



CLAUDIA MOSCA Profile

She was born in Rome in 1973, he graduated in languages after spending part of his adolescence abroad. The passion for pastry starts from an early age, learning techniques and methodologies of the different countries where he lived.

The love for art leads her to seek beauty in pastry creations, combining the technique in the execution of the recipe with the search for aesthetic balance.

Professional with an international background, Claudia Mosca studied by attending Professional Masters with world-class teachers, to then become an International Pastry Professor.

Her continuous passion and training have made Claudia an expert in classic and modern pastry, thus making her specialize in sweet and savory variants, but also in ice cream, chocolate and large leavened products, her great passion.

What makes each of her creations recognizable is the skillful union of Italian tradition and innovation, as well as constant research into the use of local products.

She is a teacher and International Pastry Judge, in 2021 she acquires the title of *Best Pastry Chef in the World*. Today he is the owner of the Artisan Workshop "Claudia Mosca - Italian Pastry" in Anzio (RM).

