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A new global ambassador to respond to an evolving fine dining scene



Chef Romain Cornu, New Global Ambassador for Cacao Barry and Mona Lisa brands

Paris, May 16th 2022

Cacao Barry and Mona Lisa are proud to announce a new and exciting partnership with **Romain Cornu** as their first **fine dining Global Brand Ambassador**.

With over 17 years of experience, Romain Cornu, Executive Pastry Chef for the Tao group, has been involved with high-end restaurants and hotels in the Middle East, France, and throughout the United States and continues today to shape the dessert offering around the world as the Global Corporate Pastry Chef for TAO Hospitality Group, the largest dining & entertaining group in the world.

'In a time where the fine dining scene has been notably challenged and has experienced many transformations, we felt it was crucial to support our customers with greater insights, ongoing hands-on experience, and expert advice coming from all corners of the world,' said **Andrea Doucet Donida**, Cacao Barry Global Brand Leader.

'Partnering with chef Romain Cornu, a chef that shares our values of a strong chef community and is excited about the future of pastry, was the perfect ambassador to do just that.' She continues, 'as he supervises fine-dining pastry labs in all corners of the world through the TAO group, he is in a unique position to understand first-hand the different changes happening and share those experiences with our 26 Chocolate Academy centres chefs and our customers, and innovate with us to empower all creative chefs to succeed.'

Romain Cornu explains his motivations to become a global ambassador on top of his already considerable executive pastry chef responsibilities: 'I strive to bring the best to the plate in everything that I do, by innovating and pushing forward my technique. Aligning with Cacao Barry is a natural fit for me. As a leading company in high-end chocolate, they are always innovating and developing new products that help push me to explore and be more creative.'

By joining Cacao Barry and Mona Lisa as a Global Ambassador, I also get an opportunity to indulge my passions, to be creative in my craft as a pastry chef, and more importantly, help teach and educate the next generations of chefs.'



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“Tao restaurants are renowned for providing a culinary experience. Chef Romain Cornu’s desserts are the grand finale; classic yet surprising, creative, and always delicate. His style fits perfectly with the Mona Lisa motto “Make it Extraordinary,” We are honoured to be able to collaborate with him and lead desserts into the future,” said **Patricia Cas Medina**, Mona Lisa Global Leader.

Together with Cacao Barry and Mona Lisa, chef Romain Cornu will help shape the future of the evolving fine-dining pastry scene around the world, through insight sharing, training and innovations and joins the dynamic team of chefs of the brands’ Ambassador’s Club.

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About Romain Cornu @romain.cornu85

Romain Cornu, based in Las Vegas USA, joined Tao Hospitality Group in 2019 as its **Global Corporate Pastry Chef**, bringing his 17 years of culinary expertise to the global hospitality company. From Michelin-starred restaurants and social dining, Romain has been able to find the perfect balance between creativity and quality for his desserts.

Constantly improving his artistic masterpieces, he absolutely loves exploring new ingredients and flavours. His passion for continuously honing his skills has put him at the top of his culinary career. Chef Romain has successfully maintained the highest quality and balanced flavours in his craft.

About Cacao-Barry® (www.cacao-barry.com)

Explorers of cacao flavour excellence and protectors of its diversity since 1842, we share the whole cacao fruit flavour experience, from nature to plate, with farmers and chefs.

A favourite among creative chefs in more than 90 countries, Cacao Barry, rooted in its French pastry heritage, offers a wide variety of fine flavour chocolates which cacao fruits and beans are carefully selected from exceptional plantations in Latin America, Africa and Asia.

Fostering strong stimulating international chef communities is at the heart of Cacao Barry efforts to bring motivating inspirations to chefs, supported by their influential Ambassador network and the 26 Chocolate Academy centres around the world. Cacao Barry is committed to a responsible and sustainable future, with the goal to offer 100% sustainable chocolates by 2025. It already reached the milestone to have 100% sustainably sourced beans in 2020.

Thanks to its Thriving nature commitment, Cacao Barry aims to ensure sustainable growth of the chocolate sector through a movement that includes planters, civil society, industry, governments and chocolate lovers supporting the Cocoa Horizons Program.

Cacao Barry empowers all creative chefs, masters and the next generation, to engage fully, to reach their vision: [to express their true nature](#).

Follow the Cacao Barry Official Instagram account [here](#)

About Mona Lisa® (www.monalisadecorations.com):



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Mona Lisa® Decorations was founded in 1987 by a chef with the vision to produce innovative chocolate cups and shavings for the catering industry. Since then, the range has expanded to a tool box of shapes, textures, tastes and colours, everything required to make ordinary creations into extraordinary delights. By empowering creativity, Mona Lisa aims to grow their customer's business which includes artisans, horeca and global food brands. The portfolio is mainly produced in 7 specialist facilities throughout Western Europe and North America.

Mona Lisa supports cocoa farming communities through the Cocoa Horizons foundation and is a global brand of the Barry Callebaut group, the world's leading manufacturer of high-quality chocolate and cacao.

Follow the Mona Lisa Instagram account [here](#).

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Media Kit [available here](#)