



Dallas Chocolate Conference & Festival

presented by DallasChocolate.org

October 26, 2013
Addison Conference Centre

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[NEW PHOTOS AVAILABLE FOR DOWNLOAD](#)

THE ICING ON THE CAKE:

Official Schedule Announced for the Dallas Chocolate Conference & Festival Oct. 26 & 27, 2013, at the Addison Conference Centre

DALLAS (Sept. XX, 2013) – Some of the best names in the chocolate business will be tempting attendees with their delicious chocolates and stories at DallasChocolate.org's 4th annual [Dallas Chocolate Conference & Festival](#) on Oct. 26 & 27, 2013, at the Addison Conference Centre. During the sweetest weekend in Dallas, Dallas' best chocolatiers will display and offer their finest delectable morsels while attendees will learn from some of the best names in chocolate including: **James Beard award-winning author, chef, and culinary historian Maricel Presilla; Valrhona Chocolate Pastry Chef Derek Poirier; and Dallas' own Spoon Pastry Chef David Collier.** This year's Conference also includes two limited space hands-on chocolate workshops on Sunday, Oct. 27, a bean-to-bar workshop led by **Scott Moore, Jr. (Tejas Chocolate)** and **Alice Nystrom (Dandelion Chocolate)**; and a special chocolate desserts class led by **Derek Poirier and David Collier.**

Saturday, Oct. 26, 2013 – Addison Conference Centre

9 AM	VIP Entry For Dallas Chocolate Conference & Festival	Main Hall
10 AM	Chocolatiers' Roundtable	Featured Chocolatiers, Moderated By Adrienne Newman (Madame Cocoa)
11 AM	Baking With Chocolate main hall opens	Derek Poirier (Pastry Chef for Valrhona North America) & Zach Townsend (Pure Chocolate Desserts by Zach)
Noon	Chocolate Maker Roundtable: What Makes Chocolate Good?	Participating Chocolate Makers: Amano Artisan Chocolate, Potomac, Chocolate, Dandelion Chocolate and Tejas Chocolate
1 PM	My Life In Chocolate	Maricel Presilla, Chef, Author and Culinary Historian
3 PM	Beyond Chocolate Cake: Modern Chocolate Desserts	David Collier, Pastry Chef (Spoon Bar and Kitchen) & Michele Brown (Collin College Pastry Professor and Texas Chef Association Pastry Chef of the Year 2010)
4 PM	Chocolate Shop 101	Kate Weiser (Kate Weiser Chocolate) & Troy Easton (Sublime Chocolate)

Sunday, Oct. 27, 2013 – Special Hands-on Workshops (Additional Cost)

10 AM – 4 PM	Bean-to-Bar Chocolate-Making at My Private Chef, Dallas	Scott Moore, Jr. (Tejas Chocolate) & Alice Nystrom (Dandelion Chocolate)
1 PM – 4 PM	Delicious Chocolate Dessert-Making Class at El Centro College, Dallas	Derek Poirier (Valrhona North America) & David Collier Spoon)

SPECIAL GUESTS

Maricel Presilla, Chef, Culinary Historian, and Award-Winning Author

Maricel E. Presilla has a long list of amazing accolades as a chef, culinary historian, and award-winning author. She is a four-time James Beard Foundation Award nominee and won as Best Chef Mid-Atlantic in 2012. Her book *Gran Cocina Latina: The Food of Latin America* was named Cookbook of the Year by the James Beard Foundation. The International Association of Culinary Professionals selected *Gran Cocina Latina* as the best general book in 2013. Presilla was also the first Latin American woman to have been invited as a guest chef at the White House. Additionally, Presilla is the president of Gran Cacao Company, a Latin American chocolate research and marketing company that specializes in the sale of premium cacao beans from Latin America. She is the chef and co-owner of Cucharamama in Hoboken, New Jersey along with Zafra and Ultramarinos, her Latin American marketplace, bakery and chocolate. Presilla serves as a board member of the Fine Chocolate Industry Association and as a Grand Jury member of the International Chocolate Awards based in London.

Derek Poirier, Pastry Chef - Valrhona North America

As Valrhona's Pastry Chef, Derek Poirier teaches and conducts demonstrations in restaurants, hotels, and culinary schools throughout the US and Canada. He also develops recipes and teaches master classes attended by an international array of pastry chefs who travel to Valrhona's famed Ecole du Grand Chocolat located in Tain l'Hermitage in the wine region of France's Rhone Valley. He has represented the US and Canada in world pastry competitions, including as a member of Team USA at the Coupe du Monde de la Pâtisserie in Lyon, France in 2003 and 2005.

David Collier Pastry Chef - Spoon

As the pastry chef for Dallas' award winning Spoon Bar & Kitchen, David Collier has entertained and entranced with his inventive dishes found all over the Instagram feeds of Dallas diners. Collier has worked at some of the top dining destinations in the US like Dallas' Rosewood Mansion on Turtle Creek, the Ritz-Carlton Pentagon City in Arlington, Virginia and in 2009 he was selected as a James Beard semifinalist for outstanding pastry chef.

SPONSORS

DallasChocolate.org is excited to partner with this year's sponsors to host the Dallas Chocolate Conference & Festival. Thanks to **Whole Foods, InterContinental Hotel Dallas, Valrhona, Callebaut,** and **Dessert Professional** magazine.

Whole Foods Market

Recently opening its first deemed “commuter store” in Addison, Whole Foods Market is the world’s leading natural and organic grocer with a passion for healthy food and a healthy planet.

InterContinental Dallas

Less than five minutes from the Dallas Chocolate Conference & Festival, the InterContinental Dallas is the official sponsor hotel for the Ultimate Dallas Chocolate Weekend. Reservations may be made by calling 972.386.6000 or at www.icdallas.com.

Valrhona Chocolate

Created in 1922 in the Rhone Valley region of France by a pastry chef for pastry chefs, Valrhona has remained a chef driven company that values working in partnership with culinary professionals. The brand of choice for the world's most demanding pastry professionals and chocolatiers, Valrhona is committed to the creation of unique artisan quality chocolates with complex and balanced flavors. Its tradition of creativity, expertise in taste, and a strict adherence to traditional chocolate-making methods make it the standard bearer in the industry.

Barry Callebaut USA

Barry Callebaut is the world's largest chocolate manufacturer. The company was created in 1996 through the merging of the Belgian chocolate producer Callebaut and the French company Cacao Barry. It is currently based in Zurich, Switzerland, and operates in 30 countries worldwide. Its customers include multinational and national branded consumer goods manufacturers and artisanal users of chocolate.

Dessert Professional

Dessert Professional is the authority for professionals in the dessert industry across the nation and around the globe. They continue to connect with the industry by engaging their audience with relevant content through their print magazine, online magazine, social network, social marketing, and events.

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Everything is bigger in Texas - and in Dallas everything is sweeter, too. In celebration of DallasChocolate.org’s 4th annual Dallas Chocolate Conference & Festival on Oct. 26 & 27, 2013, Dallas is getting chocolate-covered with four days of everything chocolate across the city. With tours, pairings, seminars, tastings, and sweet hotel accommodations, chocoholics are invited to enjoy one unforgettable weekend, Oct. 24 – 27 in Dallas. Visit DallasChocolate.org for more information.