

## **Oscar Ortega**

### **Pastry Chef / Master Chocolatier**

Born in Mexico City where he also received the beginning of his culinary inspiration and training.

Chef Oscar Ortega Studied pastry arts in cast alimenti, Italy. Also attended various courses of pastry, chocolate and sugar work.

Chef Ortega sharpened his abilities and passion for pastries over many years of work in UK, Italy, France and USA.

In 2004 Ortega opened Cioccolato Pastry Shop in USA where he created an exclusive line of artisan chocolates and fine confections, and is when he has the opportunity to start competing internationally representing Mexico. Ortega's pastry and chocolate shop expanded in 2009 and its re- opened as Atelier Ortega also in Jackson Hole, USA. Atelier Ortega produce an extensive variety of artisan chocolates, desserts, entremets and viennoiserie.

In 2009 Chef Ortega became the first Mexican Chocolate Master, and he represented Mexico at the world chocolate masters finals. He has also competed at the World Pastry Team Championship 2010, 2008 & 2006. Mondial des Arts du Sucre in Paris 2008. He was the captain of team Mexico at the coupe du monde de la patisserie 2007. Chef Ortega has participated and awarded in few other international and national pastry competitions.

After several competitions Chef Ortega created and founded the Mexican Pastry Team, a group of Mexican born pastry chefs possessing great knowledge and artistic talent and most important the passion to create culinary pastry perfection.