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# SWEET

## *Museum*

By Clover Ng

IF YOU HAVE WATCHED THE MOVIE, "NIGHT AT THE MUSEUM", THEN YOU WILL HAVE TO VISIT OUR SWEET MUSEUM (IN WRITING). WE DO HOPE THAT THERE WILL BE SUCH A MUSEUM IN TIME WHERE PROFESSIONAL WORKS OF ARTPIECES USING CANDIES OR CHOCOLATES WILL BE DISPLAYED, TO MIRROR THAT OF WILLY WONKER'S CHOCOLATE FACTORY. BUT FOR NOW, WE ARE SATISFIED WITH ADMIRING PIECES OF CANDIED ARTWORK HELD IN STORES, ATRIUMS, OREVEN IN A CONVENTION CENTRE! THIS ARTICLE WILL FEATURE THREE SUCH CREATIVE AND FUN-LOVING PASTRY/CHOCOLATE MASTERS IN SHARING THEIR WORK EXPERIENCES AND THEIR ACHIEVEMENTS IN THEIR CAREER OF CREATING GIGANTIC/MINIATURE SHOWCASES.

青出于蓝



♥ caramelised strawberries with gold dust by Christian Escribà



♥ easter egg (not a cockroach egg) by Ryan Wltcher

We shall demonstrate the prowess of three such 'artists' right here, to keep you drooling and salivating for sweet treats today! First up is the well-known Chef Christian Escribà. As the fourth descendant of the "magician of chocolate", Chef Escribà is also the maternal grandson of Etienne Tholoniati, a culinary master renowned for his work with sanitised sugar. Growing up with such distinguished bloodline, Chef Escribà had the opportunity to learn from the best and also to learn from the family owned pastry boutique, Pasteleria Escribà in Barcelona, Spain. Getting his inspiration from his ancestors, Chef Escribà has created signature confection items for luxurious brands like Hermès, Louis Vuitton, Chopard, Chanel, BMW, Tiffany and El Bulli. He has also created outstanding products for famous people including the late Pope John Paul II. Chef Escribà has challenged himself each time, to outdo his previous creations, including the mentioned Candy-Glam sweet rings displayed in the jewellery section of Harrods in London and Galleries Lafayette in Paris. This year, in gracing the yearly affair of World Gourmet Summit, Chef Escribà is also working towards the dream he shared with his sweetheart, Chef Patricia Schmidt.



✦ Chocolatey table of chocolatey dining displays all for Harbour City project.

✦ World's largest chocolate Santa!

✦ Photography courtesy of Gerhard Petzl.

### PETZL SANTA GLITTER

Next up is the chocolate contender from Austria, Chef Gerhard Petzl. Also an art for him, and forever an art, Chef Petzl had a dream of becoming a cook since young, but dreaded the pungent scent of meat, onion and fish. The best option available for him was to create pastries and sweets. He was in love with the smell of freshly-baked croissants and chocolates then and even now. Starting out as an apprentice in Austria and continued on to working in some of the best pastry shops in Austria, Chef Petzl later attended the Master Academy Of Pastries where he received his master exam at the age of twenty-one! Despite the years of education, Chef Petzl felt that he benefitted more from getting hands-on in different establishments around the globe, like his experience in Singapore's Raffles Hotel. With the desire to learn more, to experiment on new flavour combinations, textures and shapes catered to different countries, Chef Petzl has set himself to a non-stop learning journey to the "art of chocolat-ing". Chocolate has a soul of its own with every bean a history and story to tell. It is fragile and sensitive, and yet once broken, although fixable, the molecular base will forever be broken. Spending time with chocolates has allowed him to learn that broken showpieces are not a failure and but a learning journey to perfecting the imperfect. For Chef Petzl, he would rather prefer to work on his own and to figure things out in his little bubble instead of getting the help of professionals, like Chef Escribà whom engaged professionals for



Taste my chocolate feast at my chocolate table.

*Gerhard Petzl*

accurate calculations. The satisfaction of creating his showpieces by his own efforts is the greatest motivation to keep him going.

His greatest achievement thus far was winning the gold medal at the Culinary Olympics in Berlin where he was a representative of the Singapore National Team. His other achievements include the world's largest chocolate Santa Claus measuring at a height of 3.65 metres (built with his two hands), carving a life-sized chocolate lady out of a solid 180 kilogrammes chocolate block which he took only three days all for a television production, and a five-metre long baroque chocolate table with all displays made of chocolate as well, for a Hong Kong project at Harbour City. In this particular Hong Kong project, there were more than 2,500 items assembled to piece out one gigantic masterpiece where wine glasses, plates, silverwares, candle stands, fruit stands, cakes, flowers and more were created with a precisely naturalistic look. Chef Petzl is not looking at any specific art planning at the moment, but will remain creative and open-minded in exploring new ideas. Hopefully he will make his way back to Singapore in no time to share his chocolate art pieces! Do visit [www.gerhardpetzl.com](http://www.gerhardpetzl.com) for more of his art pieces.



● Photography courtesy of Marina Bay Sands.

● Bees surrounding the large Easter egg.

## THE WITCHER HOUR

Lastly on the list, Chef Ryan Witcher, who has joined Marina Bay Sands as executive pastry chef in providing Singaporeans with a closer touch of art. Growing up around farmer's market in Michigan, Chef Witcher gained his passion and foundations for food where he later focused on this passion in various restaurant kitchens. He was known for his great attention to details, and his love for combining sweet and savoury flavours soon became his signature. His favourite combination of all- basil and strawberries. One reason why Chef Witcher chose to step into the pastry world, was the love he had in working with fresh and local ingredients to achieve incredible results by the use of various techniques. It was the best outlet for his creativity to run wild and an opportunity for him to wow guests for a one-of-a-kind dining experience. Although a culinary school student, like Chef Petzl, Chef Witcher feels that it is the training in kitchens and the practices he had, coupled with dedication and perseverance that got him to where he is. Imparting his knowledge to his team and to do better than he was yesterday is his ever motivation to his innovations. Unlike both the "chocolatiers" above, Chef Witcher focuses on pastries, but what they have in common is the artistic sensuality and the preciseness in making both chocolate and pastries into an art piece.



● Halloween pumpkin

● Chef Ryan Witcher



Have a pumpkin Halloween and a buzzing Easter.

*Ryan Witcher*

Thankfully for him, Chef Witcher met a great mentor, Tony Miller, who taught him all the basics to not only pastries, but chocolates as well and how to combine ingredients using different techniques. Conceptualisation was another lesson that Miller gave him. Chef Witcher was able to take that into his own creations where like Chef Escribà, Chef Witcher would work on his art and sculptures with the help of his design team in sketching on software and to elaborate on the designs for his showpieces, as well as accurate calculations to make his work perfect. For Chef Witcher, his biggest breakthrough lies not in his ability to create art pieces or sculptures from chocolates or pastry products, but rather on the ability to combine sweet and savoury flavours into one. Chef Witcher has a different plan for his future as compared to the two chefs above, where his vision is not to be more creative than he already is in the artistic sense, but rather on creating more sustainable pastries for future guests' enjoyment, like the sustainable Javanese chocolates that he created last year in crafting a handcrafted Christmas chocolate tree.

All three chefs are masters of their own, be it with the help of designers, engineers, or with their own efforts, their main aim lies in only to provide the best entertainment showcase for us. Their art pieces are truly "eye candies" where you will be able to enjoy visually and gastronomically. This could be the future for all kinds of food where all of your senses are awarded. Just like how we have chocolate mahjong (a Chinese game) tiles in Singapore. With all these sweet treats, how can you not be moved? CN