SIRHA
COUPE DU MONDE
DE LA PÂTISSERIE
TEAM USA

CHEF EWALD NOTTER
COACH - SUGAR
CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA

Chef Ewald Notter is a Swiss-born pastry chef, chocolatier and confectionery artist, recognized worldwide for his contributions to modern pastry arts. He serves as the sugar coach for Pastry Team USA, bringing decades of technical expertise and mentorship to the team.

Chef Notter's passion for pastry began at an early age and led him to formal training in sugar and chocolate artistry. At 27, he opened his first school dedicated to sugar art in Zurich, Switzerland, establishing himself as an educator and innovator. He later expanded his teaching with schools in Gaithersburg, Maryland, and Orlando, Florida, which became hubs for aspiring and professional pastry chefs.

His competitive achievements include being part of the U.S. National Champion Teams in 1999 and 2000 and leading Pastry Team USA to a gold medal at the 2001 Coupe du Monde de la Pâtisserie in Lyon, France. Chef Notter's sugar work earned an unprecedented 699 out of 700 points—the highest score ever recorded in the competition's history.

In 2003, he received the 5 Star Diamond Award from the American Academy of Hospitality Sciences and was the first pastry professional inducted into the *Pastry Art and Design* Hall of Fame. Chef Notter has authored four books: *The Textbook of Sugar Pulling and Sugar Blowing* (1987), *Das its Zucker - That's Sugar* (1991), *The Art of the Chocolatier: From Classic Confections to Sensational Showpieces - Handwork Schokolade* (2011) and *The Art of the Confectioner: Sugarwork and Pastillage* (2012). He has produced four instructional videos for the Culinary Institute of America and conducted classes and demonstrations across North and South America, Europe, Asia and the Middle East.

Chef Notter continues to influence the pastry world as a teacher, coach, and competition judge. He is known for his meticulous attention to detail and his ability to blend classic European techniques with modern innovations. He is also a partner in Dote Coffee Bars in Bellevue and Redmond, Washington, extending his expertise into the business world.

Through his schools, publications, mentorship, and competitive leadership, Chef Notter has elevated the standards of pastry and chocolate arts worldwide. His legacy reflects artistry, innovation, and a commitment to passing knowledge to future generations of pastry professionals.