

# 24 Days Intensive Pastry Program





# 24 Days Intensive

This program was specially designed for the individual out there that want to hone their skills and techniques by spending 24 days with our highly acclaimed Pastry Chef Teachers, all of which have been working on refining their skills by participating in competition on the national and the international stage, further to that the are regularly working with the best in the industry, MOF Chefs, World Champions and Chefs who have reached the pinnacle of their profession.

So if you have what it takes, are already have some experienced and basic skills, we would like to invite you to come and experience this great 24 day workshop.

8 topics per program...3 days each...very intense and rewarding indeed... so don't wait we are ready to take your skill up a notch and help make you even better than you already are.

FOR Enthusiast Entrepreneurs

PRE REQUISITE 18 years old minimum Basic Pastry Background

INSTRUCTION LANGUAGE English

#### **Class** Type

100% hands-on training

#### Modules

**BASIC INTENSIVE** 

Classic French Pastries Biscuits, Cookies & Macarons Petit Gateau Traditional Entremet Tarts, Pie & Flan Chocolate & Pralines Breads, Muffin & Brioche Wedding Cake Designing

#### SERIES I

SERIES II

Chocolates Modern French Pastries Entremet & Cakes Travel Cakes Tart & Torte Ice Cream & Sorbet Bread Viennoserie

Entremet & Gateaux Verrines Petit Gateau Chocolate & Confectionery Petit Four Wedding Cake Macarons & Cookies Breads

### **Classic French Pastries**





#### **Biscuit, Cookies & Macarons**



Products: Biscotti Diamond Cookies British Scone Financier Florentine Granola Bar Oatmeal and Raisin Cookies Parmesan Chili Cookies Sable Viennois Sebastopol Shortbread



#### Petit Gateau





#### Products:

Opera Chilled Cheesecake Eclair Raspberry Religieuse Cottonsoft Cheesecake Choux - Creme Puff





### **Traditional Entremet**





Products: Black Forest Revisited Swiss Roll Blackberry Charlotte Exotic (Mango Passion Fruit Coconut) Salted Caramel and Chocolate Entremet





#### Tarts, Pies & Flan



#### Products:

Chocolate Tart Flan Patissier with Blitz Puff Fresh Fruit Tartlet Lemon Meringue Tart Peach Tart Quich dough and Royale







### **Chocolate & Pralines**



*Products:* Milk Chocolate Truffle Chocolate Mandola Almond Rocher Chocolate Pistachio Bar Coffee (moulded) Orange (moulded)





### Breads, Muffin & Brioche



Products: Baguette Bread Rolls Boule Ciabatta Faugasse aux Olives Milk Bread Naan Bread Rye Bread





Wedding Cake designing



*Products:* 3 Tier Dummy Cake Pastillage -Church Sugar Paste- Lily Flower Royal Icing - Piping





### Chocolates



#### Products:

Raspberry Pate de Fruit Florentine Ganche Milky Way Pear Cinnamon Pate de Fruit Red Fruit Tea with Raspberry Jelly Pecan Pie Baileys Strawberry Ganache with Peanut Praline Valencia Vanilla Fudge







**Modern French Pastries** 



Products: Black Prince Mont Blanc Robusta Pavlova Ispahan Le Paris Brest Exotic Eclair La Foret Noire 100% Vanilla





#### **Entremet & Cakes**





Products: Bailey Enchanted La Nature Apricot and Passion Fruit Indian Summer Raspberry Chocolate Exotic Log







### **Travel Cakes**





Products: Chocolate Cake Breton Matchan and Red Bean Cakes Ispahan Cakes Tigre Chestnut Cakes Fruits Cake Earl Grey Cakes and Figs Grand Classic





#### Tart & Torte



Products: Cherry and Chocolate Flan Apple Lemon Tart Peach Melba Mont Blanc Pistachio Raspberry Tart American Cheesecake Apple Tartin







### Ice Cream & Sorbet



*Products:* Chocolate Grand Marnier La Mandarin Pina Colada Raspberry Pistachio Exotic Summer







### Breads





#### Products:

Sour dough bagels Chicken and Curry Levain Matcha and Red Bean Gluten Free Pan de Bono Whole Wheat Levain Charcoal Bread Whole Wheat with Seeds and Cheese Caramelized Hazelnut Squares Fig Filling New York Rye Pear Buckwheat Bread Pita Portuguese Sweet Bread Sour dough cheese bread







#### Viennoiserie



**Products: Chocolate Pannetone** Brioche **Coffee Danish Gluten Free Muffins** Master Croissant Dough **Raspberry Pistachio Triangle Choco Morron Dream** Pineapple Supreme Corona V Vegan Laminated Dough Wasabi Shrimp Brioche Roll Frauchuer Petillante Banana Coucher de Soleil Stollen Strawberry Brioche





#### **Entremet & Gateaux**

#### Products:

Calamondin S.I.N Cassis Vanilla Fruit Rouge de Roule St. Honore Barista Mille Feuille L' orange







#### Verrines

#### Products:

Budino Pistachio Raspberry Yogurt Berries Pina Colada Pitaya Lemonade Nutty Madagascar Side Car Irish Coffee Passion Olong Pommes







#### Petit Gateau

#### Products:

Banana Tart Tart. St. Honore Banana Plisee Rouge Elegance Success Revisited Berry Opera Exotic







### **Chocolate & Confectionery**

#### Products:

Hazelnut Spread Mango & Raspberry Snickers Revisited Tablet with Texture Twix Revisited Gummy Bear Lychee Rose Pate de Fruit Chocolate Nougat Vanilla Nougat Pistachio Raspberry







#### Petit Four

#### Products:

Earl Grey Ganache & Apple Confiture Sunflower Seed & Cranberry Nougat Passion Fruit Caramel with Mango Jam Coconut Ganache with Lychee Coffee Marshmallow Mapple Sphere Peanut Praline Apple & Pear Pate de Fruit







### Wedding Cake

3-tier Dummy Cake (Styrofoam) Pastillage - Castle Royal Icing - Piping Gum Paste - Flowers







#### Macarons & Cookies

#### Products:

Chocolate Macarons Florentin Sable Viennois Raspberry Macaron Caramel Macarons Biscotti Granola Bar Swiss Meringue Oatmeal Kisses Raisin Cookies







### Breads

#### Products:

Korean Injeomi Toast Truffle Nori Brioche **Chicken Floss** Nori Bread Fried Noodle Buns **Beef Bacon** Leeks & Potato Pie Pizza Buns Squid Ink & Mushroom Danish **Curry Danish** Japanese Melon Bread Salted Egg Croissant Salted Eggs Black Bread Hoddeok Ratatouille Danish **Taiwan Coffin Bread** Sundried Tomato & Parmesan Brioche **Taiwan Cheese Tart** 







