



The RELAIS DESSERTS Association presents
the 2026 Relais Desserts Charles Proust Competition

REGULATIONS

1 - PLACE and DATE:

The competition will take place on Sunday 08 November 2026 in the morning at the Pavillon Gabriel, 5 avenue Gabriel, Paris 8ème.

2 - THEMES:

The candidates will be required to create an artistic piece, already realised before and to bring with them on the day of the competition. This piece will be used to display three small cakes inspired by the theme: **“Future grows in our hands, the beauty of a world to preserve”**

The planet is a fragile jewel that we must protect. Each human action and every choice we make becomes a seed that shapes the future. This theme invites candidates to reflect on humanity's ecological responsibility, i.e., preserving the beauty of the world while offering a living, harmonious nature to the future generations.

It is not just a matter of representing nature, but also of showing its fragility and the importance of preserving it.

This theme is an ecological allegory that reminds us that the beauty of the world is a fragile treasure and that its future is in our hands.

This is a committed subject that reflects our ecological responsibility. The candidates will have to express the fragility and majesty of the planet, between threat and hope.

The artistic pieces and tasting products must transmit a dual message:

- Human responsibility: the ecological future depends on our hands, our decisions, and our commitment.

- Sublimation of nature: the Earth, which is fragile but majestic, must be celebrated and preserved.

2-1 Artistic piece:

This piece, to which the candidate will have given a title, will be brought to the competition venue already realised and under a bell, entirely in pastillage, sugar or Isomalt, and chocolate. All ingredients used must be edible.

There is no imposed percentage between the raw materials used (cooked sugar or Isomalt, pastillage, chocolate), but a balance between the different ingredients must be respected. Any type of chocolate may be used in the piece.

If the balance of the materials used in the piece is not respected, penalties will be applied immediately by the jury.

The artistic pieces will be presented vertically and must not exceed a height of 1.20m, in order to fit on the supports supplied by the organisers.

A housing will be made available to the candidates so that they can display their artistic piece, placed on this support.

- The dimensions of the housing are the following: L: 70cm x W: 70Cm x H: 110cm
- The dimensions of the display case are the following: L: 90cm max. - W: 90cm max. - H: 1.20m max.

No artifice will be allowed (frame, spotlight, etc.).

The design of the display case will be the candidate's responsibility. The candidate must make sure that the load of the display case is properly balanced over the surface of the support.

The base on which the artistic piece will be placed is not provided by the organisers. It must be created at the expense of the candidate, just like the display case. The whole unit (display case + base) will be placed on the housing made available.

The maximum weight of the piece, base and bell must not exceed 40kg. The competition organisers decline all responsibility in the event of damage to artistic pieces that weigh more than 40kg.

2-2 Tasting:

Three small cakes, between mini pastry and individual cake, with a weight of between 60g and 80g, must be prepared. The shape of the small cakes is free.

However, for the composition, the candidates will be required to make:

- 1 small cake with chocolate as the main ingredient
- 1 small cake made with local seasonal fruit
- 1 small cake of their choice

The three small cakes must respect an innovative design and will be presented in the artistic piece. For preservation reasons, the three small cakes included in the artistic piece may be artificial but must be similar in every decorative aspect to the cakes that will be presented to the tasting jury.

In total, the cakes required are:

- 3 small cakes x 8 for the tasting
- 3 small cakes (artificial or not) for the artistic piece
- 3 small cakes x 2 for the photos

Last-minute finishing touches can be done on site on the day of the competition. However, we will not be able to supply the necessary equipment.

Candidates will be asked to prepare a written note (approximately 20 lines) in which they explain the philosophy of their work, the way they approach the theme and their creative approach.

IMPORTANT NOTE:

Innovation, originality and respect for the theme will be taken into account when scoring the cakes.

3 - JURY AND SCORING:

The jury will be composed of renowned pastry chefs.

