

THE IMPORTANCE OF BEING CALLED FRÉDÉRIC BAU

Frédéric Bau is indisputably one of the most famous French pastry chefs in the world. His reputation as an exacting, bold, creative and technically gifted pastry chef with an irrepressible personality, charm and ever-present smile make him a unique and very special figure.

Sometimes we forget that we are more than our professional skills and reputation - we are people. Frédéric is a brilliant, world-dominating pastry chef, but he is an even better man.

His career has been characterized by a natural inclination to share his knowledge. Teaching is in his DNA and he has the soul of a teacher like few others possess, of the kind we associate with times gone by. He is the kind of teacher you never forget.

His expansive career has seen the founding of L'École Valrhona in 1989, an institution that has set the international benchmark for creativity, technical flair and excellence for more than 30 years, as well as serving as a laboratory for ideas and a breeding ground for innovation, where chefs can talk and share their ideas for what chocolate can be. Today, he is Valrhona's creative director and global ambassador.

His pedagogical vocation is clear in his books, which now set the standard for the food industry. I would like to mention "Au Cœur des Saveurs" published in 1998 and "Fusion Chocolat" published in 2006 in particular, both of which are available in Spanish from Montagud Editores.

In 2020, he published "Gourmandise Raisonnée", in which he explores the foundations of a healthy new approach to pastry that has a dual focus on science and artistry. It will be available in Spanish shortly.



Escuela de Pastelería
1^{er} Restaurante de Postres del Mundo



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I remember our first conversations, which were shaped by his fame and my fear of how he might react to me, given the lack of interest I anticipated from someone of his stature. But the reality couldn't have been more different, as Frédéric and his wife Rika make you feel like part of the family from the moment they meet you. Frédéric is warm, friendly, approachable and - as something of an eternal kid - quick to give hugs and make a joke.

His love for Spain is well known and I have, on occasion, told him that you would think he was born in the heart of Seville's Triana neighborhood (which is known for its easy-going, straightforward people), rather than the more prim and proper Lorraine.

It is the ESPAISUCRE team's honor and a great pleasure to be able to award Mr. Frédéric Bau the Pierre Gagnaire Award as part of the 2021 edition of the ESPAISUCRETheBestDessert competition.

Jordi Butrón

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