AUSTRALIAN EMERGING PATISSIÈRE OF THE YEAR

Australian Emerging Pâtissier of the Year showcases emerging talent shaping pâtisserie. A rigorous competition that honours creativity and craft skills in pursuit of pastry excellence. Judging seeks to distinguish emerging pastry chefs through their technique, presentation and taste with an ability to work confidently and cleanly in a live environment.

TIMES & DATES

Competition Dates: 27th May, 2026, ICC Sydney
Applications Open: W/C 15th Dec
Applications Close: Friday, 13th February
Competitors Notification: Monday, 23rd February

Competition Day: 27th May	7:00am – 2:30pm				
Category 1: Savoury Gelato	**Service Time:**	Competitor 1: 11:00am	Competitor 2: 11:05am	Competitor 3: 11:10am	Competitor 4: 11:15am
	Service Time:	Competitor 5: 1:00pm	Competitor 6: 1:05pm	Competitor 7: 1:10pm	Competitor 8: 1:15pm
Category 2: Creative Filled Viennoiserie	**Service Time:**	Competitor 5-8: 11:00am			
	Service Time:	Competitor 1-4: 1:00pm			
Category 3: Petit Four	**Service Time:**	Competitors 1-8: 12:00pm			
Winner Announcement: 27th May, 3:00pm @ Patisserie Comp Area					

*8 Competitors across all heats

WHO CAN ENTER

This competition is open to any professional pastry chef currently working within the foodservice industry. Designed to recognise and celebrate talent in the early stages of their career, entrants should have no more than 10 years of professional experience. Australian Emerging Pâtissier of the Year highlights skill, creativity, and technical excellence, offering rising pastry chefs the opportunity to showcase their abilities on a national platform.

CATEGORY DESCRIPTIONS & GUIDELINES

Savoury Gelato

A savoury gelato is a frozen preparation crafted without dominant sweet ingredients, focusing on a primarily savoury flavour profile. Designed for gastronomic application rather than dessert service, the gelato must be presented as part of a composed savoury offering, demonstrating its role within a plated or paired context.

1.Primarily savoury flavour profile. Sugar is permitted for balance and texture, but sweetness must not be the dominant sensory note.
2. Flavours should be derived from ingredients typical of savoury cuisine rather than pastry, such as herbs, spices, vegetables, cheeses or oils.
3. The gelato must demonstrate correct formulation and execution, including appropriate overrun, smoothness, stability and clean flavour delivery.
4.The gelato must be served with at least one accompanying savoury element, that provides contrast or support through temperature, texture, flavour, or function. Examples include, but are not limited to: warm components, baked or fried elements, crisp or crunchy textures, sauces, purées, or garnishes.
5. The gelato base may be pre-prepared. Freezing, moulding, quenelling, or piping of the gelato must take place during the comp.
6. The final presentation must demonstrate how the savoury gelato functions within a composed savoury context, such as an appetizer, entrée component, or cheese-course accompaniment.

Competitors must prepare 4x identical plated serves to be presented to the judges and audience.

Each serve must include both the savoury gelato and its accompanying element(s), presented as a cohesive composition.

Creative Filled Viennoiserie
Your creative filled viennoiserie (laminated-dough pastry) should showcase your skill in lamination, technical precision and inventive flavour development. It must include a thoughtfully crafted filling that enhances the pastry's structure and overall concept. Your entry should demonstrate strong traditional technique while presenting a fresh, innovative interpretation through flavour, texture, form and presentation.

1. Dough can be pre-prepared: Fully laminated and shaped (total weight 60-120g per piece)
2. Final proofing and baking must take place during the competition.
3. Pre-prepared fillings are allowed but must be declared.
4. Filling must be inserted onsite.
5. Glazing, finishing and decorating must take place onsite.

Competitors must produce one style of filled viennoiserie and present a total of 8x identical pieces to the judges & audience.

Petit Four (Sponsor Round)
Competitors must produce 4 identical petit fours that demonstrates creativity with the use of designated sponsor products. Showcasing their technique, flavour design and creativity within defined constraints and overall flexibility in integrating required ingredients.

