



YEARS

L'École
VALRHONA
BROOKLYN

PROFESSIONAL
COURSE SCHEDULE

2020



CELEBRATING 5 YEARS OF PASSION, EXPERTISE, & INNOVATION.

2020 marks an exciting milestone for us - L'École Valrhona Brooklyn officially opened 5 years ago. Over the past 5 years, we have been so proud and inspired by all the pastry professionals who have passed through our doors.

When the first L'École Valrhona was founded by Frédéric Bau back in 1989, the mission was to offer our customers another valuable resource for inspiration, creativity, techniques, and knowledge about chocolate. That's why we are happy to unveil our 2020 class schedule, taking our program to new levels to better support you.

This year, to celebrate the 5 year anniversary of L'École Valrhona Brooklyn, we are bringing L'École Valrhona's expertise to the West Coast with 4 special classes based in California. We also mark this milestone year with new and special classes, including an exclusive course in France taught by one of the godfathers of L'École Valrhona, Pierre Hermé.

Looking back at the past 5 years, we knew the best way to celebrate was with you, all of the pastry professionals who make up our amazing community. We want to thank you for being part of our journey. We can't wait to see what new techniques, ingredients, tools, perspectives, and inspirations you bring to L'École Valrhona in the coming 5 years and more!

*Sincerely,
the L'École Valrhona Brooklyn team*



Number of students who
have attended classes
at L'École Valrhona
Brooklyn since 2015



Number of classes
hosted at L'École
Valrhona Brooklyn



Number of states students
have traveled from to
attend L'École Valrhona
Brooklyn classes



Number of countries
students have traveled
from to attend L'École
Valrhona Brooklyn classes

THE **NEW** VALRHONA APP



Download on the
App Store

DIGITALIZED ESSENTIALS LIBRARY

All users have access to customizable pastry recipes and videos created and cultivated by Valrhona chefs

CLASSES AND EVENTS

Register for targeted classes to learn current and emerging trends from world-renowned chefs

POWERFUL RECIPE TOOLS

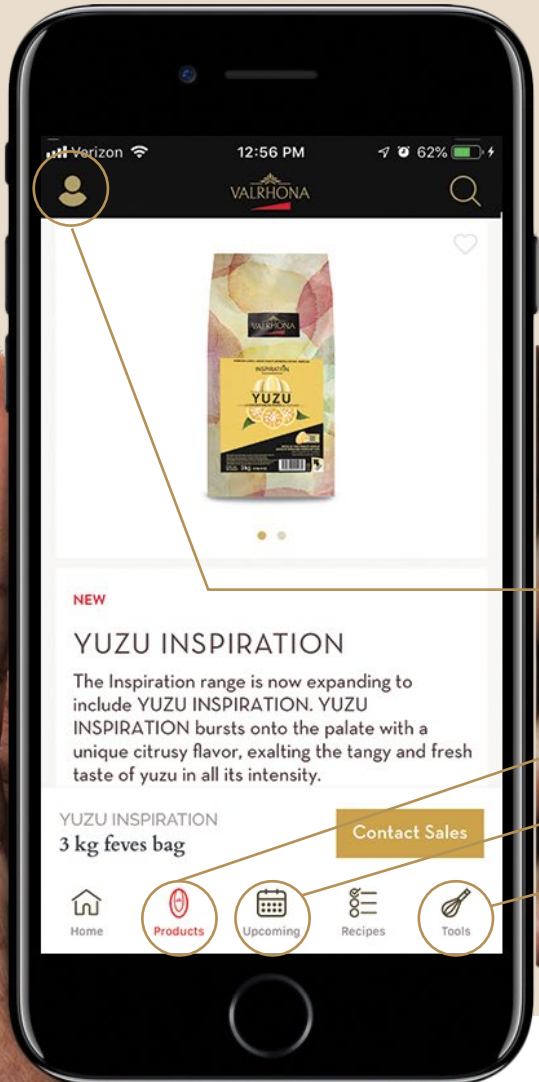
Create new recipes with our chocolate pairing tool, tempering and fluidity guides

NEW PRODUCTS AND RECIPES

Access product information and countless inspired recipes from Valrhona

EXPLORE THE VALRHONA APP:

- Log in to your personalized account for a customized experience
- Browse and save Valrhona Products
- Easily register for all of Valrhona's Classes
- Utilize all our powerful **NEW** tools to develop recipes, research pairings, find equivalencies and more



DOWNLOAD YOUR NEW ESSENTIAL PASTRY TOOLKIT NOW



us.valrhona.com



@valrhonausa

#valrhonausa

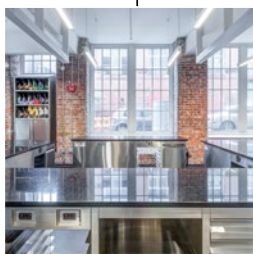
AN INTERNATIONAL PRESENCE

Four schools, a global pastry presence, inspiration from diverse backgrounds

Since its founding in 1989, l'École Valrhona's mission has been to serve and support pastry chefs and artisans. Today with four locations around the world, 31 years of teaching expertise, 35 l'École Chefs, and over 16,000 students taught, we are proud to share our expertise with the global pastry community.

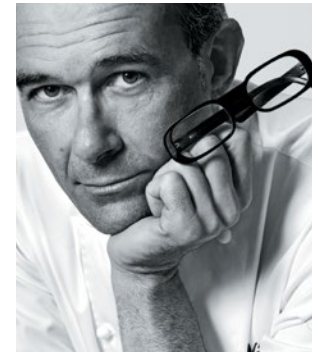


BROOKLYN



TAIN L'HERMITAGE







WE ARE L'ÉCOLE

*a talented team
to support you*



VALRHONA



FROM OUR STUDENTS

“I cannot thank @ghayaoliveira enough and @paulsaiphet for an incredible class @ecolevalrhona. **I was blown away and learned so much.** The class and hospitality of the program exceeded my expectations from the name's on the lockers to the delicious lunches and dinner @sugarcanerawbargrill. **It was wonderful meeting so many hardworking chefs from all over North America** like @arnellequenelle, @chefrosajimenez, @yazatthedel, @becky.heine, @melaniesnider_pastry, @katietheresa206, and @lovescakery. **@valrhonausa what an amazing experience,** I look forward to the next class!”

- Rochelle Cooper, Corporate Pastry Chef,
Think Food Group
@Shakinbaker219

CLASS ATTENDED: Plated Desserts by Ghaya F. Oliveira

“I feel very lucky to have spent the past three days at Valrhona Brooklyn with chef Derek Poirier!! **Thank you for the great opportunity** to learn the little tricks and tips for bonbon making, **I feel much more confident and grateful** to have found out the mistakes I have been making in the past so my bonbons can only improve from now.”

- Betty Petrova, Pastry Chef, Uni Boston
@Betty.petrova

CLASS ATTENDED: Molded Chocolate Bonbons

“The panning class by Nicolas Botomisy was **a great mix of technical knowledge and practiced technique.** (...) I've learned an enormous amount about a topic I knew very little of, and obviously **had fun, too.** Thank you #ecolevalrhonabk!”

- Toni Roberts, Owner, The Wit Hotel
@toniroberts_

CLASS ATTENDED: Panning & Chocolate Snacks

“Day 2 @valrhonausa. Chef Lincoln's 'Inspiration from Sweet to Savory' is very inspiring! **I was amazed by how he used the techniques we use as pastry chefs to apply to savory food.** We also tried his Uni custard, comte cheese sauce and horseradish panna cotta today. I have to say the uni custard was insanely delicious. **What a fruitful and fun day in Brooklyn!**”

- Melissa Lee, Chef Instructor, Cooking Beautiful Lee
@Cookingbeautifullee

CLASS ATTENDED: Inspiration from Sweet to Savory

“Getting ready for the last day of class with @ecolevalrhona. **Have had an amazing time learning from @chefderekpoirier and the amazing @valrhonausa team.**”

- Victoria McDonald, Chocolatier, Cocoa Therapy
@cocoa_therapy

CLASS ATTENDED: Panning & Chocolate Treats

“**I truly enjoyed every single minute** of chef @ghayaoliveira's Plated Desserts Class. I wanted to stay there forever and learn more and more and more!!!! **Amazing team of talented pastry chefs** from all over the US! And **outstanding flavor combinations** that chef put together for us to create! Thank you!!”

- Yasmine Escalante, Executive Pastry Chef at Hotel
Del Coronado
@Yazatthedel

CLASS ATTENDED: Plated Desserts by Ghaya F. Oliveira

“**What a truly inspiring week!** Thank you thank you thank you #valrhonausa

- Julianna Westgor, Pastry Chef, The Dearborn Tavern
@Jules_8891

CLASS ATTENDED: Unveiling Modern Patisserie

Share your **#ECOLEVALRHONABK** experience with **@VALRHONAUSA!**



OUR L'ÉCOLE VALRHONA BROOKLYN CHEFS



GUILLAME ROESZ

L'ÉCOLE VALRHONA GLOBAL PASTRY CHEF, NORTH AMERICA

Following his pastry apprenticeship in Guebwiller, a small city in Alsace, Chef Guillaume Roesz arrived in Paris in 2006 to work for Maison Ladurée. After earning his stripes, five years later he embarked on a new journey to the Middle East to open three shops for Maison Ladurée in Doha and Dubai.

