

COFFEE TALK

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Love's next generation

BY: BUSINESS OBSERVER

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Chocolate chef Norman Love is training the next generation of superstar pastry chefs, and they're winning big competitions.

The latest success story is Chef Justin Fry, who won the Pastry Chef of the Year at Paris Gourmet's U.S. Pastry Competition March 6 in New York City.

This is a big deal: The U.S. Pastry Competition is America's most prestigious pastry challenge. Pastry chefs showcase their talents by creating advanced dessert and chocolate bonbon recipes and highly technical sugar and chocolate sculpted showpieces.

Board members of the Société Culinare Philanthropique, one of the oldest chef associations in the world, judge the competition and award more than \$10,000 in prizes.

Fry created a confectionary sculpture of a classic magician featuring card tricks, a magician's hat and suitcase, magic wands and a rabbit within a crystal ball. In addition to the showpiece, he presented artisan chocolates, a plated dessert and a cake.

Fry isn't the only superstar chef at Norman Love. Late last year, Chef Dan Forgey was selected among the top 10 chocolatiers in the world after a three-day competition in Paris called the World Chocolate Masters.

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