

JORG AMSLER



“Every time you put your hands in a Satin Ice bucket, it’s a happy event.”

—Jörg Amstler
Truly Jörg's Patisserie
Massachusetts, USA



JORG AMSLER, FOOD NETWORK STAR AND INTERNATIONALLY RECOGNIZED MASTER PASTRY CHEF, IS WELL-KNOWN FOR HIS CARVED CAKES, SUGAR CRAFT SKILLS, EXEMPLARY TALENT WITH CHOCOLATE AND GREAT CHARACTER FOR DEMONSTRATING.

SWISS TRAINED, JORG ATTENDED PASTRY SCHOOL IN ZURICH AND COMPLETED A 5 YEAR APPRENTICESHIP AT KONDITOREI RHOR BAKERY. UPON COMPLETION, AMSLER MOVED TO MONTREAL TO WORK AT THE BEAVER CLUB RESTAURANT IN THE QUEEN ELIZABETH HOTEL, WINNING SEVERAL PRESTIGIOUS PASTRY HONOURS. THIS LED TO A TEACHING POSITION AT THE CULINARY INSTITUTE OF QUEBEC.





JORG AMSLER'S PROFILE CONTINUED...

IN 1988, JORG TOOK TO THE SEA, WHEN HE JOINED THE AMSLER ROYAL VIKING CRUISE LINE AS THEIR YOUNGEST EXECUTIVE PASTRY CHEF, TRAVELING AROUND THE WORLD THREE TIMES. HIS PASTRY DISPLAYS AND DESSERTS WON THE HIGHEST MARKS FROM PASSENGERS THAT THE PASTRY DEPARTMENT HAD EVER RECEIVED.

JORG NEXT MOVED TO LYON, WHERE HE INTERNEED WITH WORLD RENOWNED FRENCH CHEF, PAUL BOCUSE. AFTER THIS HE BECAME ACTOR JAMES GARNER'S PRIVATE CHEF FOR TWO YEARS, SERVING STARS SUCH AS MADONNA, ARNOLD SCHWARZENEGGER, MICHAEL JACKSON AND JACK NICHOLSON.

IN 1994, WHILE WORKING IN A FRIEND'S RESTAURANT IN MAINE, AN EARTHQUAKE DESTROYED HIS HOUSE AND SHOP, AMSLER'S PASTRIES. THIS TURN OF EVENTS LED HIM TO BOSTON, WHERE HE CAUGHT THE ATTENTION OF FORMER U.S. PRESIDENT, GEORGE BUSH, AND WAS HIRED BY GEORGE AND BARBARA BUSH AS THEIR PASTRY CHEF FOR FUNCTIONS IN THEIR SUMMER RESIDENCE. IN 2000, AMSLER NEXT OPENED 'TRULY JORG'S PATISSERIE' WHICH WAS AN INSTANT SUCCESS.

IN 2008, CHEF AMSLER WAS THE WINNER OF THE TV FOOD NETWORK'S 'CHOCOLATE CHALLENGE' AFTER SCULPTING THE TAJ MAHAL IN WHITE CHOCOLATE. HE ALSO COMPETED IN 'LAST CAKE STANDING', A SIX WEEK TELEVISED CHALLENGE BETWEEN EIGHT OF AMERICA'S TOP PASTRY CHEFS AS THEY COMPETED FOR THE 'BEST CAKE ARTIST IN AMERICA'.

JORG CURRENTLY SPENDS HIS TIME TRAVELING INTERNATIONALLY TEACHING CLASSES, DEMONSTRATING AND CONSULTING FOR NEW BUSINESSES.

**JORG AMSLER WILL BE DEMONSTRATING AT THE IRISH LAUNCH OF SATIN ICE ROLL-OUT ICING
7-8PM, 24TH FEBRUARY 2014, IN THE AUDITORIUM OF THE OLD DISTILLERY, MIDLETON, CO. CORK**

Invite only, for further information contact O'Brien Ingredients **t:** 01 4691400 **e:** events@obrien-ingredients.ie