Chef Guillaume conquered the hearts of Middle Easterners with his pastry expertise while working for Valrhona in Dubai. Through traveling from South Africa to the Indian Ocean, Guillaume built his credibility and reputation thanks to his deep knowledge of fine French pastry and chocolate.

Chef Guillaume is a part of the Valrhona North America team as the Executive Pastry Chef, he looks forward to sharing his French pastry and chocolate skills while perfecting his Yankee accent!



DEREK POIRIER

L'ÉCOLE VALRHONA PASTRY CHEF, WEST COAST

Derek Poirier, named one of the 2014 Top 10 Pastry Chefs in America, brings his experience and skills honed in US and Canada's top hotels to his work at Valrhona. He teaches and conducts demonstrations in restaurants, hotels and culinary schools throughout North America. He also develops recipes and teaches demonstrations and hands on classes attended by an international array of pastry chefs.

He has represented the US and Canada in world pastry competitions, including in 2003 and 2005, as a member of Team USA at the Coupe du Monde de la Pâtisserie in Lyon, France, where he later advised the 2009 and 2011 teams. A native of Vancouver, BC, he currently lives in Arizona.



SARAH TIBBETTS

L'ÉCOLE VALRHONA PASTRY CHEF, CENTRAL

A graduate of Culinary Institute of America, Sarah Tibbetts' stellar career includes experience at some of the most renowned restaurants and hotels in the country. She worked at The French Laundry and other fine restaurants before becoming the Executive Pastry Chef at four-starred Fleur de Lys and Michael Mina's Michelin-rated restaurant at the Bellagio. She was a 2009 James Beard Award nominee.

Chef Tibbetts qualified for the North American semi-finals of the Valrhona C3 Culinary Competition in Versailles, France in April 2011. Chef Tibbetts joined Valrhona as its L'École Valrhona North American Pastry Chef, through which she conducts classes for professionals, one-on-one culinary consultations and media outreach, communicating the tastes and tales of Valrhona chocolate.



PAUL SAIPHET

L'ÉCOLE VALRHONA ASSISTANT PASTRY CHEF

Paul Saiphet began his career in San Francisco working with Top Chef Alumni, Chef Ryan Scott, overseeing 'American-Style' desserts. He then worked with Top Chef-Just Desserts winner Chef Yigit Pura at Pâtisserie Tout Sweet, focusing on elegant, French-style desserts. Later, Chef Paul gained valuable experience in fine dining plated desserts at 2 Michelin Star outposts: Quince and Cotogna, under Chefs Carolyn Nugent and Chef Alen Ramos. In 2014, Chef Paul joined the L'École Valrhona Brooklyn team lending his skills and talents in support of L'École Valrhona Professional Classes and teaching classes.

2020 GUEST CHEFS



ANTONIO BACHOUR
Chef/Owner, Bachour



ORIO BALAGUER
*Executive Pastry Chef &
 Owner, Oriol Balaguer*



RON BEN-ISRAEL
*Chef/Owner,
 Ron Ben-Israel Cakes*



KARIM BOURGI
*Executive Pastry Chef, La
 Maison du Chocolat Paris*



LINCOLN CARSON
Chef/Partner, Bon Temps



PATRICE DEMERS
*Chef/Owner,
 Patrice Pâtissier*



CHRISTOPHER ELBOW
*Chef/Owner, Christopher
 Elbow Chocolates*



CLAIRE HEITZLER
Executive Pastry Chef



PIERRE HERMÉ
*Executive Pastry Chef
 & Owner, Pierre Hermé*



GREG MINDEL
*Chef/Owner,
 Neighbor Bakehouse*



NATHANIEL REID
*Pastry Chef/Owner,
 Nathaniel Reid Bakery*



ADAM THOMAS
*Executive Pastry Chef,
 The Broadmoor Hotel*



 **STÉPHANE TRÉAND**
*M.O.F. Pâtissier
 and World Champion*



MIRO USKOKOVIC
*Pastry Chef,
 Gramercy Tavern*



WILLIAM WERNER
*Regional Executive
 Pastry Chef, Google*

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1 CHOCOLATE COURSES





PANNING *and* CHOCOLATE SNACKS

Chef Derek Poirier (February 24-26), or Chef Guillaume Roesz (October 5-7)

FEBRUARY 24-26 (3 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,155

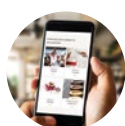
OCTOBER 5-7 (3 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,155

Learn to create a range of chocolate treats for snacking, perfect for indulging in just one bite! Delight your customers and learn how to develop new snackable confections, such as chocolate covered nuts, dried fruit and other ingredients that appeal to a wide variety of customers. Experiment with marshmallows and caramels to improve your skills.

This hands-on course will help you understand and master both basic and advanced panning techniques. You will leave knowledgeable, confident, and inspired to add these one-bite delights to your range.

OBJECTIVES


- Master basic techniques of panning using a stand mixer attachment and a panning machine
- Understand and practice the panning process to pan different centers of all shapes and sizes, including nuts, dried-fruits, and more
- Learn new methods to create small bite sized snacks such as multi layered candy bars, marshmallows, caramels, pâte de fruit, and other confections with a variety of fillings
- Use a wide range of products to create chocolate coated treats single and double layers, intriguing and unique textures, colors, and finishes
- Learn the correct products to increase shine for an attractive result
- Employ an array of tools and machines for enrobing, panning, and guitar cutting
- Apply various finishes, glazes, and décors to enhance your snack creations



REGISTRATION:

Use the **VALRHONA APP** or visit **us.VALRHONA.com** and click "OUR CLASSES"

DISCOUNTS

- **30% OFF** all classes for members of  North America
- Additional discount is available for **CHEF REFERRAL PROGRAM** See p. 44 for details

CLASS INCLUDES:

A class recipe book, an apron, lunch on all class days, and dinner with the student group and the chef instructor on the first or second night of class. In order to enhance your learning experience, the size of the class will be kept to a maximum of 8-10 students depending on the class theme.

GUEST CHEF COURSE



THE BUSINESS OF BONBONS

Chefs Christopher Elbow and Derek Poirier

APRIL 27-29 (3 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,555



This unique bonbon class will combine the extensive chocolate expertise of l'École Valrhona Chef Derek Poirier with the bonbon and business knowledge of award winning Christopher Elbow Chocolates owner and chocolatier, Christopher Elbow.

This class will focus on creating bonbons, practicing painting with colored cocoa butter, casting, filling and sealing molded bonbons, and making different types of fillings such as ganache, caramel, nut based praliné, and more! Students will also learn how to temper chocolate and balance ganache recipes to create multi-layered bonbons.

Chef Elbow will share what he has learned from his 16+ years of experience running a chocolate business. He will discuss things that have worked for his business, and equally important, things that haven't worked. Students should come prepared with specific questions or problems so Chef Elbow can discuss possible solutions based on how he dealt with similar issues in his business. Class will also feature chocolate theory and a discussion on how to create and grow a successful chocolate business.

OBJECTIVES

- Learn how to create different types of bonbon fillings such as ganache, caramel, nut based praliné, and more
- Discuss the ins and outs of running a chocolate business
- Decorate and design bonbons using transfer sheets, painting, and airbrush techniques
- Perfect your tempering, bonbon casting, filling, and sealing skills

CHEF CHRISTOPHER ELBOW *Chef/Owner, Christopher Elbow Chocolates*

After pursuing a career as a savory chef, Christopher Elbow discovered all things sweet when he went to work in the Las Vegas restaurant industry. While in Vegas, Christopher had the opportunity to work in pastry kitchens of hotels and restaurants... and never looked back. Upon returning to his hometown of Kansas City, Christopher began experimenting with making chocolate bonbons while working as a pastry chef in a local restaurant. A passion was ignited, and in 2003, Christopher Elbow Chocolates was born. Immediate accolades and press fueled the rapid growth of Christopher Elbow Chocolates, leading to the opening of retail stores in Kansas City and San Francisco as well as a robust e-commerce and wholesale business.



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FRAMED CHOCOLATE BONBONS and SNACKING BARS

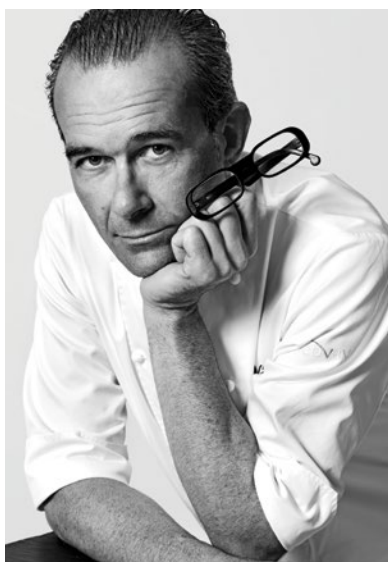
Chef Philippe Givre

JUNE 1-3 (3 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,155

Take your chocolate bonbon skills to the next level with the chocolate experts at L'École Valrhona. Make inspiring framed chocolate bonbon recipes, and learn all the technology and techniques behind inventive fillings, including ganache, pâte de fruit, pralinés and decorations. Brush up on the basics such as different methods for tempering and have all your questions answered by the L'École Valrhona pastry chefs.

