

Wonderful aromas fill the air of the large room. The fresh baked bread is pulled out of the steaming oven hot and fluffy. The baker smiles at his beautiful creation. He then looks up to see his prized poster of his ticket to the chopped grand finale. He takes pride in that poster and it reminds him of his big success on the show chopped. He likes having the poster in his kitchen so that he can be reminded of his victories every time he cooks something new. Meanwhile... in another kitchen in the heart of Paris, the other grand finalist sits at a table eating a beautiful plate of homemade macarons. She looks up to see her finalist poster just next to her window. She takes pride in her culinary accomplishments and knows that she can win the grand chopped tournament. No one has ever disliked any of her food.

2 Days later...

It is competition day and the two cooks are preparing for their grueling battle against their opponent. Both chefs are getting ready for the intense competition. They both arrive, knives sharpened, recipes memorized and chef hats on. The two judges sit in their chairs awaiting the battle. They know that this is gonna be tough because both the competitors are worthy of winning this challenge.

The camera rolls and the competition starts. Judge Emma welcomes all guests and eagerly begins the competition. Judge Paul slowly counts down and commands the competitors to begin. They unwrap the baskets that contain the ingredients that they will be using.. First they pull out petits biscuits au sucre, second they pull out a block of gruyere fromage, their third ingredient is a small basket of delicious truffles and the last ingredient is a basket of cherry tomatoes. As inspiration, they are given the names of all of the students they have ever taught at Waring. At once the two chefs start to cook. Going head to head, they start preparing their meals for the judges. Chef Christiane starts preparing her sweet croissants, with a ham and cheese

tomato filling infused with truffle butter. Chef Matt is at the other station preparing pizza sticks with fresh basil and gruyere fromage. Matt kneads his dough, while Christiane carefully brushes her croissants with melted butter before putting them in the oven. They are neck in neck. Their time goes by quickly and before they know it, they only have two minutes left. Chef Matt dances through the kitchen, trying to impress chef Christiane with his ballroom dancer moves. Christiane laughs at him and continues to plate her food. Once their time is up and their dishes are plated, they get ready to present them to the judges.

The judges, Paul and Emma Taylor are ready to taste what Chef Matt and Chef Christiane have created. First up is Matt, “Bonjour judges, today I have made for you truffle cheese stuffed breadsticks with a sweet tomato reduction, inspired by all my wonderful students over the years.” Says Chef Matt.

“Ah, a classic! And what beautiful presentation! I am excited to try it!” exclaims Paul.

“Yes, this looks very nice.” Says Emma.

“The bread is baked perfectly leaving a nice crisp on the outside. The tomato reduction is quite spectacular but perhaps a little too sweet.” Explains Paul.

“I agree, you just added a little too much sugar.” Responds Emma. “Thank, you chef, next up chef Christiane. What have you made for us chef?” Emma asks.

“I have made buttery, tomato, ham, and cheese croissants.” Answers Christiane.

“MMMMMMM. Very nice contrast in flavors. Although the croissant is a little moist.” Says Emma.

“Agreed.” Agrees Paul. “Let us talk for a moment to determine the winner.”

After a long pause “and the winner is... both of you.” Declares Paul.

All of a sudden the wall behind the judges collapses and all of Waring barges out to join the celebration. Then they all joined together to cook a large feast to celebrate the occasion.