



**ALGORITHME ET PÂTE FEUILLETÉE : TSIORY,  
AUDITEUR ET PÂTISSIER**  
**ALGORITHMS AND PUFF PASTRY: TSIORY, AUDITOR  
AND PASTRY CHEF**  
 (Recorded on 4 August 2025)

## Introduction

### LUCILE

Before I started making podcasts professionally, I worked as an auditor at the Banque de France. I worked for several years in a division called “internal audit”. The aim of internal auditing is to identify, assess and limit any risks that could adversely affect the smooth operation of the Banque de France. These risks include technical failures, human error, and inadequate or poorly-followed procedures. So, for a few months, with a team of auditors, I went on missions to inspect one of the Banque's business lines. Few of my colleagues knew that I was spending my free time making podcasts. So, when I heard that an IT auditor was also a finalist on the show “Le Meilleur Pâtissier” (The Best Pastry Chef), I wanted to meet him and tell you about it. Tsiory, are you ready?

### TSIORY

Yes, I'm ready. Hello, my name is Tsiory, I work at the Banque de France and I am auditor and a pastry chef.

### LUCILE

Hello everyone, my name is Lucile and in this summer episode of “L'Éco en court” with Tsiory, we are exploring the not-so-unlikely links between auditing and cakes. Like any business, large parts of the Banque de France's activities rely on IT applications and data collection and processing.

### TSIORY

I began my career at the Banque de France in the Information System Directorate. I spent nine years there as an IT project manager. The aim of an IT project is to take an idea and develop it through different stages into a finished product that can be used

by everyone or by a predefined number of users. Project management is about ensuring that all these stages are conducted smoothly.

**LUCILE**

Business applications and cybersecurity are among the areas monitored by a dedicated IT audit team. Tsiory joined this directorate a few years ago.

**TSIORY**

After nine years of project management at the Banque de France, I decided it was the right time to try something new. I've always liked taking a step back to understand things. And that's what auditing allows me to do, as it's a job that gives me a deeper understanding of how the Banque de France and its different divisions work, rather than just focusing on a single application or project.

**LUCILE**

And then, in the evening, the central banker transforms into a pastry chef. His second workday begins.

**TSIORY**

As soon as I get home, I swap my suit for an apron. I have a cute little apron with little cats on it. So I put on my apron and get busy in the kitchen, whether it's sweet or savoury, because I enjoy cooking in general and I appreciate good food.

**LUCILE**

Tsiory has always had a passion for gastronomy.

**TSIORY**

The anecdote I like to tell is when I was very young, when I came home from school, my mother would ask me, 'So, what did you eat today?' And I remember answering her, rubbing my hands together and licking my lips: "Well, I had celery remoulade, then green beans and chicken, and lastly a piece of fruit."

**LUCILE**

Covid was a catalyst. After the pandemic, following months of intense telework, he treated himself to a course in the basics of French cuisine at Ferrandi. Sauces, stocks, vegetable and fish preparation – he really enjoyed the technical aspects. But he realised that savoury cooking wasn't really his cup of tea after all.

**TSIORY**

Thanks to this cookery course, I realised that cooking is like a blank page on which you can create anything you want. And I admit that what I like is having a framework in which I can create. And that's how I turned to pastry-making three years ago.

**LUCILE**

You won't hear this anywhere else, but auditing and pastry-making have one thing in common: creativity is expressed within a strict methodological framework.

**TSIORY**

There is a link between auditing and pastry-making. Indeed, there is this initial framework. As far as auditing is concerned, there is a methodological framework, and within that framework, we can conduct an audit mission as we see fit. Different audit teams find different things. So there's this creative aspect, or freedom, that you find in pastry-making, and that's what I love about it. You have this technical framework with recipes that you can't deviate from. A cremeux is a cremeux, a whipped ganache is a whipped ganache. You can't really play around with the rules of pastry-making. And within this framework, you can create by combining flavours, trying infusions, for example. A whipped ganache, for example, has a basic recipe made with cream and white chocolate, and you might think, why not infuse my cream with verbena or pepper? This adds a new flavour to a dessert that wasn't originally planned that way.

**LUCILE**

And method is what has guided Tsiory throughout his career as a pastry chef.