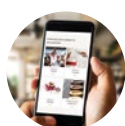
OBJECTIVES

- Create advanced confections featuring a variety of fillings from ganache to praliné and pâte de fruit
- Use a guitar cutter to cut efficiently and create uniform bonbon pieces
- Learn to enrobe manually and using a Selmi enrobing machine
- Learn methods to improve the quality of production and conservation of your bonbons
- In a theoretical discussion, sit down and explore the gastronomy and foundations of chocolate
- Use traditional techniques but also the latest technology available to create your bonbon range
- Use different methods to temper chocolate
- Learn how to use the newest ingredients available in the marketplace



CHEF PHILIPPE GIVRE  **L'École VALRHONA** *Executive Pastry Chef and Experience Director*


With more than 25 years of experience working as a Pastry Chef, Philippe Givre has acquired an outstanding understanding of all aspects of the world of pastry. He worked for 10 years at Restaurant La Maison Troisgros in Roanne, France, a 3-Michelin star establishment, in luxury pastry shops and catering with 5 years spent at Fauchon, Paris with Sébastien Gaudard and Christophe Adam, and in chocolate making, for the last 12 years at L'École Valrhona. Philippe has traveled to more than 40 countries for pastry consulting and other positions including his work as the Pastry Chef in charge of desserts at Joel Restaurant in Atlanta. Today, through his position as Executive Pastry Chef in charge of the coordination of knowledge for Valrhona chefs at L'École Valrhona, Philippe leads the team of Valrhona Pastry Chefs, manages classes and various projects outside of L'École, offers one-on-one technical assistance to chef customers, and ensures the sustainability of the L'École philosophy and teaching values.



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MOLDED CHOCOLATE BONBONS

Chef Paul Saiphet

SEPTEMBER 1-2 (2 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$955

L'École Valrhona shares its chocolate expertise through this course designed to help professionals create eye-catching molded chocolate bonbons. Learn how to temper Valrhona's range of chocolates, including our unique INSPIRATION range. Explore the different ways to decorate your molded bonbons with cocoa butter, such as air brushing, hand painting, etching, and using Valrhona Signature transfer sheets. Understand the various fillings the molded form allows such as ganache, praliné, soft caramel, and pâte de fruit. You will leave feeling knowledgeable and confident to put your own twist on the techniques you learned.

OBJECTIVES

- Use different shaped molds to learn proper shelling and molding methods for molded bonbons
- Produce balanced ganaches and fillings using different types of chocolate, alcohol, pralines, fruit pureés, and more to create unique flavor combinations
- Utilize airbrushing, hand painting, etching, transfer sheets, and other unique techniques for decorating and texturizing colorful eye-catching molded confections



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ONE-SHOT MACHINE BONBON PRODUCTION

Chef Romain Grzelczyk

SEPTEMBER 29-OCTOBER 1 (3 DAYS) • BUFFALO, NY • \$1,155

Off-site course in Buffalo, New York



Interested in increasing your bonbon and chocolate confection production with a One-Shot Machine? Then this class is for you! L'École Valrhona Brooklyn is partnering with Tomric to bring you this intensive chocolate class focused on using the One-Shot Selmi Tuttuno system to produce chocolate bonbons, bars, and confections using Valrhona chocolate. A One-Shot machine creates filled chocolate products in a single deposit utilizing nozzles and a conveyor belt. This machine is a quick and efficient way to automate and scale your production when operated properly. L'École Valrhona Pastry Chef and One-Shot expert Romain Grzelczyk will teach you how to set up, maintain, and run a one-shot Selmi Tuttuno machine, and how to adapt your recipes for use in this special machine.

Class will utilize tempering, One-Shot, and accompanying accessories such as the mold charger, Vibra, and cooling tunnels. As part of the class you will also explore the different mold options available and how they interact with the machine. Chef Grzelczyk will discuss the science and technology behind Valrhona chocolates and ingredients used, so you can understand how to balance recipes and improve the texture, taste and preservation of your bonbons and confections.

Join us for this unique opportunity to get hands-on experience working with the innovative One-Shot system. Learn all the exclusive functions, and how to properly take care of your investment from the experts at Tomric and Valrhona.

OBJECTIVES

- Understand how to make chocolate bonbons and chocolate confectionery using a One-Shot system
- Secure the longest possible shelf-life for your products
- Learn how to rebalance ganache, praliné, and caramel recipes to be used in the One-Shot
- Master how to fully operate and maintain a One-Shot system, including accompanying accessories



CHEF ROMAIN GRZELCZYK  | **L'École VALRHONA** *Trainer Pastry Chef*

After having apprenticed in a small pastry shop, Chef Grzelczyk started working at Philippe Segond's  pastry shop in Aix en Provence, France, and became chief chocolatier, a position he held for more than ten years.

In 2011, Chef Grzelczyk arrived at Valrhona, working both in the Chocolate Bonbon Production and the Research and Development departments, where he spent 4 years learning and passing on his knowledge and experience.


In 2015, Chef Grzelczyk joined the wonderful family of l'École Valrhona as trainer and coordinator of the Research and Development department.



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2 ARTISTIC COURSES



GUEST CHEF COURSE



RON'S SPRING GARDEN PARTY: SUGAR FLOWERS *and* VALRHONA CHOCOLATE

Chefs Ron Ben-Israel and Guillaume Roesz

MARCH 2-4 (3 DAYS) • NEW YORK CITY • \$1,600

Offsite course in Manhattan, New York



Join renowned cake designer Ron Ben-Israel and his crew at his flagship studio in the heart of NYC's Garment District for a three-day immersive experience. Class will explore some of the most beloved and popular Spring sugar flowers that Chef Ron uses on his cakes. Students will create colorful varieties of Anemone, Lucille Ball Roses, Tweedia and Foliage. As a bonus, we'll also include Ron's innovative method and custom designed cutter for creating Sweet Peas.

Valrhona Pastry Chef Guillaume Roesz will introduce methods of creating professional chocolate cakes with various fillings, and discuss the origins and flavor pairings of the expansive Valrhona Chocolate collection, finishing with an engaging chocolate tasting. Chef Guillaume will also share how to use Valrhona Signature Transfer Sheets to decorate your cake.

To complete their training, each student will be given a small display cake to decorate with the flowers they made in class, and a large box to take home the cake and flowers. At the end of each day, time permitting, there will be a discussion about topics of interest to the class, such as the business of cakes, promoting your own confectionery work, your design ideas, and more. You will also enjoy a tour of the bakery and design studio!

OBJECTIVES

- Create shape, texture, and movement in sugar paste to resemble flowers as they appear in nature
- Dive into learning how to create a beautiful, moist, chocolate cake with easy but delicate chocolate fillings to add an extra wow for your chocolate-loving customers
- Get an insider tour of Chef Ron's bakery and design studio, and meet his dedicated staff
- Discuss topics of interest to the class, such as the business of cakes, promoting a unique brand, pricing confectionery work, inspiration for design concepts, and more
- Flowers featured in the class will include Anemone, Lucille Ball Roses, Tweedia, Sweet Peas, and Foliage



CHEF RON BEN-ISRAEL *Chef/Owner, Ron Ben-Israel Cakes*

Chef/Owner of one of the world's finest couture cake studios, Ron and his accomplished team have made specialty cakes that have been hand-delivered to destinations throughout the continental US and abroad. Ron started his confectionery adventures after a 15-year career as a professional modern dancer. Upon retiring from performing with companies spanning three continents, he incorporated his art training, military background and ballet regime into the discipline of pastry arts. Ron's cakes were discovered by Martha Stewart while on display in the windows of Mikimoto on Fifth Avenue, an encounter that propelled him to a prominent position in the print media and TV. In 1999, he established his flagship design studio and bakery in Manhattan. Along the way he became the only guest master pastry chef-instructor at the International Culinary Center in New York City, has been awarded prestigious gold medals for his confectionery achievements, and influenced countless aspiring cake designers. He was the sole host and judge of the three seasons of the hit Food Network show "Sweet Genius", and continued with three seasons of the channel's popular "Cake Wars". Ron is sought after as a teacher and a lecturer for cake techniques and design as well as the wedding and special events industry.



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GUEST CHEF COURSE



ARTISTIC CHOCOLATE SHOWPIECES

Chef Stéphane Tréand 

MARCH 23-25 (3 DAYS) • SOUTHERN CALIFORNIA • \$1,255

Off-site course in Tustin, California

Join award winning Chef Stéphane Tréand, MOF, for his chocolate showpiece class at his new school in Southern California. Drawing from his extensive knowledge, experience, and innovative techniques, Chef Tréand will teach you different methods to create an eye-catching artistic chocolate showpiece. Using tempered chocolate and specific tools, you will learn how to design and build modern, professional showpieces on a grand scale. Chef Tréand will even demonstrate how to create flowers out of chocolate.

No matter your level of ability, Chef Stéphane Tréand will be able to challenge you and help you discover your own personal artistic style.

OBJECTIVES

- Learn each step, from sketch to finished showpiece, to create modern professional chocolate showpieces
- Discover the tricks to smooth, texture, and shape chocolate, bringing an artistic flare to chocolate
- Identify various ways to create fast and unique designs including molds and free-hand techniques
- Explore various finishing techniques such as air brushing, creating chocolate flowers, and advanced decoration techniques

CHEF STÉPHANE TRÉAND Pâtissier and World Champion

Stéphane began his career in a variety of positions at bakeries and pastry shops in the Paris area, where he learned the fundamentals of French pastry and bakery. In 1989, Stéphane opened his own pâtisserie tearoom “Pâtisserie Tréand,” located in Brignoles in Provence, South of France.

