

7th International Pastry Show

Sant Vicenç
dels Horts
19, 20 & 21
January 2024



Made by
Lidia Delgado,
from Lidema's Cake



LaMostra



Program

Plaça de la Vila stand

Friday 19

10 am II Contest of pastry schools in Sant Vicenç dels Horts

- **Joviat** (Manresa): Júlia Martínez Aguiló and Marina Albets Vilagines
- **Institut Dertosa** (Tortosa): Georgina Hernández González and Paula Rué Barberà
- **Institut Martí Dot** (Sant Feliu de Llobregat): Neus Juvé Martínez and Daniela Pérez de Gràcia
- **INS Escola d'Hoteleria i Turisme de Barcelona** (Barcelona): Anna Liturdiu Güixens and Diego Reyero García

Saturday 20

11 am Opening by Jordi Roca

Demostracions dels mestres pastissers

- 11:30 am **Martina Puigvert**
- 12:45 pm **Íngrid Serra**
- 2 pm **Pol Marginedas**
- 4:30 pm **Thibault Marchand**
- 6 pm **Adriano Zumbo**

9:30 pm Gala d'entrega dels guardons Fava de Cacao - Sant Vicenç dels Horts

Sunday 21

Demostracions dels mestres pastissers

- 11 am **Lluc Dalmau**
- 12:30 pm **Paula Domènech**
- 2 pm **Roger Muñoz**
- 4:30 pm **María Evans**
- 6 pm **Cristina García**

Institutional stand of the Casa de la Vila

Saturday 20, from 11.50 am to 2 pm and from 4:30 pm to 8 pm

Sunday 21, from 11 am to 2 pm and from 4:30 pm to 6:45 pm

Sugar figures

Carla Rodrigues

The great pastry festival

The populations that succeed, whether large cities or medium-sized municipalities, have the ability to become strong and necessary in some specific area, be it culture, nature, sports or, for example, gastronomy. Currently, Sant Vicenç dels Horts has managed to become a benchmark in the pastry world, to the point of being considered the Catalan capital of this sector. Without a doubt, the Sant Vicenç dels Horts International Pastry Show—which is celebrating its seventh edition this year—has played a key role in this purpose.

La Mostra is a reference for the entire Catalonia in terms of gastronomic culture. The entire program, the guest teachers, the participatory proposals and its desire to promote talent and training have made it an essential appointment on the map of gastronomy in the country.

This year, the Mostra reinforces this condition. The program contains global figures in the pastry industry, such as the Australian **Adriano Zumbo** or the Catalan **Jordi Roca**. Also other names with full projection and

international recognition, such as **Martina Puigvert** and the French **Thibault Marchand**, as well as consolidated realities and already endowed with sufficient prestige, both in Catalonia (**Lluc Dalmau**, **Paula Domènech** and **Íngrid Serra**) and abroad (**María Evans**), as well as growing talent (**Cristina García**, **Pol Marginedas** and **Roger Muñoz**).

Committed to training and new values, the Mostra is celebrating this year the second Pastry School Competition, which welcomes students from different centers throughout Catalonia. It also continues to bet on recognition for the best patisseries in Catalonia, with a new edition of the Fava de Cacao - Sant Vicenç dels Horts awards.

We encourage all Vincentians to continue making the Mostra their own. Thanks to the collective enthusiasm and the contribution of so many people linked to this project, the Mostra is the great pastry festival of Catalonia. And in this sense, we are pleased to welcome people from other municipalities who come to enjoy this appointment with the sweet.



Miguel Comino Haro
The mayor



Xavi Gómez Álvarez
Councilor for Economic Promotion
and the City

5th edition of the Fava de Cacau—Sant Vicenç dels Horts awards to the best pastry shops in Catalonia

The International Pastry Show of Sant Vicenç dels Horts presents one more year the Fava de Cacau awards, which are now in their fifth edition and have become a reference in the recognition of professionals and establishments in the country.

The awards will be presented at the gala on Saturday 20, at 9.30 pm, in the marquee in Plaça de la Vila. Awards will be given to the 50 best pastry shops in Catalonia, in addition to the following special categories:

- More innovative pastries
- Pastry shop with more historical value
- Unique product
- The best patisserie in each of the seven zones into which the territory has been divided to draw up the list

The list can be consulted on the official website of the International Pastry Exhibition of Sant Vicenç dels Horts, through which you can locate the best patisseries in Catalonia: www.capitaldelapastisseria.cat

Hesworn of the awards is created and coordinated by the specialist Marc Balaguer and integrated by:

- Pastry teacher
- Gastronomy journalists
- Pastry chefs who do not have their own pastry shop because they work in restaurants, academies, etc.



