



PRESENTED BY



PATÉ-CROÛTE WORLD CHAMPIONSHIP 2025 – UK & IRELAND FINALS

13.10.2025 – AT THE SAVOY HOTEL LONDON, [WC2R 0EU](#).

APPLICATION FILE

DEADLINE: SEPTEMBER 30th, 2025

All applicants must submit their official application before **midnight on September 30th, 2025** 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 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)

CONTEST

Traditional French meat base pâté croute without truffle serving 14 people following the general theme 'Haute Couture'

The UK finals will take place at the Ballroom of the Savoy Hotel in London.

At the "GRAND FINALE" December 1st, 2025, in Lyon (France), the finalist shall present four (4) Pâté-Croûte: 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.

Changes in the recipe, design and decorations between the UK & Ireland competition and the grand finale in LYON are prohibited.



APPLICATION FORM

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

Please write neatly and preferably in capital letters

I. RECIPE (mandatory)

THEME: A “Haute Couture” traditional French meat base pâté croûte without truffle

A. Name of your Pâté-Croûte - 8 WORDS MAXIMUM:

B. Ingredients list – 5 MAXIMUM:

FARCE – 5 main ingredients maximum

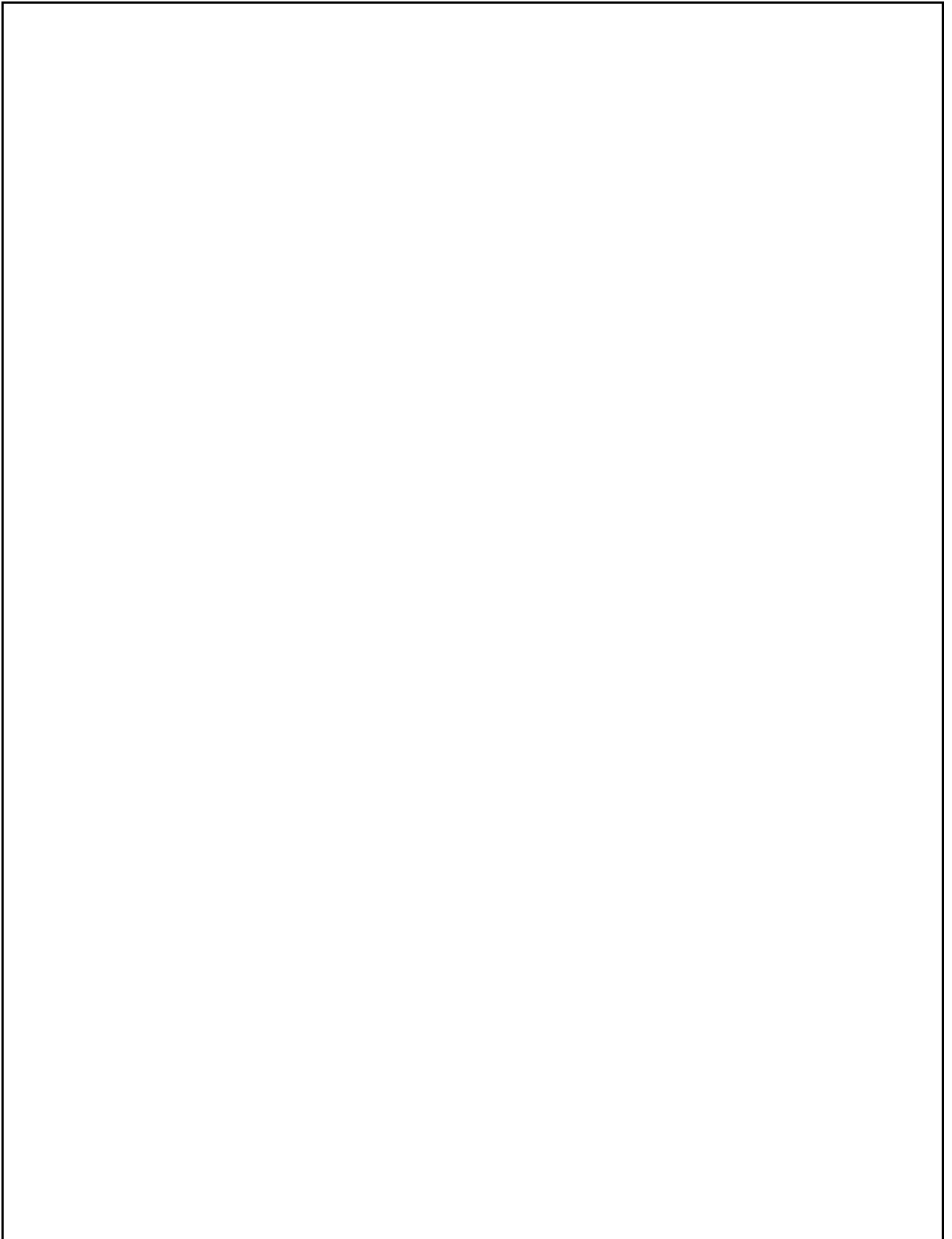
JELLY - 5 main ingredients maximum

PASTRY – 5 main ingredients maximum

OTHERS – i.e..additional foie gras, mousse, confit etc, - 5 maximum



C. Step by step preparation:



II. PHOTOGRAPHS (mandatory)

Please make sure to provide pictures of the best quality = the whole pate croute and slices. Sliced Pâté-Croûte should be placed on a white plate when photographed / **NO LOGO or NAME of your establishment should appear. This is an anonymous competition.**



III. 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