While running his pâtisserie, Stéphane found another way to share his passion through teaching. In 1994, he decided to become a Pastry Teacher while still running “Pâtisserie Tréand”. In 2001, Stéphane sold his pâtisserie in order to devote more time to teaching and to pursue his lifetime dream of achieving the title of M.O.F., (Meilleur Ouvrier de France) “Best Craftsman in France” which he achieved in 2004.

In 2005, Stéphane moved to the United States to work as the Executive Pastry Chef at The Four Seasons Hotel & Resort in Newport Beach, followed by a move to the St. Regis Monarch Beach Resort in Dana Point.

In 2005, Chef Tréand won the Food Network’s “Sugar Daredevils Challenge”, and in 2007 he won the gold medal at the National Pastry Team Championship (NPTC) in Nashville, TN. In 2008, he took the title of World Pastry Champion at the WPTC in Nashville, TN. Pastry Art and Design Magazine named Stéphane one of the Ten Best Pastry Chefs in the US in 2007 and 2008.


Currently, Stéphane is the Executive Chef Consultant for Occitanial, a pastry shop in Tokyo which creates Southern French Pastries with a pinch of Japanese sensitivity. Stéphane also shares his passion and love for the Art of Pastry at his The Pastry School in Costa Mesa, CA.



REGISTRATION:

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DISCOUNTS

- **30% OFF** all classes for members of  North America
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3 PASTRY COURSES



SEASONAL BUFFET FLAVORS, DESIGN AND DISPLAY

Chef Sarah Tibbetts

MARCH 17-18 (2 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$955

AUGUST 18-19 (2 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$955

Upgrade your buffet presentations during this class taught by l'École Valrhona Pastry Chef Sarah Tibbetts. Whether you're planning a wedding, corporate event, holiday celebration or preparing for a high-volume event, learn from the expert at L'École Valrhona Brooklyn how to impress your guests with an enticing buffet made of delicious and eye-catching seasonal dessert creations.

With her extensive experience at the Bellagio, Wynn Hotel and Ritz-Carlton, Chef Tibbetts will share her pro tips on how to efficiently pull off a big event.

This course focuses on creating individual single portion desserts to be displayed or passed at large volume events, as well as the importance of design and visual aspects in dessert presentation. **The first class will focus around Easter & Mother's Day, highlighting Spring flavors and colors with new and innovative products. The second class will focus around Thanksgiving & Christmas, highlighting Fall & Winter flavors and colors.**

OBJECTIVES

- Explore the roles of flavor and texture in smaller bite-sized desserts
- Learn to create visually appealing displays with seasonal inspiration
- Create desserts in a small bite-sized format, including verrines, composed tarts, truffles, macarons and various petit fours.
- Techniques will include tempering, enrobing and how to make chocolate décor pieces
- Recipes featured will have versatility in size and application, be adaptable to various temperatures, along with seasonally inspired flavor and color combination and presentation



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INTRODUCTION to CHOCOLATE & PASTRY

Chef Paul Saiphet

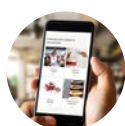
APRIL 14-15 (2 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$955

Are you curious about working with chocolate, but don't have the confidence to use it in your creations? Then come learn with the chocolate professionals at l'École Valrhona Brooklyn! This chocolate and pastry introductory class is designed for novice professionals with the desire to dive deeper into chocolate and pastry. You will have the opportunity to experience practical kitchen time hands-on with l'École Valrhona pastry chefs and learn the basics of working with chocolate.

Learn how to temper chocolate and use chocolate in desserts, confections, and pastries in a relaxed kitchen setting. The chef instructors at l'École Valrhona will take the time to share their knowledge and offer personalized support so you can leave the class feeling confident and motivated to make your own chocolate desserts and confections.

OBJECTIVES

- Learn the basics of classic preparations and techniques, including tempering, ganaches and mousses
- Prepare classic pastries using chocolate, such as choux, chocolate tarts, chocolate mousse cake, macarons, as well as plated desserts and petits gâteaux
- Prepare several chocolate confections using your mastery of tempering including molded and hand dipped bonbons and truffles
- Discover a variety of finishing techniques such as glazing and chocolate decorations
- Discover the perfect way to make an emulsion for a long lasting and shiny ganache



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TRAVEL CAKES

Chef Guillaume Roesz

May 12-13 (2 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$955

Take this class to enhance your pastry case and bakery offering with travel cakes. Loved because of their longer shelf life and transportability, travel cakes, madeleines and financiers have become popular among customers on the move in hotels, bakeries, and pastry shops. Come learn from l'École Valrhona Pastry Chef Guillaume Roesz how to make traditional French travel cakes, along with more modern interpretations.

Chef Roesz will explain how to adapt travel cake recipes to accommodate customers with dairy and gluten intolerances, without compromising texture and taste. You will understand how different gluten free flours and dairy free ingredients work so you feel confident using them in your own cakes.

Elevate your travel cakes by learning new filling recipes such as streusel, caramel, compote, confit, ganache, and meringue. Of course, appearance matters too! You will explore the different possibilities to add attractive looks to your products including different shaped molds, glazes, and chocolate décor. Chef Roesz will demonstrate how to temper chocolate and properly apply glazes to ensure consistent shine, thickness, and shelf life.

In this open format class setting, Chef Roesz will discuss various preservation techniques, and how to conserve your travel cakes in your display.

OBJECTIVES

- Explore different and unusual flavors, fillings, and ingredients in pastry like sauces and spices
- Learn how to extend the shelf life and preserve your travel cakes
- Practice tempering different kinds of Valrhona chocolate
- Give a new look to your travel cakes and offer a new product range to your customers
- Understand gluten free and dairy free ingredients, and how to use them in your creations



REGISTRATION:

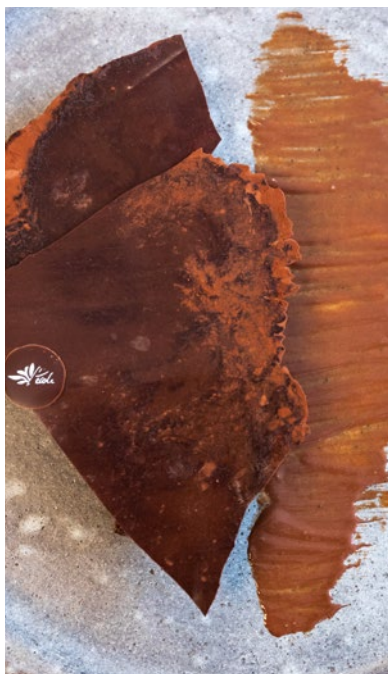
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‘ONE SPOON’: FLAVOR & FUNCTIONALITY in PLATED DESSERTS & PETITS GÂTEAUX



Chefs Philippe Givre and Derek Poirier

MAY 11-13 (3 DAYS) • NORTHERN CALIFORNIA • \$1,555

Off-site course in Napa, California

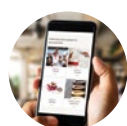
To celebrate the anniversary of opening l'École Valrhona Brooklyn, our pastry chefs are teaching the innovative and iconic Valrhona “One Spoon” dessert concept class on the West Coast! Originally taught in 2015, the first year l'École Brooklyn opened, we are happy to bring the “One Spoon” class to California for the first time, with new recipes and concepts that reflect the 5 years of change in our industry and consumer demand. L'École Valrhona Pastry Chefs Derek Poirier & Philippe Givre will share the “One Spoon” ingredient-driven approach to plated desserts, where recipe functionality and flavor outweigh flashy presentations. Designed for pastry chefs, this hands-on class will teach you how to create beautiful, flavorful, and balanced plated desserts with the materials you have on hand. Class will focus on simplifying and streamlining your mise en place, using alternative ingredients, and how to cross utilize ingredients in different preparations and textures.

Learn how well-chosen ingredients can enhance the flavor of your plated desserts and help you push past the boundaries facing today's pastry chef. A heavy emphasis will be placed on dairy free, gluten free, and vegan components, giving you the skills to quickly and easily modify your desserts to accommodate guest needs. Our chefs will also show you techniques to minimize food waste and maximize your time by utilizing dessert elements in multiple ways and eliminating unnecessary dessert components.

With their combined 40+ years of experience, Chefs Derek & Philippe will teach you how to build plated desserts and petits gâteaux starting with the ingredients first and explain the importance of choosing seasonal ingredients available in your market. They will show their techniques for creating stunning plated desserts without the use of added colors or special molds. Our chefs will also discuss the current industry trends, and their impact on flavor and presentation.

OBJECTIVES

- Learn the importance of each ingredient in a dish and how substitutions can impact flavor
- Practice your plating and piping skills
- Discover which components work together to make a texturally balanced plated dessert
- Learn how to utilize a few base recipes in different preparations, which will allow you to make multiple desserts from just a couple of recipes
- Utilize materials available in your kitchen to create chocolate décor pieces



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GUEST CHEF COURSE



ENTREMETS & PETITS GÂTEAUX

Chef Nathaniel Reid

JULY 7-8 (2 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,055

In this two-day hands-on class, Chef Nathaniel Reid will help you develop your range of pastry skills using modern and sleek finishing techniques while perfectly balancing flavors. Chef Nathaniel Reid will share with you his philosophy on cake, including his signature emulsion technique for perfect pound cakes.

