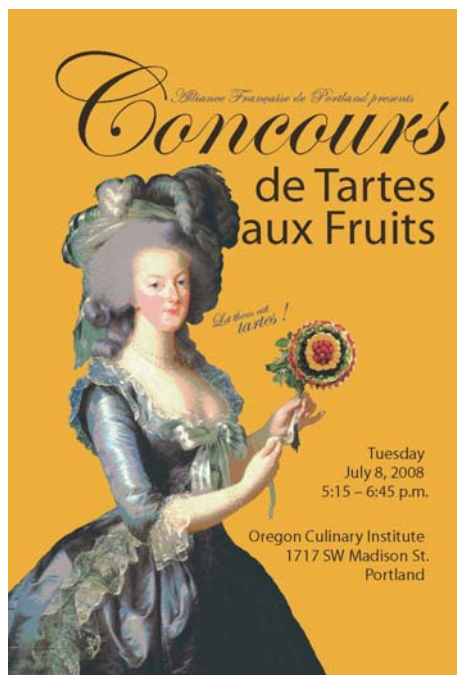


## Top Tarte: The Alliance Française presents Le Concours de Tartes aux Fruits

The Portland branch of the Alliance Française announces it will hold “Le Concours de Tartes aux Fruits” to learn which pastry chef in Portland makes the best fruit tart. The Concours will be held from 5:15 - 6:45 p.m. on Tuesday, July 8, at the Oregon Culinary Institute, 1701 SW Jefferson Street, in Portland.



The event brings together the French tradition of a culinary *concours* (or competition) and the opportunity to enjoy fruit tarts made by some of the best pastry chefs in Portland, many of whom are French, have trained in France, or have studied with French *chefs pâtissiers*. Fruit tarts were chosen to star in this event because they are a delicious and spectacular way to present the fruits of the season. According to professional chef and cookbook author, James Peterson: “Every region of France has its traditional fruit tarts and professional pastry chefs are always inventing variations of their own.”

More than 10 local chefs *pâtissiers* and student chefs will bake and present their finest fruit tarts for a juried competition. Participating pastry chefs will represent restaurants featuring French-style food, such as Carafe, Fenouil, and the Heathman. Participating bakeries include Beaverton Bakery, Elephant’s Deli, Ken’s Artisan Bakery, La Petite Provence Bakery & Bistro, Nuvrei Fine Cakes and Pastries, Pix Patisserie, and St. Honoré Boulangerie. Three student chefs who have trained with Chef Robert Parks at the Oregon Culinary Institute will also prepare tarts for the judging.

The “official” jury will be selected from the Portland French and food community; there will also be a “people’s choice” winner. The official winner of the competition will receive a *Medaille d’Or* and boasting rights to the best fruit tart in town. If the winning chef agrees, the recipe for his or her prize tart will be released to the media.

Members of the public may attend for a fee of \$15, which includes a slice of tart and a tasting of French dessert wines and Champagne. The event will be followed by an optional meal at the Oregon Culinary Institute restaurant – the school offers a student-prepared, three-course meal for \$14, with a 7 p.m. seating that night. Reservations for both the tart competition and the OCI dinner can be made by calling 503-223-8388, or via e-mail, [info@afportland.org](mailto:info@afportland.org). Sorry, no young children.

In addition to participating in Le Concours de Tartes aux Fruits, pastry chef Sarah Sullivan from St. Honoré Bakery, will teach a class on baking fruit tarts on Sunday, July 13, 2 p.m., at the In Good Taste cooking school, 231 NW 11<sup>th</sup> Avenue, in Portland. Oregon dessert wines will be paired with desserts made in the class.

The Alliance Française de Portland is a nonprofit cultural and educational organization with an annual enrollment of 800 students in French classes at the historic Kamm House in downtown Portland, and a proud sponsor of French-themed social and cultural events in the Portland metropolitan area. For more information about the Alliance Française, go to <http://www.afportland.org>

Credits: Program Management Elaine Cuyler; Artwork: Sherry Charles