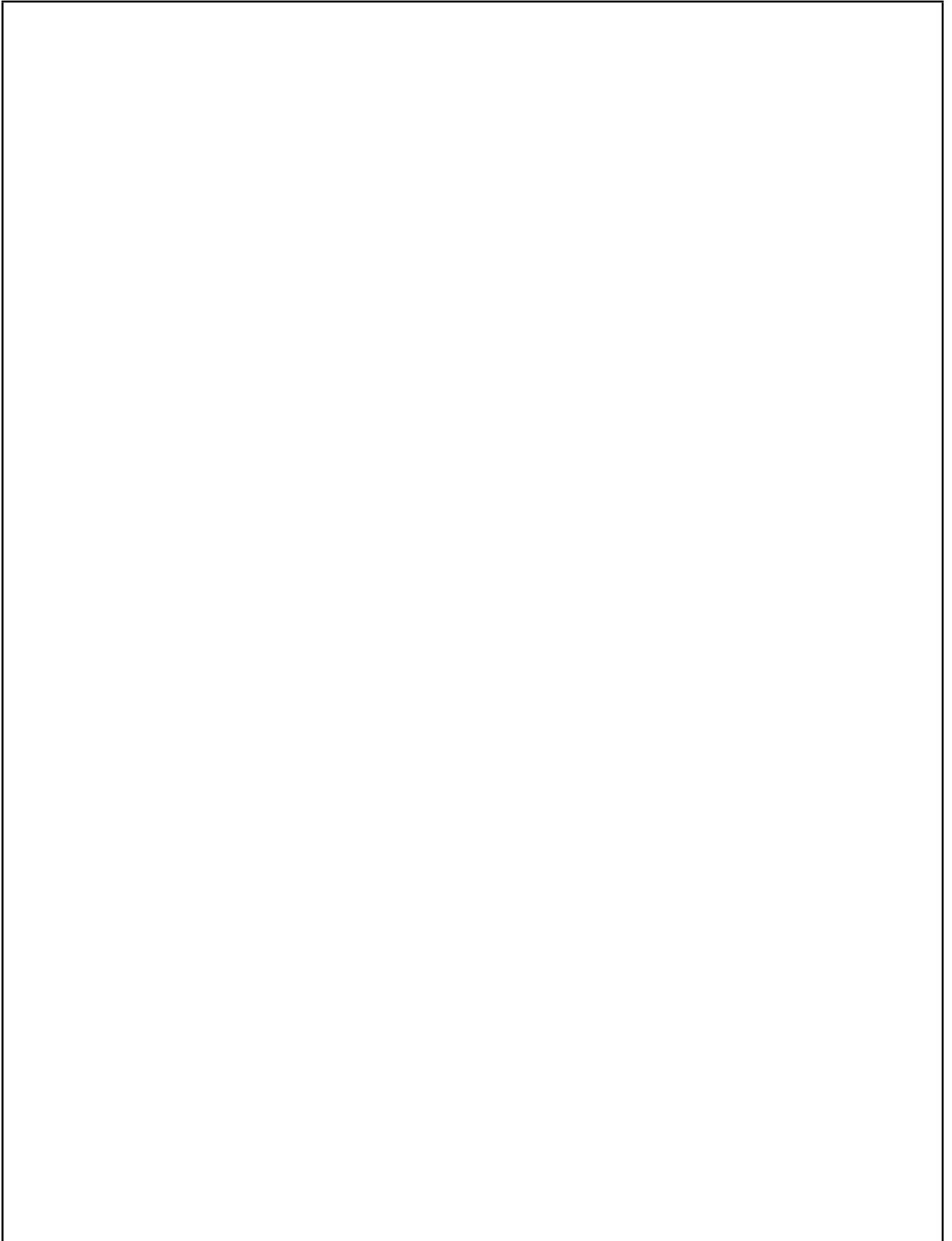
II. RECIPE (mandatory)

THEME: Meat base Pâté-Croûte without truffle

A. Name of your Pâté-Croûte :

B. Ingredient list:

C. Step by step preparation:



III. PHOTOGRAPHS (mandatory)

Please make sure to provide pictures of the best quality.
Sliced Pâté-Croûte should be placed on a white plate when photographed.

IV. CONTESTANT PROFILE (Not mandatory)

Background, history, personal vision, tips, quotes etc.