As a successful bakery owner, Chef Nathaniel will take the time to answer all your questions and give insight on his experience starting and running his bakery, Nathaniel Reid Bakery, in St. Louis.

Specializing in both contemporary and traditional baked goods with perfected European techniques, Chef Reid is dedicated to the pastry craft and has earned accolades such as *Dessert Professional Magazine's* Top 10 Pastry Chefs in America to Pastry Chef of the Year at the U.S. Pastry Competition.

OBJECTIVES

- Learn new types of cake bases for entremets, tarts, and travel cakes
- Explore flavor combinations and textures to create fillings, layers, and glazes for your cake masterpieces
- Pair traditional cake textures with new flavor combinations to energize your pastry case and wow your customers
- Learn presentation techniques to give your customer's favorite flavors a twist
- Explore all realms of cake assembly, and rethink where flavors can be incorporated



CHEF NATHANIEL REID *Pastry Chef/Owner, Nathaniel Reid Bakery*

Nathaniel Reid is the owner of Nathaniel Reid Bakery in St. Louis, Missouri. He has held pastry chef positions for many luxury brands including The Ritz-Carlton Hotel and St. Regis Hotel.

In 2009, Nathaniel was awarded the "Golden Scoop Award" for the best chocolate confection in America. In 2010, he was selected as winner of the US Pastry Competition and named Pastry Chef of the Year. In 2012, *Dessert Professional Magazine* recognized him as one of the Top 10 Pastry Chefs in America. In 2019 Nathaniel was a 40 under 40 St. Louis Business Journal recipient.

A graduate of the Le Cordon Bleu, Paris with a Grand Diploma in Culinary and Pastry Arts, Reid specializes in contemporary bakery creations with a European flair.



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GUEST CHEF COURSE



SIGNATURE PETITS GÂTEAUX & ENTREMETS *by* KARIM BOURGI



Chef Karim Bourgi

JULY 13-15 (3 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,255

Take a pastry journey through the flavors and textures of the Middle East and Europe with Chef Karim Bourgi. Currently based in Dubai, Chef Karim was raised in Lebanon, and trained in Paris. Drawing from his culturally diverse background, Chef Karim will showcase his creative use of layers, contrasting textures, bold flavors, and modern presentation on petits gâteaux, pâtisserie, and entremets. You will learn his preservation tips to help prolong shelf life, and how to apply the latest techniques and new technology to your creations.

Chef Karim will share his pastry philosophy in a laid-back setting, where exchange of ideas is welcome and students will be inspired by not only the teacher, but by each other as well. Class will conclude with a unique final buffet and tasting where students will discuss each pastry element, and the emotions they evoke.

- Discover new techniques and interesting technology for building and finishing entremets and petits gâteaux
- Discuss “The Art of Pâte à Choux”, and Chef Karim’s view on current pastry trends
- Learn preservation techniques to extend your product’s shelf life
- Work hand-in-hand with Chef Karim to make his 12 signature creations, including his famous Animation Citron, a dessert typical of Middle Eastern cuisine, and the variety of textures Chef Karim showcases
- Build petits gâteaux and entremets with diverse flavors, and dissect each component to understand how they work together



CHEF KARIM BOURGI *Executive Pastry Chef, La Maison du Chocolat Paris*

Artisan pastry chef based in Dubai, Chef Karim Bourgi is the corporate Pastry Chef for Al Mana Group, a role in which he managed the opening of La Maison Du Chocolat Paris in Dubai and Kuwait. Chef Karim was also instrumental in opening the Hermes Paris Cafe in the Fashion Avenue in the Dubai Mall. This lover of pastry, born in Senegal from Lebanese parents, graduated from Le Cordon Bleu Paris in 2000 and trained in the finest establishments in France. As a member of Les Toques Blanches Du Monde, Elle & Vire, Bravo and Sasa Demarle, Chef Bourgi is always looking for unique and delicious creations to reach excellence. His desserts and creations have earned him international recognition, and over 400,000 social media followers. Currently, he is active as a private consultant and instructs pastry master classes all over the world.

Achievements

- 2011 - Executive Pastry Chef Fauchon Paris in UAE.
- 2013 - Executive Pastry Chef La Maison Du Chocolat Paris (Dubai, Kuwait).
- 2014 - Placed third in the competition of Patissier dans le monde.
- 2018 - Grand opening of Hermes Paris Le Cafe in the Fashion Avenue Dubai Mall.



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GUEST CHEF COURSE



PASTRY *by* LINCOLN CARSON

Chef Lincoln Carson

JULY 14-15 (2 DAYS) • SOUTHERN CALIFORNIA • \$1,255

Off-site course in Tustin, California

Broaden your vision of cooking and knowledge of pastry with nationally-acclaimed Pastry Chef Lincoln Carson during this inspiring class. During R&D for his new restaurant, Bon Temps, Chef Lincoln Carson's eyes were opened to how pastry techniques can be used across multiple disciplines in the kitchen.

Chef Lincoln will share his R&D discoveries and his idea of a "whole menu approach" - with a heavy emphasis on desserts and pastry techniques, showing some of the crossover where techniques, ingredients, and theory can work in both pastry and savory applications. You will discover a new aspect of pastry and cooking, making your own laminated pastries, raised doughs, en croutes, tarts, custards, and glazes with impactful flavors and presentations. This class will help you take your pastry know-how to the next level, while also adding useful crossover kitchen skills to your chef toolbelt.

OBJECTIVES

- Create restaurant-oriented desserts and pastries
- Use techniques both classic and modern to blur the line between savory and sweet
- Prepare ice creams and sorbets, mousses, doughs, and cakes to help realize impactful flavors and presentations



CHEF LINCOLN CARSON *Chef/Owner, Bon Temps*

With over 28 years of experience, award winning Pastry Chef Lincoln Carson has been recognized as an industry leader and innovator, most notably from his eight-year tenure as the corporate pastry chef for The Mina Group.

Carson's experience has included, among others, New York's Le Bernardin, La Cote Basque and the Waldorf Astoria's Peacock Alley, Carmel's Highlands Inn as well as Las Vegas' Daniel Boulud at Wynn Las Vegas and Bellagio's Picasso, and Superba Food & Bread in Venice, California.

Carson is currently a guest educator and consulting pastry chef with Valrhona Chocolate, and owner of Lincoln Heavy Industries, a pastry and hospitality consulting firm specializing in building restaurant, hotel, bakery and patisserie programs.

He has been featured by numerous print, radio and television media outlets including New York Magazine, The New York Times, Food & Wine, Dessert Professional, and in 2009 was named one of *Dessert Professional's* Top Ten Pastry Chefs.


In 2019, Carson opened Bon Temps, a multi-purpose restaurant concept with a heavy emphasis on baking and pâtisserie, in the arts district of Los Angeles, which was awarded as one of *Esquire's* "Best New Restaurants of the year" 2019.



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GUEST CHEF COURSE



CREATIVE PÂTISSERIE with PIERRE HERMÉ

Chef Pierre Hermé

OCTOBER 12-15 (4 DAYS) • PARIS, FRANCE • \$5,200

Offsite in Paris, France



L'École Valrhona is thrilled to offer this exclusive trip giving you the opportunity to explore and be inspired by the world of Maison Hermé. Join the l'École Valrhona Team for a one-of-a-kind pastry class taught by Mickaël Marsollier, Pastry Chef and R&D for Pierre Hermé, at a state of the art kitchen in Paris, France. During class you will learn how to create petits gâteaux, entremets, macarons and bonbons in the famous Pierre Hermé style. This trip features an exclusive tour by Pierre Hermé of his lab in Rungis, followed by an open discussion with Pierre Hermé about sourcing. The group will also visit Pierre Hermé's shop on Champs Elysées with a product tasting led by Pierre Hermé. The trip will finish on Thursday with a pastry tour through Paris specially designed for the group.

COST

- Course fee of \$5,200 includes all meals, activities, hotels, and transportation **excluding flights.**
- 30% discount for members of [CercleVal](#) North America

TRANSPORTATION

- Please note that flights are not included in the course fee. Please coordinate your flights so that you arrive in Paris by **October 11**. Return flights can be coordinated from Paris on **October 16**.

DEPOSIT

- **Deposit of \$1,500** required to secure your spot
- Full payment is due by **June 12**.

PIERRE HERMÉ *Executive Pastry Chef & Owner, Pierre Hermé*

With four generations of Alsatian bakers and pâtissiers behind him, Pierre Hermé began his career under Gaston Lenôtre, before going on to be called the 'Picasso of Pastry' by *Vogue* magazine for his modern and flavourful approach to pâtisserie.

With enjoyment as his guiding force, Pierre creates a sensory universe based around pleasure and flavor.

His original approach to pastry has even revolutionized long-established traditions in France, as well as around the world.

Voted the World's Best Pastry Chef by the Academy of the World's 50 Best Restaurants in 2016, this pastry chef and chocolatier continues to use his technical mastery, talent and creativity to delight foodies around the globe.