**TSIORY**

Since I don't like doing things by halves, I thought to myself: why not set myself a goal, which was to take a professional qualification in pastry-making, a "certificat d'aptitude professionnelle" (CAP). I made a list of all the techniques and set out my expectations, because some of the techniques involve recipes, such as an entremet, but what exactly is an entremet? It's a biscuit, it's a cream, it's a filling. Ah, okay, how many types of biscuit are there? Okay, I'll check all the biscuits covered in the CAP course. So I said to myself, OK, I'm going to work on all of those recipes. In an audit mission, we have a work programme with topics, supervisory objectives and questions to be asked. So I did something similar with my approach to pastry-making. I had my broad themes, the main topics to be covered in the CAP, which I broke down into specific pastry-making objectives. If I had any questions, I wrote them down. And when I had the opportunity to ask professionals or people with a little more experience, I did so. And my reports consisted of cakes.

**LUCILE**

Tsiory did what it took to achieve his ambitions. He started working part-time and shared his creations on social media. Content creator is therefore his third profession.

**TSIORY**

I don't particularly have a target for the number of followers, but it's really nice to be able to share recipes and have people send you photos or messages after trying one

of your recipes. That's the greatest reward. It's a wonderful surprise to think that I'm in my kitchen making a little recipe, and then people make it themselves and are really happy with the results and simply enjoy eating it.

**LUCILE**

His Instagram account has become his calling card. He tried his luck on the TV show "Le Meilleur Pâtissier" and made it to the final of the 13th season.

**PRESENTER OF THE PROGRAMME "LE MEILLEUR PÂTISSIER"**

Tsiory and Timothée, well done to both of you. You have overcome many challenges and now you are in the final. You can be really proud of yourselves, truly.

**TSIORY**

Yes, it's quite incredible. Funnily enough, I'm actually a fan of the programme.

**LUCILE**

A childhood dream and no regrets.

**TSIORY**

My first goal was to take part in the "Meilleur Pâtissier" adventure, so that was already amazing for me. Then winning a blue apron is the hallmark of the best pastry chef.

**PRESENTER OF THE PROGRAMME "LE MEILLEUR PÂTISSIER"**

I wanted to say a few words for you too, Tsiory, because honestly, you deserve it. Three times the blue apron...

**TSIORY**

And winning a blue apron, it was a bonus for me. I wasn't disappointed that I didn't win because I wanted to experience as many things as possible. I wanted to experience everything. And on this show, I experienced all the challenges, every week, all the twists and turns, all the surprises. So I am thrilled about that. And what I've gained in terms of experience is incredible.

**LUCILE**

And what's next? Hollywood? The cinema?

**TSIORY**

The Times, the 50 most influential French people... No, just joking, but an opportunity recently emerged, without planning it, I talked a little about my Madagascan origins on the programme. I discussed some lesser-known products, such as cassava and baobab powder. And this was very well received in Madagascar, where I had a huge

following. I was unaware of this. I found out when I went to Madagascar this summer. I've never taken so many selfies in my life. And, more importantly, I was invited to participate in an event in Madagascar, where I was able to give masterclasses and pastry demonstrations and share with others what I had learnt during my few years of experience. And it was fantastic.

### **LUCILE**

The thousands of followers and the masterclasses in Madagascar are impressive. And what about your colleagues?

### **TSIORY**

I sometimes share my passion for pastry-making with my colleagues, but not enough for their liking. One recipe in particular comes to mind that they really enjoyed: a hazelnut and apple crumble. It's so easy to make that my colleagues asked me for the recipe, and I think some of them have even made it at home.

### **LUCILE**

Thank you for listening to this summer episode. For our first post summer episode, we'll be putting away our aprons to talk about deficits and public debt. Please feel free to leave your comments and stars. You can also write to us at: [podcasts@banque-france.fr](mailto:podcasts@banque-france.fr).

And, of course, subscribe to the Banque de France podcasts, "[L'Eco en court](#)" and "[Dialogue &co](#)".

### **TSIORY**

To make the apple and hazelnut crumble:

First, make a hazelnut crumble with 120 g of ground hazelnuts, 100 g of butter, 100 g of brown sugar and 100 g of flour. Mix all the ingredients together until you get a crumble mixture. If you want, you can do it by hand and even add a little fleur de sel. Next, make an almond cream with 140g softened butter, 140g sugar, 128g eggs and 140g ground hazelnuts.

To do this, beat the eggs and sugar until the mixture forms a ribbon, i.e. until the mixture triples in volume. Add the softened butter and ground hazelnuts and mix again. Assembling the cake is very simple. Take a third of your crumble, press it into the bottom of your baking tin, add your almond cream on top, then arrange your diced or sliced apples however you like. Cover with almond cream and crumble and bake for 50 minutes at 160°C. Then simply enjoy! If you like, you can add a little icing sugar for decoration and enjoy this cake at a picnic, for dessert or even for breakfast.