1. All assembly of Petit Fours must occur onsite, this includes baking, fillings, chocolate tempering and finishing.
2. Each Petit Four should be identical in shape and size (15-20g in weight of 1 to 1½ bites).
3. Competitors can decide if they produce petite four sec (dry) or petit four moelleux (moist) for their 4x identical Petit Fours.
4. Pre-prepared components are allowed but must be declared.
4. Competitors must include 1x product from each sponsor.

Martini Professional	**Queen**	**Sponsor 3 - TBC**	**Sponsor 4 - TBC**
Product 1 - TBC	Product 1 - TBC	Product 1 - TBC	Product 1 - TBC
Product 2 - TBC	Product 2 - TBC	Product 2 - TBC	Product 2 - TBC
Product 3 - TBC	Product 3 - TBC	Product 3 - TBC	Product 3 - TBC
Product 4 - TBC	Product 4 - TBC	Product 4 - TBC	Product 4 - TBC

*Each product selection **does not** require a minimum weight/percentage or application type.

Competitors must prepare a total of 4x identical Petit Fours to the judges & audience.

GENERAL REQUIREMENTS
1. Each contestant will be expected to arrive 30min before the start of the competition to set up their station.
2. Contestants are responsible for cleaning their workspaces after cooking completion and will be judged on the cleanliness of their station.
3. Competitors will be required to include 1x product per sponsor in their petit fours, though they are not required to use a minimum weight or percentage per application.
4. Pre-prepared components are allowed but must be declared. These consist of pre-cooked fillings, roasted nuts, freeze dried powders, etc.
5. Fully laminated and pre-cut dough is permitted for the creative filled viennoiserie round. Final proofing and baking must occur onsite.
6. Competitors will have access to Martini Professional in Homebush, Sydney for any preparation work on Tuesday 26th May.

7. Competitors must bring all their own ingredients. All recipes can be weighed in advance. Sponsor products will be provided for the Petit Fours round.
8. All ingredients must be transported in labelled containers and comply with Australian Food Safety standards. Insulated coolers must be used to maintain correct temperature control of perishables. Severe breaches in work safety/food safety to self or others can lead to disqualification.
9. Competitors must wear a full professional uniform including apron, hat and non-slip enclosed shoes.

JUDGING CRITERIA
- Taste & Flavour
- Texture, Consistency & Technical Execution
- Creativity & Concept
- Presentation
- Timing
- Hygiene, Safe Work Practice & Workflow

PRIZES
Australia's Emerging Pâtissier of the Year – Prize Money: $3,000.00
Return flights & accommodation to Unigra, Italy to visit Martini Professional School & Facility.
All expenses paid trip to Bologna for 2x days

All competitors will receive a $300 voucher for Master Martini products.

EQUIPMENT
Competitors will be allocated one of four stations. Each station will have access to the following:

Fridge/Freezer	Blast Freezer - TBC	Stand Mixer	Stick Blender
Gas Cooktop	Convection Oven	Induction Cooktop	Water/Waste
Pastry Cutter	Pastry Brush	Mixing Bowls	Stainless Steel Benches
Spatulas	Whisk	Sieve	Food Processor
Saucepans	Microplane	Mortar & Pestle	Spoons
Oil Spray	Baking Paper	Cutting Boards	Cleaning Tools
Presentation Platters	Gelato Machine - TBC	Proofing Box - TBC	Wire Racks
Blow Torch	Baking Trays	Ice Cream Spatula - TBC	Rolling Pin
Dough Scraper	Palette Knife	Piping Bags & Nozzles	Rulers
Thermometers	Timers	Measuring Cups & Spoons	Squeeze Bottles
Tweezers	Plastic Containers		

*Anything not included on this list will need to be provided by the competitor. Including the following:

Chef Knives	Paper Cases/Wrappers	Decorating Tools	Moulds & Cutters
Airbrush Gun	Silicone Moulds		

*Any items not mentioned, must be provided by the competitor.