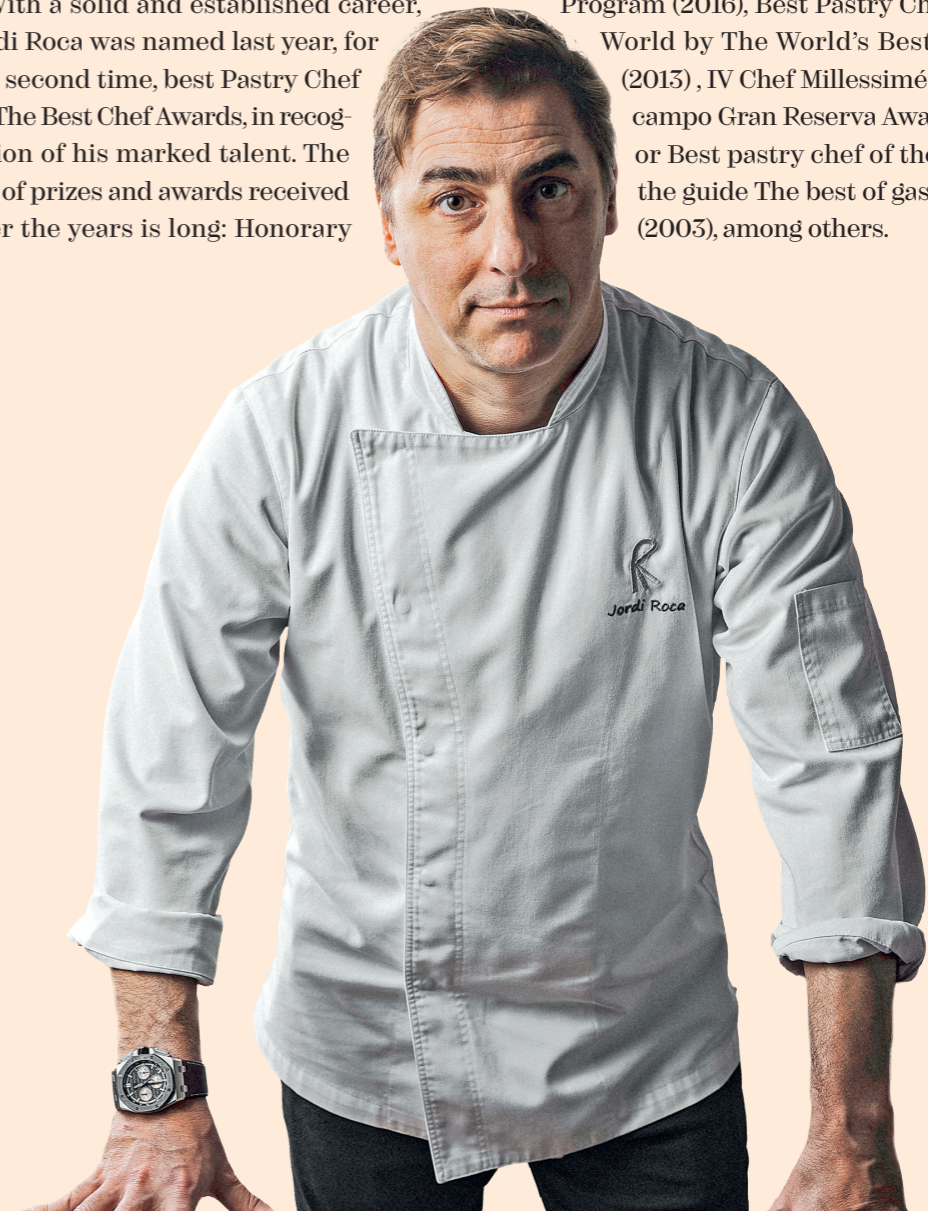
Opening of the Exhibition: Jordi Roca

The inauguration of the seventh International Pastry Exhibition of Sant Vicenç dels Horts (Saturday at 11 a.m.) will be in charge of one of the most recognized figures in the world of pastry: Jordi Roca, one of the three souls of the Celler de Can Faves (Girona).