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GUEST CHEF COURSE



LUXURY HIGH VOLUME PASTRIES & AMENITIES



Chef Adam Thomas

OCTOBER 27-28 (2 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,055

Join Chef Adam Thomas, Executive Baking & Pastry Chef at The Broadmoor hotel, for an exciting new class on hotel amenities and pastries. Combining his creative use of Asian flavors with his knowledge of classic European pastry, Chef Thomas will teach you how to create unique and thoughtful luxury hotel amenities, alongside a sophisticated and seasonally inspired pastry display. In this class, you will learn a wide variety of pastry, bakery, and chocolate techniques and methods to apply to your business.

Drawing from his extensive experience in luxury hotels, Chef Thomas will share what he has learned from working in high volume production, including how to create a personal touch and unique experience for guests, and will further educate students on how to be successful in the hotel hospitality environment.

OBJECTIVES

- Learn how to make high-end cakes, tarts, cookies, and quick breads at large volumes using basic dough fermentation, along with yeast and chemical leavening
- Practice working with chocolate, from tempering, casting, sculpting, molding, and texturing, to making chocolate confections and showpieces suitable for any environment
- Create approachable panned items, chocolate confections, and chocolate spreads
- Build petits gâteaux, while discussing the philosophy, layers, textures, and approach
- Design and execute a final buffet presentation with a focus on aesthetics



CHEF ADAM THOMAS *Executive Pastry Chef, The Broadmoor Hotel*

Chef Adam Thomas has practiced the sweet side of the culinary arts in celebrated kitchens all over the world. Originally from southern California, Chef Adam has worked in and opened hotels and restaurants in Denver, Bahamas, Ireland, Italy, New York, Singapore and Bali. It was during his time in Asia that Adam discovered not all pastry has to be saturated with cream, butter and sugar. During his time in Europe, Thomas competed his way to the world finals of the 2009 Valrhona International C3 Dessert Competition in Madrid Spain, where he represented northern Europe. Since then Chef Thomas has judged multiple chocolate competitions including Valrhona's C3 and the Asian selection of the World Chocolate Masters. Adam currently resides in Colorado where he oversees all baking & pastry programs for the legendary Broadmoor hotel along with its 21 outlets including the recently opened patisserie, Café Julies. Chef Thomas brings a mature and seasoned approach to the luxury hotel pastry market where in his words "ultimately, it's about the guest experience".



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GUEST CHEF COURSE



MINDFUL & MODERN DESSERTS

Chef William Werner

NOVEMBER 2-4 (2.5 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,105

In this innovative pastry class, Chef William Werner will share his philosophy of “Vitality” in pastry – creating desserts using ingredients and methods which positively impact the food industry, our planet, and consumer health. Chef Werner will exercise his mindful approach to pastry and baking, focusing on seasonality, progressive ingredients, plant based and vegan recipes, and desserts with less refined sugar. In this class you will make a wide variety of bakery offerings including entremets, breads, petits gateaux, and shelf stable confections with a modern twist.

Take this cutting-edge class to freshen up your dessert offerings, get inspired by new ingredients, and challenge the way you think about pastry. Chef Werner’s approach to conscious consumption will help you take a deeper look at the ingredients you use and the flavors represented on your menu. Learn how to incorporate seasonality and sustainability into your production by exploring plant based components, looking at portion sizing, and integrating more local and seasonal ingredients. Known for his eye catching and elegant pastries, Chef Werner will also show you how to add color, texture, and décor to your desserts using natural and unexpected ingredients.

OBJECTIVES

- Explore ingredients not traditionally used in pastry, and how they interact to create unique flavors
- Learn how sourcing and portion sizing can impact your bottom line
- Make entremets, breads, petits gateaux, and shelf stable confections with plant based and unrefined ingredients to accommodate changing customer desires



CHEF WILLIAM WERNER *Regional Executive Pastry Chef, Google*

William Werner has spent the past two decades gaining experience in the hospitality industry on both the East and West Coast in everything from fine-dining and hotels to quick-service and pop-ups, including branding and opening his very own businesses in San Francisco. During this time, he has refined techniques for pastry and chocolate work, honed in on his presentation style, and expanded his palette of flavors. William was a 2015 and 2016 finalist for the James Beard “Outstanding Baker” award, and semi-finalist for “Outstanding Pastry Chef”. From 2012-2014, William was most recently Chef + Founder of Craftsman and Wolves, an award-winning contemporary pâtisserie and cafe in the Mission and Bayview neighborhoods of San Francisco. In July of 2019, William joined the Food Program at Google in Sunnyvale, CA, overseeing their bread and pastry program as Regional Executive Pastry Chef.


William is passionate about many things outside of the kitchen - motorcycles, photography and playing the guitar as loud as possible. He has lived in San Francisco since 2005 with his wife Sarah, and, in the past three years, they have welcomed their son, Owen, and their daughter, Emma. Together, they enjoy mini-adventures throughout the Bay Area and trips to the Southeast to visit family. Follow along on Instagram at @levi.frances.



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GUEST CHEF COURSE



PETITS GÂTEAUX *by* ANTONIO BACHOUR

Chef Antonio Bachour

NOVEMBER 16-18 (3 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,055

Petits Gateaux translates from French into "small cakes" and that's exactly what they are. These small mousse-based cakes are comprised of a multitude of layers, textures and flavors that are bound to impress. Throughout the class you'll discover how to create these cakes, Chef Antonio Bachour's techniques behind layers, varying textures and an array of unique flavors using Valrhona products. Learn from one of the best how to upgrade your pastry offering with colorful, delicious, and unique petits gâteaux.

OBJECTIVES

- Learn the secrets behind crispy layers, soft fruit centers, and creamy mousse layers
- Create unique garnishes
- Explore exciting flavor combinations
- Work with new and innovative products
- Practice techniques for commercial use



CHEF ANTONIO BACHOUR *Chef/Owner, Bachour*

For Antonio Bachour, whose earliest memories are kneading dough in his family's bakery in Puerto Rico, his professional aspirations were simple: he wanted to be a pastry chef. With three top-selling cookbooks under his name, countless repeated guest chef positions, and several businesses in the works, he has truly realized his dream.

A graduate of baking and pastry arts at French Culinary Institute, Bachour's first working years were spent honing his trade in his homeland of Puerto Rico. A move to the United States in 2000 landed him on Miami Beach where an exploding restaurant scene presented many promising options. In 2009, Bachour began working with KNR Food Concepts to open and run pastry at several of their concepts including the W South Beach Hotel and Trump Hotel Soho. In 2011, Bachour took a position as Executive Pastry Chef at the St Regis Bal Harbour Hotel.

In 2013, he released his stunning debut cookbook: *Bachour*, selling out the first printing in only four months. He has since released 2 other sold out cookbooks. Bachour owned and operated Bachour Bakery + Bistro in Miami, and is now focused on his critically acclaimed concept Bachour which opened in Spring 2019 and releasing his new book *Bachour The Baker*. *Esquire* named Chef Bachour their 2019 Pastry Chef of the year.



REGISTRATION:

Use the **VALRHONA APP** or visit us.VALRHONA.com and click "OUR CLASSES"

DISCOUNTS

- **30% OFF** all classes for members of [CercleVal](#) North America
- Additional discount is available for **CHEF REFERRAL PROGRAM** See p. 44 for details

CLASS INCLUDES:

A class recipe book, an apron, lunch on all class days, and dinner with the student group and the chef instructor on the first or second night of class. In order to enhance your learning experience, the size of the class will be kept to a maximum of 8-12 students depending on the class theme.



4 PLATED DESSERT COURSES

GUEST CHEF COURSE



PASTRY ACCORDING to CLAIRE HEITZLER



Chef Claire Heitzler

MARCH 9-10 (2 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,055

We are excited to welcome legendary Pastry Chef Claire Heitzler for her first class at l'École Valrhona Brooklyn. In addition to her experience working in restaurants across the globe, Chef Heitzler draws inspiration from nature and is driven by her desire for exploration and curiosity. Her life experiences and inspirations translate into elegant and refined plated desserts and petits gâteaux, earning her international recognition and acclaim.

During this inspiring pastry class, Chef Heitzler will share her approach to seasonally driven desserts, sourcing quality products, and explain how this ingredient-focused philosophy can be applied to your own creations and business. You will learn how to create classic French desserts with an international twist, drawing from Chef Heitzler's experience working in restaurants and retail pâtisserie around the world.

OBJECTIVES

- Gain inspiration from Chef Heitzler's unique flavor combinations, inspired by nature and the many different countries in which she has lived
- Learn how to balance flavors, environmental responsibility, nature, and ingredients to create beautiful and unique desserts
- Explore new ingredients and flavor combinations



CHEF CLAIRE HEITZLER *Executive Pastry Chef*


Claire Heitzler began her pastry training with Thierry Mulhaupt in Strasbourg, before going on to join such prestigious establishments as the Troisgros, Georges Blanc and Jean-Paul Abadie restaurants. In 2003, Claire became pastry chef at L'Oranger in London, before moving on to open Alain Ducasse's restaurant Beige in Tokyo and later becoming the Executive Pastry Chef at Park Hyatt in Dubai. After being appointed pastry chef at the Lasserre restaurant, she became Creative Director of Ladurée in 2016. In 2018, she was elected pastry chef of the year by the Omnivore Festival, and in September that same year created her consulting and training company.



