

The Edinburgh Butter Company spread the love of croissants with a competition

The Edinburgh Butter Company is running Scotland's first-ever croissant competition, open to bakers in Scotland.

From home-based micro bakers to professional pâtissiers—the company wants people to put their skills to the test as they compete for the title of Scotland's best croissant.

The competition will take place in Edinburgh, and is open to all bakeries with a passion for croissants. The only requirement is that each croissant must be crafted using the Edinburgh Butter Company's sheet butter. This is specially formulated for pastry lamination, the technique used to make croissants.

Judging will take place on Monday, 28 October in the Esk Suite at The Balmoral Hotel.

COMPETITION REQUIREMENTS

Entrants must present six plain croissants to a panel of judges. Leading pastry chefs make up the panel including Executive Pastry Chef at The Balmoral Hotel, Ross Sneddon, owner of Lannan Bakery, Darcie Maher, Head Pastry Chef at two Michelin starred restaurant, The Glenturret, Kayleigh Turner, owner of Ruff Puff & previous winner of The Great British Bake Off, John Whaite, food and travel writer, Milly Kenny-Ryder

and Director of Edinburgh Butter Company, Chloe Black. The judging criteria will focus on shape, colour, pastry development, texture, and taste, ensuring that the best croissant wins.

Chloe Black, director at The Edinburgh Butter Company, said: "At the Edinburgh Butter Company we feel our cultured butter has long been the secret ingredient behind Scotland's finest viennoiserie. After hearing from our talented network of bakers, we realised there was a strong desire for a competition that truly celebrates the craftsmanship of croissant-making. We saw an opportunity to create an event that focuses on the quality of individual creations, ensuring that every bakery in Scotland has a fair chance to shine. This competition is our way of honouring their passion and dedication."

The winner will receive a trophy and a meal for two at Edinburgh restaurant Tipo. Second Prize is a £150 voucher for Rackmaster bakery equipment and the third placed bakery will receive an Edinburgh Butter Company goodie bag. The competition will be held on 28 October at The Balmoral in Edinburgh, from 9 AM to 2 PM.

Judging will take place between 10.30am and 12pm, followed by a prize-giving ceremony, refreshments, and networking opportunities.

To take part, contestants must register by Friday 4 October to secure their spot.

For more information on how to enter, [visit the website here](#).





SCOTLAND'S

BEST

CROISSANT