With a solid and established career, Jordi Roca was named last year, for the second time, best Pastry Chef by The Best Chef Awards, in recognition of his marked talent. The list of prizes and awards received over the years is long: Honorary

Academician of the Royal European Academy of Doctors (2019), protagonist of an episode Chef's Table from Netflix (2018), Prix au Chef Pâtissier by the International Academy of Pastry (2016), Goodwill Ambassador of the United Nations Sustainable Development Program (2016), Best Pastry Chef in the World by The World's Best Awards (2013), IV Chef Millessimé by Cruzcampo Gran Reserva Award (2013) or Best pastry chef of the year by the guide The best of gastronomy (2003), among others.

Photo: Joan Pujol Creus, El Celler de Can Roca



Saturday, at 11.30 am

Martina Puigvert

Chef of the prestigious restaurant Les Cols, in Olot (two Michelin stars, one Michelin green star, three soles from the Repsol Guide, National Gastronomy Award and The Best Chef Awards Top 100, among many other accolades), she has lived the gastronomy and haute cuisine from a young age, thanks to the family environment and the attraction it has generated for him. This year she was chosen as the Best Young Chef in the Michelin Guide.

Graduated in Gastronomy and Culinary Arts at the Basque Culinary Center, she had stages in restaurants of international prestige, such as Blue Hill at Stones Barns (New York) or Gustu (La Paz, Bolivia), where he carried out a gastronomic and social project.

In 2016, he assumed the position of head chef at Les Cols, working together with the renowned chef Fina Puigdevall, to bring continuity to his project. In 2021, she was awarded by BCC One-nak in recognition of her work for sustainability and local products. In the same year, he participated in the VII Forum of Young Talented Entrepreneurs in Gastronomy, promoted by the Basque Culinary Center and which brought together 100 young gastronomy professionals to share experiences and proposals.



📷 @martinapuigvert



*Honey flower,
cottage cheese,
walnuts and ratafia*



Consult the recipes
on the Youtube channel
of the City Council

Saturday, at 12.45 pm

Ingrid Serra

Born in Uppsala (Sweden), she started her career in industrial design engineering until she came across pastry. Currently, she leads different projects at I+Desserts, the gastronomic research center focused on the sweet world.

She trained as a pastry chef at the Escola d'Hostaleria Hofmann in Barcelona and completed her learning journey with stays at the same group's restaurant and at La Patisserie. Shortly after, she joined Albert Adrià's elBarri group, where he stayed for four years, working in restaurants such as Tickets and Bodega 1900, as well as being part of the R&D team of his patisserie. This allowed him to work on projects such as Mercado Little Spain (in New York), Cakes & Bubbles (London) or the book Candy. In 2020, he won first prize in the international cooking competition with olive oil Jaén, inner paradise.

His current work at I+Desserts revolves around the development of national and international projects in the sweet sphere: menus from Michelin three-star restaurants, patisseries from all over the world, industrial adaptations of products or the promotion of artisanal proposals.



📷 @ingridseni

*Roasted orange
in papillot*



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of the City Council

Saturday, at 2 p.m

Pol Marginedas

He's one of the fundamental pieces of Pastisseria Hofmann, in Barcelona, where he has been working for four years and is in charge of part of pastry and chocolate production. He previously worked at Pastisseria Bubó, in Barcelona, and with Patrick Roger's team, in Paris.

He studied at the Escola d'Hostaleria d'Osona and at the Chocolate Academy in Vic. His career has emphasized the realization of stages in various establishments, both bakeries and pastisseries. He started in workshops (Raiguer, Forn Sant Jordi) and also spent a season at Pastisseria J. Brugués (l'Estartit), before making the leap as a professional.



📷 @polmafr



*Olympus
marbeling*



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Saturday, at 4:30 p.m

Thibault Marchand

Born in Picardy, in the north of France, in his professional career he has traveled, in addition to his country, to Great Britain and the United States. Currently, he has his own pastry consultancy and participates as corporate chef and technical ambassador in the agri-food company Les Vergers Boiron, specializing in fruit and vegetable purees.

In 2013, he was proclaimed bread champion of France in the pastry category and in 2019, together with his colleague Erica Sangiorgi, he won the British television competition Bake off: the professional. He has also participated in several competitions, including artistic creations in chocolate.

