



Confédération Nationale
de la Boulangerie
et Pâtisserie Française



"boulan ger"
C'est un métier.

Puy-de-Dôme | Allier

PRESS RELEASE
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CLERMONT-FERRAND HOSTS THE 22ND EDITION OF THE BAKERY EUROPEAN CUP

After a break because of the Covid-19 pandemic, **the prestigious Bakery European Cup is back on 24th and 25th of march** during the trade fair Rest'Hôtel at the « Zénith » in Cournon d'Auvergne.

This iconic competition is traditionally organized by the Loire-Atlantique Federation every two years in Nantes. This year, the Puy de Dôme and Allier Bakers Federation has taken over the organisation.

FOUR TEAMS IN COMPETITION

The best European baker talents will be showing off trying their best to win the « Pellon d'or ».

Four countries will be represented :

- France
- Italy
- Netherlands
- United Kingdom

AN EVENT ON THE TOPIC OF THE AUTOMOTIVE THROUGH AGES

The three candidates of each team will have **seven hours to produce seven types of bread and seven types of pastries**, with different shapes and compositions. They will also have **to create an artistic piece** on the topic of the automotive through ages.

Each team will be judge by a **jury composed of « Meilleur Ouvrier de France »** (France's finest artisan) and some **catering personalities** like the starred chef Emmanuel Hébrard (Ostal restaurant) and Camille Défaye, elected this year best pastry chef by the Gault & Millau.

The 22nd Bakery European Cup is going to be a big event, highlighting the talent, the creativity and the know-how of the Europeans bakers.

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