

# The World Masters Chocolate competition national selections

by: Kirsten Tibballs



The winner Tim Clark Chef de Cuisine Pastry Chef at Crown Casino Melbourne is new to international competitions and is being trained by Olympic gold medal winner Kirsten Tibballs. Tim is aiming to become part of the elite club of respected chocolate artisans in the world. The World Chocolate Masters held in Paris in October this year will involve representatives from 15 different countries around the world. Only two Asian countries were invited to participate this year Australia and Japan. We have included one of Tim's winning recipes.

## Mon Cherie

Griotte Cherries with a stem in Kirsch  
60% Callebaut Grenade  
Gruet de Cacao  
Fondant  
Salty Caramel Ganache

The World Chocolate Masters is a challenging competition that's new to Australia, the first was held in February this year and will now be held every two years to select a suitable candidate to represent Australia in The World Chocolate Masters international competition.

The four chosen competitors had a wealth of experience in national and international competitions. Tim Clark, Matt Mc Bain, Dean Gibson and Adriano Zumbo. To start the selection process resumes were submitted to see if they were qualified to compete. The four candidates trained hard leading up to competition researching the theme and sourcing equipment and perfecting new techniques. With one competitor spending as much as three thousand dollars on moulds from Chicago for his showpiece.

The competition is the brainchild of Barry-Callebaut chocolate group and the combination of two former international competitions being The Grand Prix of international chocolate in France and the Belgium Chocolate Masters competition.

The pre-selection competition was held in Sydney at North Ryde. The competitors started with a ten-minute oral presentation explaining their products, interpretation of the theme "Surrealism" and techniques to a panel of 6 intimidating international judges.

The competitors were asked to produce 3 chocolate entremets (gateaux) frozen undecorated of the same type, a chocolate showpiece, 24 commercial pralines and 24 innovative pralines. All of these products were pre-made and brought into the competition. The live component involved a two-hour competition with a Callebaut mystery box, from the mystery ingredients and equipment the competitors were asked to produce 24 pralines and create the garnishes and decorate the three entremets.

## Step 1

Take the cherries and drain overnight.

## Step 2

Make a caramel ganache from the recipe bellow, cool overnight and pipe into the centre of each cherry until full.

## Step 3

Bring a small quantity of fondant to the boil and remove from heat. Dip each individual cherry filled with caramel ganache into the boiling fondant encasing the entire cherry and let set standing with the stem facing upright on a silpat mat. Let the fondant set for 30 minutes.

## Step 4

Take 200g of tempered Callebaut 60% Grenade and mix it with 20g of Cacao gruet. Dip each fondant coated cherry into the chocolate and gruet de cacao mixture encasing the entire cherry. Let the chocolate set with the stem-facing upright.

## Salty Caramel Ganache

8g Glucose  
50g Granulated sugar  
2g Sea Salt  
150g Cream  
165g Callebaut Milk Chocolate

Melt glucose in a pot and add the sugar gradually and the add salt. Caramelize together and deglaze with boiling cream. Pour the mixture through a sieve over the milk chocolate. Combine in a robo coupe and mix until smooth and free of lumps.

We will keep you posted on Tim's results.