With several studies in pastry and bakery, he made his professional leap in 2014, when he joined the Hugo & Victor team, first in Paris, and a year later in Miami, where he was appointed head of pastry. In 2017 he returned to Europe and joined the team of pastry chef Dominique Ansel, known for his cronut. Subsequently, he entered as an executive pastry chef in a five-star hotel, just before setting up his consultancy.



📷 @marchandthibaultoff



*Sudachi petisús,
pear and
bean tonka*



Consult the recipes
on the Youtube channel
of the City Council

Saturday, at 6 p.m

Adriano Zumbo

He is one of Australia's most famous and well-recognized pastry chefs, with international exposure and media presence for his appearances in MasterChef, in programs on Channel 7, in a documentary on the SBS channel and in two Netflix series that have revolved around his figure. This presence on the screen has made him a television star and a benchmark in the pastry industry, both in his country and in the United States.

In love with sweets from an early age, thanks to the food establishment that his parents had in the Australian city of Coonamble, he began his apprenticeship in pastry making at just 15 years old. His first project was the opening of a store in Balmain, an exclusive neighborhood in Sydney.

His television presence has had millions of viewers, thanks to the series Sweet Assassin (Australian Channel 7, 2017), Zumbo's Just Desserts (Netflix, 2017) and Sugar Rush (Netflix, 2018 - 20). In the latter, Zumbo became a judge in a confectionary competition for professional teams, with high prizes for the first places.

He imparted conferences and master classes in countries such as Mexico, India, Taiwan and Indonesia, as well as courses in prestigious schools in Paris. He is an ambassador for Cacao Barry and Renault and collaborates with other international brands, such as Kenwood and Sunbeam.

Currently, he works in the educational side of pastry making, which is one of his passions and main purposes, to bring this world closer to young people. It does this with both training programs and demonstrations and lectures.

He recently opened a new patisserie in Noosa, also in Australia.



📷 @thesweetassassin



Love letter



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Sunday, at 11 am

Lluc Dalmau

He's a standard of nutritious pastries. And with this purpose –and after a solid professional career– he has created his own project: Lluc Dalmau Vall - Nutritious Pastry, which is dedicated to research of new ingredients, techniques and concepts, in order to achieve healthier products with a high nutritional value and the best taste.

And at Chocolate Academy BCN helping some of the best chefs in the world, collaborating on the R&D side and organizing their pastry and chocolate courses. Then, Jordi Bordas, pastry world champion in 2011, and Enric Bordas signed him on as chef of their pastry shop, Santacreu, where he stayed for five years.

At this time, he trained more than 70 professionals from twelve different countries, in an experience that gave him a remarkable experience in the management of teams and human treatment, at the time he had the maximum freedom to learn to formulate and create own recipes. He also made his debut as a teacher at the Jordi Bordas school, where he taught pastry and chocolate courses.



📷 @llucdalmauvall



*Raspberry,
beetroot and
lemon dessert*



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Sunday, at 12.30 pm

Paula Domènech

She is equally passionate about baking, science and nutrition. Trained, on one hand, in psychology and advertising at international universities and on the other, in pastry and chocolate at schools such as Hofmann and the Chocolate Academy, she has a long educational and professional career.

She worked with renowned professionals in the country, such as the pastry world champion Jordi Bordas, Rafa Delgado (at Cocina Torres) and Xavi Donay (Lasarte). In 2020, she started her own path with the creation and design of her brand, La Paula, in which she merges her personal vision with her love for pastry and the connection with the territory.

The foundations of her professional growth are based in her knowledge of ingredients, techniques and years of experience in pastry making. She considers it essential to be able to create and adapt quality pastries. Her approach to pastry goes beyond creating desserts: it involves exploring new frontiers, researching and sharing knowledge. And all this reflects in every project she undertakes.

She also works as a pastry teacher for the Degree in Culinary and Gastronomic Sciences at CETT-UB University and is a member of the R+D+i group, where she researches new ingredients and techniques to apply in the world of pastry.



📷 @lapaula_pessics

Brioix a Tête



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Sunday, at 2 p.m

Roger Muñoz

A lover of experimentation with unusual ingredients, while being extravagant with apparently simple recipes. For this reason, one of its challenges is to seduce the consumer with the new flavors it uses in its proposals.

He discovered first the hospitality industry and then the patisserie, in a circumstantial way in a pizzeria in Vic, but he immediately fell in love with it. He began by studying an intermediate degree in cooking in Girona, which opened the doors for him to do internships in different establishments of the Jubany family: Can Jubany, Can Carlitos, Jubany Events and Hotel Hermitage d'Andorra. He continued his studies at the Escola de Pastisseria del Gremi de Barcelona, which he shared with stays and jobs in different establishments, such as La Pastisseria de Barcelona, Bomboneria Pons and El Carme de Vic.

