

Grilled !

The 1st competition dedicated to GRILLED CHEESE Tuesday, February 27 at 10:00 a.m. - Awards ceremony at 1:00 p.m.

From February 25 to 27th 2024, Paris hosts the 18th Cheese and Dairy Trade Show, alongside the International Agricultural Show. Every two years, this not-to-be-missed trade event brings together 8,000 professionals from all over the world, including cheese-makers, ripeners, traders, restaurants...

Grilled Cheese, that American delicacy brimming with melted cheese between two slices of crusty bread, is taking the trade show by storm. Born in the 1920s in the United States, it is now conquering French and international taste buds with its irresistible marriage of texture and flavor.

The Grilled! competition, co-created by François Robin, features 6 candidates. All will compete in knockout battles. A culinary challenge in which they will have just 15 minutes to create their recipe.

THE 6 CANDIDATES

FRANCE

Thibault Duval, operations manager, Fromagerie du Noyer, Haute-Savoie, Auvergne-Rhône-Alpes



BELGIUM

Leo Begin, cheesemonger, La Fruitière SRL



USA

Alex Armstrong, cheese taster for Jasper Hill Farm



UK

Nick Bayne, cheesemonger, The Fine Cheese Co.



FRANCE

Pascal Liberati, chef, SAS Pierucci, Haute-Corse, Corse



UK

Matthew Carver, chef, The Cheese Bar - Affineur of the year 2023



THE JURY

- **Charlène Bouy**, Fromagerie Charlicot, Paris 11

Following a career change, Charlène opened her own cheese shop 8 years ago in the 11th arrondissement of Paris. Her specialty ? Cocktail platters !

- **Bastien Petit**, Paris

In 2014, Bastien launched his blog "B'cook" with the aim of sharing the French art of living with as many people as possible. He is also the author of the book "Fromages fondus".

- **Charlotte Petitjean**, Fromagerie Saint-Jean, Lyon

Charlotte opened her fromagerie - cheese bar in Lyon 4 years ago, after 10 years in finance and a career change.

Zoom on 2 candidates

Thibault Duval, operations manager, Fromagerie du Noyer, Haute-Savoie, Auvergne-Rhône-Alpes - France

For the past ten years, Thibault Duval has worked passionately at the Noyer cheese dairy, where he has held the position of site manager and then operations manager. Last summer, during the launch of a new product at the dairy, Thibault developed a particular interest in grilled cheese. His participation in the competition stems from his desire to open up to new opportunities, challenge himself and deepen his knowledge.

Matthew Carver, chef, The Cheese Bar - Affineur of the year 2023, UK

In 2014, Mathew launched The Cheese Truck, a former ice cream truck serving irresistible grilled cheese sandwiches. By sourcing directly from small producers, he is committed to championing British cheese. 10 years later, he has opened four cheese restaurants, including the very first cheese conveyor belt restaurant in London's Covent Garden. He is also co-author of The Cheese Life.

Competition Partners

Poilâne[®]
CONTEMPORAIN PAR TRADITION

BOSKA[®]
SINCE 1896

18th edition BIENNIAL TRADE SHOW

Sunday February 25 to Tuesday February 27, 2024 (9 am - 7 pm)

Pavillon 7.3 - Paris Expo Porte de Versailles

290 exhibitors representing 448 brands from 15 countries
8,000 French and international trade visitors expected

An ecosystem from production to distribution: dairy products, cheeses, materials and equipment, accompanying products, institutions and services.



<https://www.facebook.com/salondufromageparis/?ref=hl>



<https://www.instagram.com/salondufromage/>



<https://www.linkedin.com/company/salon-du-fromage/>

About Comexposium

The Comexposium Group is a world leader in event organisation and in fostering communities around their business and their passions. Comexposium organises over 150 events for professionals and the general public, covering more than 10 business sectors (agriculture/food, retail/digital, fashion/accessories, leisure, etc.). As a facilitator of experiences and encounters, the Group brings together 48,000 exhibitors and 3.5 million visitors, 365 days a year. Thanks to effective, targeted omnichannel platforms, Comexposium enables the communities involved in its events (SIAL, All4Pack, Paris Retail Week, One to One E-Commerce, Foire de Paris, Rétromobile, etc.) to stay connected all year round. www.comexposium.com

Press contacts - Madame Kotoba agency

Cécilia Ah-Tong – cat@madamekotoba.fr – 06 44 19 23 56 // Bérengère Creton – bc@madamekotoba.fr – 06 62 62 93 49