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Local pastry arts students place 2nd at Canadian competition



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Susan Notter | Pennsylvania School of Culinary Arts

Lacey Coffey, left, and Tracy Jordan, two students from the Pennsylvania School of Culinary Arts, earned second-place honors at the Decadence pastry competition in Ontario, Canada, last month.



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By **MARY ELLEN WRIGHT** | Staff Writer

By creating such confections as a mandarin orange-and-chocolate mousse layer cake, candies with a star anise ganache and a tart with poached mango and coconut cream, two students from the [Pennsylvania School of Culinary Arts](#) in Lancaster earned second-place honors at an international pastry competition in Ontario, Canada last month.

Tracy Jordan of Lancaster and Lacey Coffey of Harrisburg were up against students from other American and Canadian culinary schools at the [Decadence pastry competition](#) held Feb. 20 and 21 at the Niagara College's Canadian Food and Wine Institute.

"It really was a very challenging competition," said [Susan Notter](#), director of the local cooking school's pastry arts program, said, especially since it was the first competitive pastry event for both Jordan and Coffey.

Local pastry arts students auditioned to be part of the two-student team by preparing desserts for Notter at the Hempland Road culinary school, which is a division of YTI Career Institute. Notter accompanied the students to the competition as their coach, and supplied the recipes they used.

As part of the Decadence competition, the students had to create some desserts that involved two featured ingredients: chocolate and ice wine. The latter is a type of dessert wine that's made from grapes that are frozen before they're picked.

"Niagara-on-the-Lake in Ontario, where the competition was held, is the region where that grapes grows," Notter said.

At Decadence, the student teams had to create a showpiece pastry – Coffey and Jordan made a chocolate

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pastry (the local team's was strawberry) and others that highlighted the featured ingredients. truffle tower topped with confections that looked like a bunch of grapes and leaves – along with a gelatin-based

Coffey and Jordan also worked together to create two candies: a molded one filled with caramel and dipped squares featuring the star anise ganache.

“They also created a pot au crème. It’s sort of like a chocolate crème brulee,” Notter said, along with “a piped chou – a creampuff – with whipped chocolate ganache and cherry compote.”

The culinary teams had four hours on the first day of competition and eight hours on the second to create their desserts, and had to plate several of them, as well, Notter added.

The team from Johnson & Wales University in Providence, Rhode Island, won the competition.

Notter said her students called the competition difficult but rewarding.

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