

## Gourmet Thoughts

### Japanese Chef Shigeo Hirai has been named the "World Chocolate Master 2009"

After 3 days of intensive competition among the 19 national chocolate masters which took place at the Salon du Chocolat Professionnel exhibition at Porte de Versailles in Paris, the results of the 3rd Chocolate Masters have been announced.

At this year's world finals, organized for the 3rd time by Cacao Barry, Callebaut and Carma, Shigeo Hirai, Sous Chef of the Grand Hyatt Tokyo, was selected as the World Chocolate Master 2009 by an international jury composed of 22 leading chocolate professionals. In the 2nd place was Lionel Clement from United States and in 3rd place is Michaela Karg from Germany.

With the theme of this year's competition being "Haute Couture", the jury carefully evaluated the contestants' work and creativity through chocolate. The jury was headed by President of Honor, Yves Thuries, MOF, Jacques Bellanger, MOF and Jean-Philippe Darcis, Belgium's First Chocolatier.

Representing China is Chef Lei Fu Veng, Pastry Chef of Wynn Macau, he came in the 10th Place with his diligence and creative works. The jury was impressed by his professionalism and agreed China has indeed had a significant improvement over the years of accumulating international experiences and exposures.

We would like to congratulate Chef Veng once again for his fantastic works together with the assistance of Luc Capus, Executive Pastry Chef of Wynn Macau, Herve Lemonon, Executive Pastry Chef of Mandarin Oriental Macau and JC Teoh, Chef Patisserie of DKSH.



China representative Veng in Action



China representative Veng in Action



Luc, Herve and Veng enjoy some French delicacies



Veng, Luc and Herve

# "World Chocolate Master 2009" Shigeo Hirai



Best Praline' by Ryan Stevenson(Belgium)



World Chocolate Master 2009



The China Team: Teoh, Veng, Luc and Herve



'Best Chocolate Pastry' by Sergi Vela (Spain)



Designer Hat decorated with chocolate by Michaela Karg (Germany)



World Chocolate Masters Judges and Contestants

# ► Exclusive interview with Lei Fu Veng, Luc Capus, Herve Lemonon on World Chocolate Master experience

Recently concluded in Paris, the World Chocolate Master 2009 Final marked an important competition within the confectionery industry. Crowned World Chocolate Master 2009 was Mr. Shigeo Hirai of Japan.

The China Team, consists of Lei Fu Veng and Luc Capus of Wynn Macau, Herve Lemonon of Mandarin Macau and JC Teoh, Chef Patissier of DKSH came in a respectable 10th, 6 places better than the previous competition; congratulations to their outstanding achievements!

## How was the competition in general?

"To describe it with one word, it's fantastic!" remarked Herve Lemonon. Veng then explained that the competition was excellent and very well organized and through this he gained a lot of precious experience. "Competition of this level cannot be compared with others as everything is properly coordinated and a full range of equipments were available for our use. With two Frenchmen assisting me, there wasn't much problem and everything went smoothly as planned."

## Were there any problems you encountered?

Overall everything went well but there were several challenges including pre-competition training, preparation and logistics. Traveling from Asia to France was really tiring but Captain Luc decided we should get straight to work the moment we landed. It was a wise decision as it made our preparation a lot less hectic and organized. The weather was also an unexpected obstacle; as I was used to the climate over here in Asia, the tempering of the chocolate is very different and it is a lot colder and drier in France. This became a problem when I discovered that the chocolates I made were starting to crack due to the dry weather and I had no choice but to remake them during the course of the competition. Thankfully with the support I have, I was able to finish it without major hiccups.

## What have you learnt from this competition?

Confidence is definitely one of the most important things to have during such events. With so many participants from across the globe, one could easily be intimidated; however we must remember to keep our cool and focus so as to perform at the highest level. I'm really delighted to know that Asian Chefs are now matching up with our Western counterparts; no matter in technical or creativity, we are just as good, if not, better!

Chef Veng pointed out another aspect. "As a seasoned chef, many of us have small bad habits of our own; these little habits could be costly in these competitions as they will not be tolerated. It is of utmost importance to keep your working area clean and organized and we have to manage our time very strictly."

## Any Interesting things you would like to share with us?

Though our standing in the competition was 10th, the judges commented that our Team was the one that demonstrated the most techniques and skills. "They were surprised on how Veng was so calm and disciplined " added Luc. Our Asian flavored chocolate was also one of their favorites and they like how we infused our culture into our creations.

"Prior to the competition, I went through a series of training with several Chefs, Hidekazu Kawakami, Christophe Duvernois, Herve Lemonon, and last but not least, our team Captain, Luc Capus. I am very thankful for their support and guidance for without them I would not have obtained such results" shared Veng.



Luc, Veng and Herve at the award ceremony



Mademoiselle Slassi with China Team



China team at the Ecole de Boulangerie in Paris

## DKSH Offices

Hong Kong & Macao Phone +852 2963 6873 Fax +852 2902 7873 [www.clubgourmet.dksh.com](http://www.clubgourmet.dksh.com)  
China Phone +8621 5058 8172 Fax +8621 5830 6282 [www.dksh.com](http://www.dksh.com)