Currently, he co-manages two restaurants, together with his father and brother, one with a more traditional profile, and the other with an elaborate dessert menu. It is also part of the Taula Dolça, confectioners association.



📷 @rogermuvi99

Jar of Red Bull



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Sunday, at 4.30pm

María Evans

Trained at Le Cordon Bleu (Madrid) and after completing her studies in Italy and France, she returned to Venezuela, where in 2017 she created Azú Pastelería, also accompanied by her school, Azú Pastelería School.

Today, Azú Pastelería has three offices in Venezuela and offers various proposals in cakes, macarons, ice cream, desserts and other gastronomic creations, in which it takes advantage of the multiple options offered by the products and tastes of its land. Precisely, two years ago he launched the Azú Chocolate brand, which works with Venezuelan cocoa and the production of chocolate based on the method bean to bar, which also incorporates local fruits.

In the years 2022 and 2023, he participated in the master's degree in chocolate at the Escola de Patisserie del Gremi de Barcelona in Venezuela. He had also previously given presentations and demonstration courses on avant-garde pastry in Istanbul, invited by Le Cordon Bleu.

Currently, she works as an executive pastry chef at Azú Pastelería and also works as a pastry consultant.



📷 @mariaf.evans



Saint Teresa
1796



Consult the recipes
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of the City Council

Sunday, at 6 p.m

Cristina García

Her patisserie, Cris La Sweets, in Bilbao –her city –, specializes in doughnuts and cookies and also offers multiple sweet and savory options. Precisely, the fusion of these two worlds has always been a constant in his creations and explorations, since she was trained in Espai Sucre in Barcelona. For this reason, she does not make a distinction between ingredients: she uses meat, fish, seaweed, vegetables... And he manages to create desserts in which it reflects that there is someone who cooks them.

Before setting up his project, she went through different restaurants, such as Azurmendi (with three Michelin stars), BistrEau (by Ángel León), Hotel Mandarin (where he ran the patisserie), Mont Bar, the Espai Uma and the Mendi Goikoa Bekoa.

In addition to Espai Sucre, he studied at the Hospitality School of Galdakao (Biscay) and trained at Nerua, Paco Torreblanca, Thierry Bha, among others.



📷 @cristina_garsua



*Sweet potato
cookie, cinnamon
and caramel
symphony*



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on the Youtube channel
of the City Council

Saturday, 11.30 am/14 pm & 16.30 pm/20 pm
Sunday, 11 am/14 pm & 16.30 pm/18.45 pm

Carla Rodrigues

She is a cake designer (cake designer) and Portuguese chocolatier, internationally recognized and awarded in national and international competitions. This young woman from Almada, Portugal, is passionate about sculpture, modeling, airbrushing and chocolate. Her meticulous and perfectionist work has led her to become a benchmark in this field. Designing unique cakes. Materializing dreams. Creating characters from candy. She has always bet on her training, with the tireless purpose of seeking ever more perfection. Certified by IEFP, DGERT and PME.

Cake Design has added one more passion: passion for chocolate, working, playing and creating chocolates with contemporary designs. In this field, he decided to learn from the best, such as Eugeni Muñoz, Melissa Coppel and Ramon Morató, among others. Carla Rodrigues was a trainer for three years at the Training Center for the Food Sector in Lisbon, where she taught classes in Pastry Modeling and Decoration (airbrush, royal icing, butter cream, flowers...), Cake Design, Candy, Artistic Pastry (chocolate and isomalt structures), Festive Pastry (festive cakes) and Gastronomic Product Development.

Since 2015 he has been working as a sugar artist and cake designer in the metropolitan area of Lisbon, either alone or in collaboration with cake design workshops and pastry shops. Decorate everything imaginable, making magic. Help customers by making special orders for big events like weddings, christenings and birthday parties, always in a personalized way. And so the dream of people materializes from the sweet. He trains, inside and outside Portugal, in all kinds of cake design techniques, including sculpted and structured cakes, modeling and busts (sculpting with plastic chocolate). He is training in candy making. And, as if that wasn't enough, she is an ambassador for Saracino and Cerart.



📷 @pepper_posh_carla_rodrigues

Sugar figures



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