



MEET *The chef*



MARIKE VAN BEURDEN IS LIVING AND WORKING IN BARCELONA

EXPERIENCE

- 2014-currently
Marike van Beurden Ltd consulting
- 2015
Tatler Best Hong Kong Pastry Chef
- 2010-2014
Head Pastry Chef at Caprice***, Hong Kong
- 2013
World Chocolate Masters, runner up
- 2013
Dutch Chocolate Masters 1st place
- 2010
Winner final C3, world
- 2009
Winner C3, France
- 2006
Winner Trophy Carol Duvall Leroy (France);
Dessert of the year: 1st place

THE START

I initially studied in The Netherlands with a focus on bakery and confectionary. After my studies I moved to Bruges to finesse my skills as a pastry chef and chocolatier. I graduated in 2002 and worked with one of the funkiest Chocolatiers: Dominique Persoone. Before I knew it, in 2003 I got the opportunity to work at one of the trendiest addresses in London under the counseling of Pierre Gagnaire. Before moving onto my next European destination in 2004, I added culinarily competitions to my resume. One of the highlights was receiving the first place 2004 Dutch Pastry Award. From here on out, my career took flight.



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TOUR DE FRANCE

I started my very own culinary *Tour de France* in the kitchen of Michelin-starred Restaurant Le Cinq at the Four Seasons George V in Paris, at La Villa Madie in Cassis under Enrico Bernardo’s supervision. Eventually I had the honor and privilege of joining the team of the praised Maison Pic in Valence at which I got the honour to be the Sous-Chef of World Champion and MOF Chef Phillippe Rigolot.

CONTESTS & AMBITION

I can proudly say that I regularly featured amongst the winners and I am particularly proud of achieving first place in both the 2009 French selection and 2010 world final at the C3 Valrhona’s Desserts for Restaurants Competition.

While being the Pastry Chef of the Michelin-starred-restaurant Caprice at the Four Seasons in Hong Kong I pursued not only the dream of creating desserts, but also of participating in the World Chocolate Masters. Winning Dutch Chocolate Master 2013 allowed me to compete in the International Finals in Paris where I managed to achieve Second Place. What added a great deal of flair for me personally, was that my *Layered chocolate cake* and *Moulded chocolate bonbon* were acknowledge as the best in the world.

Hong Kong Tatler awarded me with *Best Hong Kong Pastry Chef* 2015.

CURRENTLY

After travelling to the corners of the world, I now call Barcelona home. I work globally, creating dessert menus and training chefs*. I travel to the hotspots of the culinary world, to the places with the tastiest ingredients, and to challenging assignments. What defines me is the thrill of life, whether I find it in sports, food or friends. I seek discovery, wherever I am. What inspires me is seeking the simplicity of local markets and what they offer. What I find, I bring home and unleash my ideas onto.

2021 & THE FUTURE

Accompanied by a well known food-scientist I am currently investigating how we can go plantbased without sacrificing in flavour, yet staying as clean label as possible. In 2021 this research will be translated into the launching of new pastry focussed ingredients, starting with plantbased dairy replacements. Next will be a whole new line of plantbased (and gluten-free) pastries and desserts. Clean label and great focus on decreasing our carbon footprint.

Due to this research I had the great honour to give a lecture for Harvard University in the Science and Cooking Series.

*Currently, I represent Ravifruit

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