



# SIRH/+ COUPE DU MONDE DE LA PÂTISSERIE NATIONAL SELECTION QATAR

## Theme: “Sweetness of the Desert”

Inspired by the spirit of the desert, the Pastry World Cup Qatar Selection celebrates dates as the hero ingredient — the fruit of hospitality in Qatari culture. Competitors will be asked to reimagine this symbol of tradition into contemporary pastry art that blends creativity, flavor, and identity.

- Concept: Drawing inspiration from the desert, chefs will highlight dates as the hero ingredient, along with flavors and textures associated with Qatar’s landscapes.
- Storyline: The desert, often perceived as barren, has always been a source of resilience and sweetness in Qatari life. The date palm, a symbol of hospitality, becomes the centerpiece of the pastry challenge.

### Rules

- Dates must be the primary featured ingredient in at least one main preparation.
- Chefs are encouraged to incorporate other locally relevant flavors such as cardamom, saffron, rosewater, or honey.
- Creativity in reinterpreting traditional Qatari sweets and desserts into modern pastry concepts will be valued.