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RETHINKING INGREDIENTS & PASTRY TRENDS



Chef Sarah Tibbetts (June 9-10) or (September 22-23)

MAY 11-12 (2 DAYS) • NAPA, CALIFORNIA • \$955

SEPTEMBER 22-23 (2 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$955

Food allergies and special diets have become a big focus in the food industry. Accommodating guests with dietary constraints and food allergies such as gluten free, dairy free, and vegan can be complicated, but essential. In this innovative class, after 3+ years of R&D on this topic, we break down pastry techniques, trends and recipes to help you adapt to your customers' needs.

Along with the hands-on portion, you will sit down and discuss the main substitutions for the products that need to be replaced and learn how rebalance recipes with new innovative ingredients to achieve unmatched taste and texture in your desserts.

Chef Tibbetts will teach you how to re-think pastry concepts with dietary restrictions in mind, and how to use alternative flours and accessible vegan substitutions in your desserts. Not only will these desserts satisfy guests with special diets, they will appeal to all customers.

OBJECTIVES

- Understand the impact of allergies and special diets in the US and discuss the theory regarding alternative ingredients
- Discover the different allergen ingredients that need to be replaced and their alternatives
- Understand how to work with vegan and gluten free ingredients such as aquafaba, almond flour, coconut milk, flax seeds and more
- Discuss and learn the main substitutions and roles each ingredient plays in your dessert to keep your taste and texture balanced
- Create various types of allergen-free bonbons and desserts
- Desserts created in the class will include dairy-free, gluten-free and in some cases vegan creations
- Deconstruct classic pastry elements to see what substitutions need to be made to comply with special diets
- Discover the role of each ingredient in a dish, and the impact of ingredient substitutions on texture and flavor



REGISTRATION:

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DISCOUNTS

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GUEST CHEF COURSE



PLATED DESSERTS & PETITS GÂTEAUX

Chef Patrice Demers

AUGUST 10-12 (2.5 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,105

Join Patrice Demers, one of the most popular and renowned pastry chefs in Canada, for his hands-on plated desserts class. You will learn the importance of balancing and combining flavors and textures to create seasonal pastries and plated desserts. Discover how to use wild and innovative ingredients such as mushrooms, sweet clover, and flowers to create desserts that your customers will remember.

You will also sit down and discuss the inspiration at Patrice's famous shop, Patrice Pâtissier and dig deeper to gain an understanding behind the day to day business. Patrice will explain how he successfully applied what he learned through practical experience as a restaurant pastry chef to open a pastry shop. Through Chef Demers' class you will learn the knowledge and technical skills to translate daily inspirations into a seasonal menu, as well as the business knowledge you need to run a successful pâtisserie business.

OBJECTIVES

- Learn Chef Patrice's technique to create desserts in which every ingredient has a purpose
- Create some of the best sellers sold at his pastry shop, including petits gâteaux, entremets and plated desserts
- Explore interesting flavor combinations and pairings to create balanced, distinctive desserts
- In a relaxed environment, discuss with Chef Patrice his experiences and inspirations as one of Canada's biggest pastry stars
- Sharpen your techniques preparing sponges, creams, mousses, sorbet and decorations
- Learn new techniques to finish and garnish your cakes using seasonal products



CHEF PATRICE DEMERS *Chef/Owner, Patrice Pâtissier*

Passionate about restaurants and pastry for many years, Patrice decided in 1999 to enroll in culinary school. After his training in pastry and in professionnal cooking, he worked for over 15 years in some of Montréal's best restaurants, creating desserts where fruit and acidity play an important part and where sugar never dominates.

In 2014, he opened his own pastry shop, Patrice Pâtissier near Atwater Market in Montréal where he creates desserts using local and seasonal ingredients. Besides serving lunch and brunch, Patrice also gives pastry classes in the evening.


Because he loves to share his passion for pastry, Patrice has published 3 books and hosts a TV show "Les Desserts de Patrice" for 5 seasons on Canal Vie. Some of his recipes have also been published in magazines like *So Good* and *Fou de Pâtisserie*. He's also been invited twice to Paris to give demonstrations at the Omnivore Food Festival.



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GUEST CHEF COURSE



CHOCOLATE, SUGARS, & FLAVORS BY MIRO



Chef Miro Uskokovic

SEPTEMBER 14-16 (3 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,105

L'École Valrhona Brooklyn welcomes Chef Miro Uskokovic to teach for the first time. He will share his unique and informational approach to alternative sugars.

You will create multiple restaurant plated chocolate desserts using alternative ingredients, with an emphasis on uncommon sugars like maple, coconut, jaggery, date syrup, etc. You will learn how these sugars change flavor, appearance and texture when compared to conventional white sugar. You will also discover how each of these alternatives is complex, realizing how to use them properly, and what their possibilities and limitations are.

You will learn how to utilize alternative ingredients in place of more conventional ones, experiencing the whole world of possibilities and unique flavor options. This is not an anti-conventional ingredients class, but an opportunity to explore various unique options that will contribute interesting flavors and textures to your baking and pastry making.

This class will include a theoretical portion as well, discussing in detail the variety of alternative sugars accompanied with a sugar tasting and presentation. Chef Miro will arm you with right information to challenge yourself to incorporate some of these sugars in your dessert repertoire.

OBJECTIVES

- Create plated chocolate desserts using alternatives ingredients, with an emphasis on uncommon sugars like maple, coconut, jaggery, date syrup
- Engage in a theoretical discussion and presentation about alternative sugars with a vast tasting to discover the unique differences
- Learn how these sugars change flavor, appearance and texture when compared to conventional white sugar



CHEF MIRO USKOKOVIC *Pastry Chef, Gramercy Tavern*

Miro Uskokovic was born and raised in small town called Vrbas in Serbia. He grew up on his family farm, where his mother had a small cheese and cake-making operation.

At seventeen, Miro came to the United States for the first time as part of a high school exchange program in Greentown, Indiana. After returning home to Serbia, he attended Hospitality College in Novi Sad. In 2006, he relocated back to Indiana where he nurtured his love of baking, working with Pastry Chef Andrea Kirkpatrick in her shop Pastry Diva in Greentown, known for modern American cakes. In 2008, Miro enrolled in The Culinary Institute of America, where he received an Associate's Degree in the culinary program in early 2010. While completing his externship in the savory kitchen at Wallsé, Chef Kurt Gutenbrunner's flagship restaurant, Miro met Jean-Georges Pastry Chef, Johnny Iuzzini, who offered him the opportunity to train as his production intern during his days off. After completing his program at the CIA, he returned to Jean-Georges as a pastry cook. Within a year and a half, Miro had become the Pastry Sous Chef at Jean-Georges, working first under Iuzzini and then Pastry Chef Joseph Murphy. After his time at Jean Georges, Miro was named the Pastry Chef of Aldea, Chef George Mendes' Flatiron restaurant. In the fall of 2013, Miro became the Pastry Chef of Gramercy Tavern. In spring 2015 Miro was also named the Pastry Chef of the new Untitled restaurant at Whitney Museum. Miro's work was recognized by *Dessert Professional* who named him one of the Top Ten Pastry Chefs in North America in 2015. His work was also recognized by many media outlets like *Saveur*, *Bon Appetit*, *Bake from Scratch*, *New York Magazine*, *Life and Thyme*, and *Eater* just to name a few. His work was praised in both the Untitled and Gramercy Tavern *New York Times* reviews by Pete Wells. Miro's contemporary American desserts are created out of a collection of personal memories and experiences, as well as influences from other cuisines.



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5 BAKERY COURSES



GUEST CHEF COURSE



TASTES & VARIATIONS *on* VIENNOISERIE

Chef Greg Mindel

JUNE 16-17 (2 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,055

Join Chef Greg Mindel, baker and business owner of San Francisco based bakery, Neighbor Bakehouse and 2019 James Beard award nominee for Outstanding Baker, for his popular viennoiserie class at l'École Valrhona Brooklyn. Chef Greg Mindel will teach a variety of yeast leavened & laminated doughs that can be used in multiple preparations with a variety of finishes and fillings.

This class will focus on how to use glazes, chocolate, pastry cream, fillings, color, fruit, and nuts to transform your baked goods into many different eye-catching and delicious viennoiseries. Learn proper baking techniques, cross-utilization of a few base doughs, and diverse finishing techniques to refresh your bakery offering. From his experience opening and running his San Francisco based bakery, Neighbor Bakehouse, Chef Mindel will also share his advice for operating a cafe and wholesale bakery. Through Chef Mindel's creative use of glazes, pastry creams, color, and his strong teaching skills, you will learn how to take your baking craft to the next step.

OBJECTIVES

- Utilize various base doughs including puff pastry, brioche, and croissant doughs along with creative finishing techniques to expand your bakery offerings
- Gain a better understanding of doughs and how to efficiently use them in your kitchen, as well as exploring approaches to ensure product quality and consistency
- Practice a range of shaping and production methods including hand laminating and using a sheeter to create artful, mouthwatering pastries
- Join in an open discussion with Chef Greg on how to keep up with the ever-increasing demand for practicality in the kitchen without sacrificing creativity and quality
- Learn how to make twice baked croissants, filled buns, tarts, pull apart bread, and more.



CHEF GREG MINDEL *Chef/Owner, Neighbor Bakehouse*

Greg Mindel is a New York Native, born in Brooklyn. His culinary adventures began in South Florida, where the diversity of people and exposure to a range of flavors and cuisines inspired him to set forth on an exploration of the rich food traditions of different peoples and places.