The artistic scoring will take into account the following elements:

- Respect for the theme
- Creative talent
- Technical expertise
- Harmony of colours and shapes

The tasting scoring will take into account the following elements:

- Respect for the theme
- Textures (will be the subject of particular attention)
- Harmony of tastes
- Creativity

Scoring scale:

- Tasting part: the three small cakes: 50%
- Artistic part: presentation piece: 50%

4 - PRIZES and REWARDS:

The 2026 Relais Dessert Charles Proust Prize will be given to the candidate with the highest total score:

- 1st: €2,500 + a trophy
- 2nd: €850
- 3rd: €600

The prize giving will take place on the evening of the Gala de la Pâtisserie.

5 - TECHNICAL ORGANISATION:

Candidates must wear black trousers and shoes and a pastry chef's jacket.

- From 7.00am: Reception of candidates
(No entry will be allowed before 7:00am)
Installation of the artistic pieces, storage of small cakes, random draw to determine the running order of the candidates.
As soon as the pieces and small cakes have been identified, the candidates are invited to share a convivial moment over a breakfast.
The scoring is carried out anonymously. The jury does not see the candidates.
- The tasting session will take place from 9.30am.
Therefore, the small cakes will have to be at the correct temperature at 9.30am.
- Collection of the artistic pieces:
Artistic pieces can be taken back from 1am, at the end of the evening. Pieces not taken back will be destroyed.
- The recipes and official photos may be reproduced free of charge on Relais Desserts communication media (Website, social networks, and so on) only for the promotion/renown of the competition, and with the author's permission.
- A hotline will be made available for any questions at the following address:
contact@relais-desserts.net

6 - SELECTION:

Pastry chefs, chocolatiers and ice-cream makers of all ages and nationalities can enter the competition.

For organisational reasons, the number of participants will be limited to 12. The registration forms, available at www.relais-desserts.net, must be sent via e-mail to the following address: contact@relais-desserts.net

Candidates will have to pre-register before 30 June 2026. Final, complete registration forms (with all the requested documents) may then be submitted until 30 September 2026.

Registrations will be closed on 30 September 2026, at midnight.

Candidates will receive a confirmation of registration 2 weeks after receiving their complete registration form at the latest.

The registration form will necessarily be sent in Excel format.

The required documents to include with the form are:

- The composition of the recipe must be sent to us before 15 October 2026. The final, complete recipes may be printed by the candidate in 2 copies on the day of the competition, but in any case must be submitted at least 3 days before the date of the event.
- Candidates will be asked to prepare a written note (approximately 20 lines) in which they explain their interpretation of the theme.
- A portrait photo of the candidate
- Bank account details
- A curriculum vitae

The elements listed above must be sent by electronic means with the registration form to the following address: contact@relais-desserts.net

7 - MISCELLANEOUS:

In case of dispute concerning any subject, the president of the jury will be the only one to make a decision and his judgement will be irrevocable.

Any case of non-compliance with the regulations will cause the immediate elimination of the candidate and no prize or repayment will be made to the offender.

The Organising Committee may adapt the regulations at any time if necessary and undertakes to inform the candidates at least 8 days before the date of the competition.

