

NEWS RELEASE

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

Portland, OR – The Portland branch of the Alliance Française announces it will hold its 2nd Annual “Le Concours de Tartes aux Fruits” to learn which pastry chef in Portland makes the best fruit tart. The Concours will be held from 5:30-7:00 p.m. on Wednesday, 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 pâtisseries*. Fruit tarts were chosen to star in this event because they are a delicious and spectacular way to present the fruits of the season.

Sixteen local pastry chefs and student chefs will bake and present their finest fruit tarts for a juried competition. Participating pastry chefs will represent Portland restaurants including Carafe, Castagna, Fenouil, Paley’s Place, The Heathman Restaurant, The Original (opening May 27), and Urban Farmer. Participating bakeries include Beaverton Bakery, Nuvrei Fine Cakes and Pastries, Petite Provence Bakery & Bistro (winner of 2008 Concours), La Joconde, and St. Honoré Boulangerie. Three student chefs who have trained with Chef Robert Parks at the Oregon Culinary Institute will also prepare tarts.

The jury will be selected from the Portland French and food communities. The winner of the competition will receive a *Medaille d’Or*, to be presented at Portland’s Bastille Day Festival, which will be held July 11 at Jamison Park in the Pearl.



Members of the public may attend the Concours for a fee of \$20, which includes a sampling of the tarts and a tasting of French dessert wines. The event will be followed by an optional meal at the Oregon Culinary Institute restaurant – the school offers a student-prepared, four-course meal for \$18, with a 7:00 p.m. seating that night. Reservations for both the tart competition and the OCI dinner can be made by calling 503-223-8388.

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, to be held

2 p.m., Sunday, July 12, at the In Good Taste cooking school, 231 NW 11th Ave., Portland. Oregon dessert wines will be paired with tarts prepared 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 held 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>

Pictured here at right is last year's First Prize winner, from La Petite Provence and Bakery (SE Division).

Photo credits: John Valls

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