



PRESENTED BY THE PATRON



PATÉ-CROÛTE WORLD CHAMPIONSHIP 2024 – UK FINALS

14.10.2024 – THE SAVOY, STRAND, LONDON WC2R 0EZ

APPLICATION FILE

DEADLINE: JULY 31st, 2024

All applicants must submit their application between **May 8th and July 31st, 2024** by email to Anne-Sophie MILLON at aslabruyere@tastimony.fr or by post Anne-Sophie MILLON, 2 comeragh road W14 9HP LONDON.

The 10 selected candidates will be announced on **August 8th**.

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 finals will take place at the SAVOY, the strand London WC2R 0EZ at 6pm.

At the "GRAND FINALE" December 2nd, 2024, in Lyon (France), the finalist 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.

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 & NAME OF THE ESTABLISHMENT:	
-	NUMBER OF YEARS IN CULINARY:	
-	SOCIALS :	
	IG:	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

Date :

Signature:



II. RECIPE (mandatory)

THEME: Meat base Pâté-Croûte without truffle

A. Name of your Pâté-Croûte :

B. Ingredients list:

FARCE

JELLY

PASTRY

OTHERS – i.e..additional foie gras, mousse, confit etc.

C. Step by step preparation:

A large empty rectangular box intended for the user to provide a step-by-step preparation plan.

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.

Or comments

CONTACTS : ORGANIZATION : ANNE-SOPHIE MILLON +44 (0)779 496 9363 ASLABRUYERE@TASTIMONY.FR