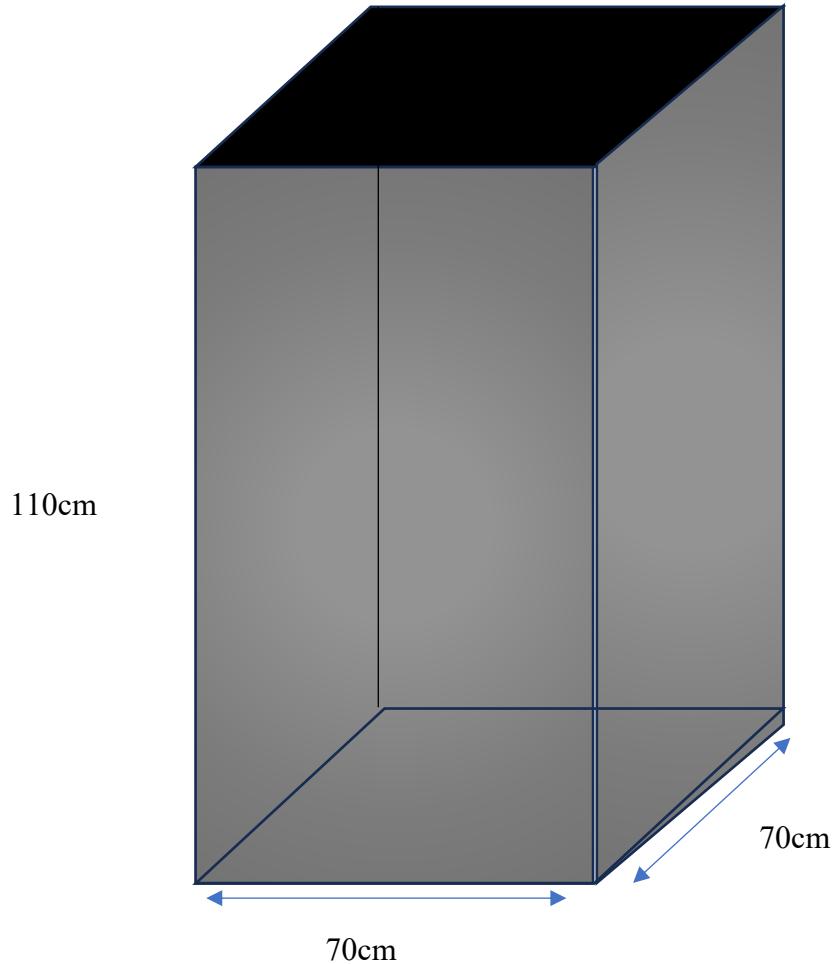
The selection will be based on the submission of the cake recipe and the corresponding photo. The artistic piece does not affect the selection of the candidates.

Any candidate entering the competition must accept these regulations and undertakes to be present during the day of the competition and in the evening for the prize giving.

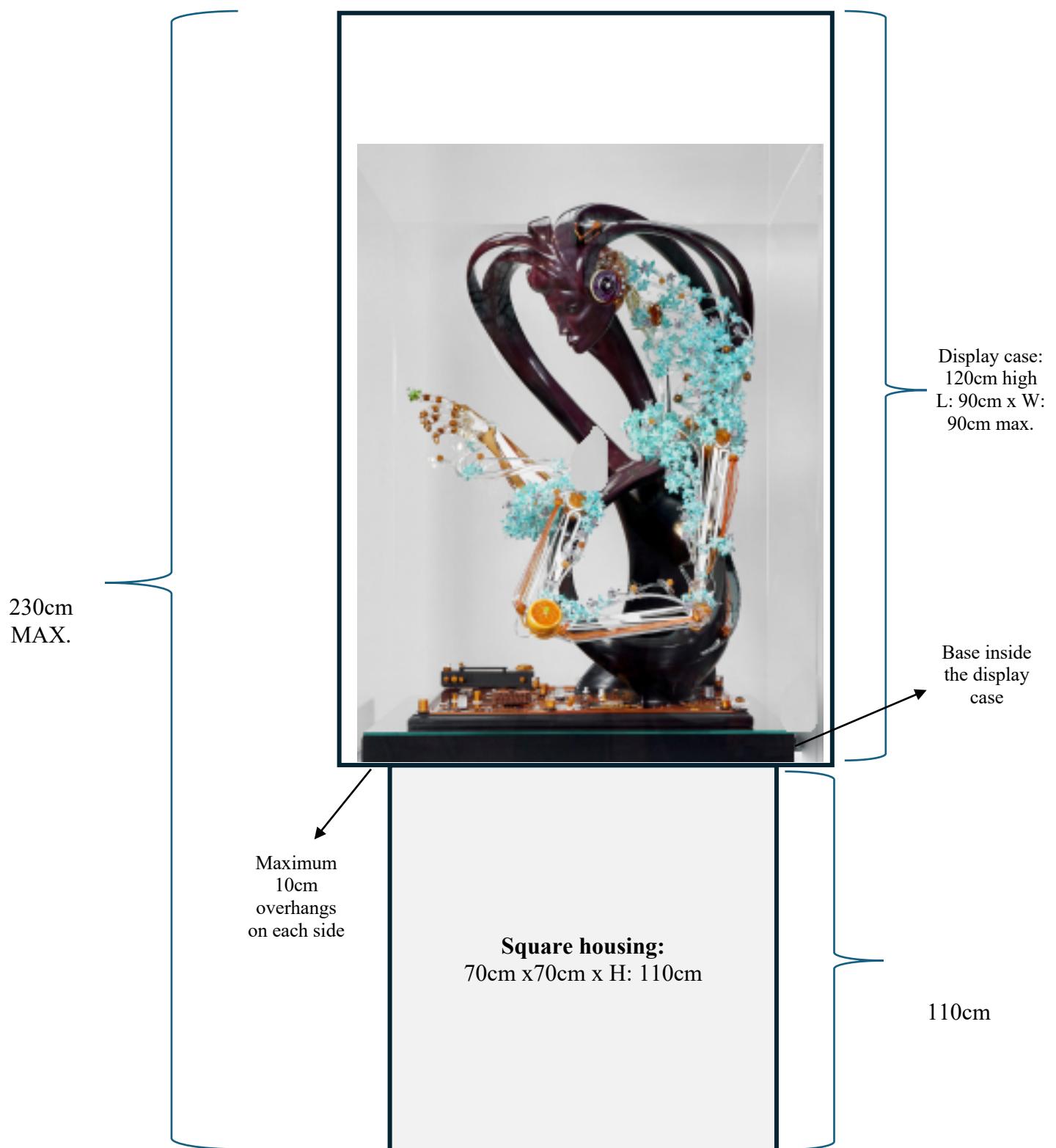
Diagram of the housing supplied for the candidate:

70cm x 70cm x 110cm high

The display case housing the artistic piece will not exceed 120cm in height



HOUSING + VERTICAL DISPLAY CASE



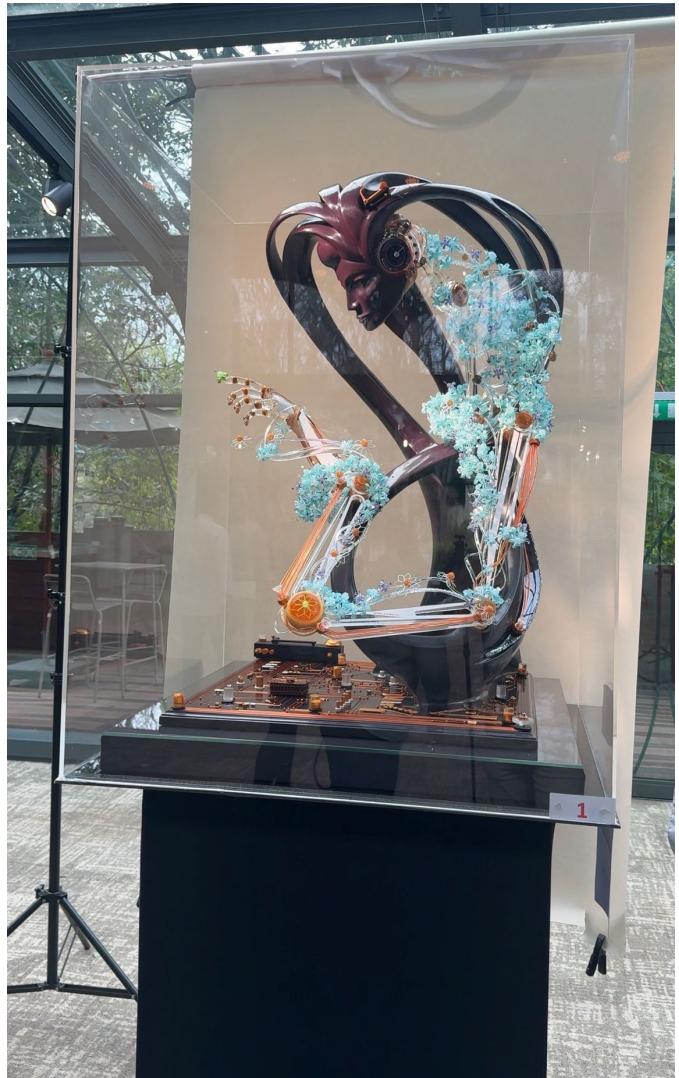
Example of a display case installed on the black housing:



Ludovic Chantre, RDCP 2024 competition candidate



Arnaud Germon, RDCP 2024 competition candidate



Abel Nesson, Winner of the RDCP 2024 competition