After touring the savory food scene of the East Coast, Greg made his way to California. Over the last ten years in the San Francisco Bay Area, Greg has worked in great kitchens including the Ritz-Carlton Half Moon Bay, Tartine Bakery and Spruce Restaurant.

Outside of traditional kitchen work, Greg has been a Chef Instructor at Tante Marie, The San Francisco Baking Institute, and SF Cooking School and is a Chef Consultant for the Center for Culinary Development.

His main focus over the last several years has been viennoiserie and baking. In January 2012, Greg opened his own baking company called Neighbor Bakehouse. He provides viennoiserie and morning pastries that harken back to the classics, yet focus on modern techniques and global flavors.



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GUEST CHEF COURSE



VIENNOISERIE, PANETTONE & TEA TIME

Chef Oriol Balaguer

OCTOBER 19-21 (3 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,255

World famous for his attention to detail, creativity, and commitment to excellence, we are very excited to welcome back Chef Oriol Balaguer to l'École Valrhona Brooklyn. Chef Balaguer will pass along his secrets to perfect your bakery creations.

Drawing from his experience owning several types of pastry and chocolate shops in Spain, Chef Balaguer will teach a range of skills used in the production of doughs, viennoiserie, pastry case, and tea time accoutrements. Chef Balaguer will also share his incredible technique to perfect his sourdough panettone, a cake which is notoriously tricky to master.

OBJECTIVES

- Learn Chef Balaguer's techniques for flawless croissants and other baked goods utilizing laminated doughs
- Discuss with Chef Balaguer his path to creativity, and how everyday occurrences can be a source for inspiration
- Produce some of the signature items from the Oriol Balaguer pastry shop
- Create bite-sized desserts with exceptional flavor combinations to accompany afternoon tea
- Try your hand at making panettone, learning Chef Balaguer's tips and tricks for the best texture and flavor



CHEF ORIOL BALAGUER *Executive Pastry Chef & Owner, Oriol Balaguer*

Oriol Balaguer was born in Calafell (Tarragona), Spain in 1971, showing a true passion for pastries from a very young age. With his childhood memories, he still has a clear portrait of his father working at the confectioner's shop while he played at his feet creating miniature imitations of his pastries and sweets.

After attending the Confectionery Trade School of Barcelona and training at the best pâtisseries in Spain and Belgium, he was hired to work with the team of Ferran Adrià, who defined him as "one of the most well-rounded professionals in the world of gastronomy". At the age of only 23, he received the distinction of the Best Spanish Artisan Confectionery Master. In 2003, he decided to take a leap forward and demonstrate his creative talent, formidable energy, personal attitude, and critical thinking by creating a brand that would bear his name.

With an outlook inspired by architecture and design, Oriol Balaguer creates sweets and pastries that harmoniously blend refined artisan techniques and the perfect balance of flavors.

As an inventor of new sweet indulgences, in a few short years he has created an exceptional culinary heritage with recipes that combine innovation and quality to meet the high standards of his clientele.

Distinctions:

Best Artisan Panettone in Spain 2017
 Best Artisan Butter Croissant in Spain 2014
 Best Pastry Chef in Spain 2008
 Best Gastronomy Shop in Madrid 2008
 Award for Professional of the Year 2006
 Best Gastronomy Website in Spain 2005
 Best Pastry Chef in Catalonia 2003
 Best Dessert in the World 2001


Best Book in the World 2000
 Best Spanish Restaurant Pastry Chef 1997
 Best Dessert in Spain 1997
 M.M.A.P.E. 93 Best Spanish Handmade Pastry Master 1993



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6 ICE CREAM COURSE

GUEST CHEF COURSE



GELATO, ICE CREAM & FROZEN DESSERTS

Chef Christophe Domange

MARCH 23-25 (3 DAYS) • L'ÉCOLE VALRHONA BROOKLYN • \$1,155

Embrace the expansive world of frozen desserts with this incredible ice cream class. Learn the science of gelato and ice cream from expert L'École Valrhona Pastry Chef Christophe Domange, who was part of the winning team at the 2018 Gelato World Cup. This class features classic ice cream recipes, vegan and gluten free ice cream, frozen desserts, gelato, and sorbet. Chef Domange will teach you how to pair flavor profiles to layer in ice cream pints, and add swirls of flavors and textures.

In addition to expertly crafted ice creams and gelatos, you will learn how to create a range of individual frozen cakes, bars, popsicles, sorbets, and discover traditional ice cream recipes and their reinterpretations as ice cream desserts.

This course offers an intensive in-depth study of balancing and recipe creation techniques for gelato & ice creams. Focusing on the technology and science behind ice cream as well as vegan and gluten free frozen desserts.

OBJECTIVES

- Learn from the industry appointed expert about ice cream and sorbet technology, focusing on ingredients and creating balanced recipes
- Explore the possibilities for ice cream and sorbet such as vegan and gluten free
- Prepare a range of frozen desserts including individual frozen cakes, ice cream bars and popsicles, and desserts in a glass
- Learn techniques to work around the limitations of temperature and expand your idea of what ice cream can be
- Engage in an open discussion and lecture about the science and composition of ice cream, gelato, sorbet, vegan, and gluten free frozen desserts



CHEF CHRISTOPHE DOMANGE  **L'École VALRHONA** Tain L'Hermitage Executive Pastry Chef

Christophe Domange began his career with 4 years of training at the hotel school in Challe Les Eaux, then decided to nurture his passion with an international career in the United States, where he spent 6 years at the Union League Café. He came back to France for an apprenticeship in pastry with Mr. Rosset, one of the "Meilleur Ouvrier de France Chocolatiers". He worked in Mr. Westermann Buresel's restaurant in Strasbourg and with Mr. Chevallot, one of the "Meilleur Ouvrier de France Pâtisseries" in Val d'Isère followed by 2 years in Spain with Mr. Oriol Balaguer, MMAPÉ.

He joined L'École Valrhona in 2007 in order to share his expertise in customer service.


In 2018, Chef Domange was part of the French team that won the Gelato World Cup.



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7 PRACTICAL INFORMATION



TECHNICAL SUPPORT & CHEFS SERVICES

CHEF REFERRAL PROGRAM

Taken a class with us before? Refer a friend. **Receive a \$200 credit** towards any 2020 L'École Brooklyn class when you refer a professional chef for a 2020 class. *Offer subject to availability and qualification for the classes. The referred customer must register for a course in order for you to receive the credit.

Cercle V

The Cercle V Program is based on a partnership between Valrhona and chefs. It rewards our best and most loyal customers by offering them exclusive benefits: opportunities to attend and participate in special events, technical support, previews of new products and exclusive recipes and inspirational ideas. Cercle V North America members also receive a **30% off discount** on all L'École Valrhona Brooklyn courses, including those that take place offsite and abroad.

For more information on how to join and whether you qualify, please contact colleen.gibson@valrhona.com.

THE VALRHONA APP & WEBSITE

The **VALRHONA APP** for iOS was designed with you in mind, with access to exclusive recipes & tutorials, powerful new tools for class registration, flavor pairings, product searches and more. Download Valrhona App and start exploring your new essential pastry toolkit today.

At **US.VALRHONA.COM**, you'll find a website specifically crafted to help you learn about our innovative products, recipes, classes and events. With unlimited access to recipes, online training, and support, it's a direct link to a wealth of resources that help maximize your potential.

PARTNERSHIPS WITH CULINARY ASSOCIATIONS

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L'École
VALRHONA
BROOKLYN

2020 CALENDAR

PAGE FEB MAR APR MAY JUN JUL AUG SEP OCT NOV

CHOCOLATE COURSES											
PANNING & CHOCOLATE SNACKS	13	24-26								5-7	
THE BUSINESS OF BONBONS 	14		27-29								
FRAMED CHOCOLATE BONBONS & SNACKING BARS	15				1-3						
MOLDED CHOCOLATE BONBONS	16				10-12			1-2			
ONE SHOT MACHINE BONBON PRODUCTION  	17							29-	-1		
ARTISTIC COURSES											
SUGAR FLOWERS & VALRHONA CHOCOLATE 	19		2-4								
ARTISTIC CHOCOLATE SHOWPIECES  	20		23-25								
PASTRY COURSES											
SEASONAL BUFFET FLAVORS, DESIGN & DISPLAY	22		10-11					18-19			
INTRODUCTION TO CHOCOLATE & PASTRY	23		14-15								
TRAVEL CAKES	24				11-12						
'ONE SPOON': FLAVOR & FUNCTIONALITY IN PLATED DESSERTS & PETITS GÂTEAUX   	25				11-13						
ENTREMETS & TRAVEL CAKES	26						7-8				
SIGNATURE PETITS GÂTEAUX & ENTREMETS BY KARIM BOURGI 	27						13-15				
PASTRY BY LINCOLN CARSON  	28						14-15				
LUXURY HIGH VOLUME PASTRIES & AMENITIES 	29									27-28	
CREATIVE PATISSERIE WITH PIERRE HERMÉ   	30									12-15	
MINDFUL & MODERN DESSERTS	31										2-4
PETITS GÂTEAUX BY ANTONIO BACHOUR	32										16-18
PLATED DESSERT COURSES											
PASTRY ACCORDING TO CLAIRE HEITZLER 	34		9-11								
RETHINKING INGREDIENTS & PASTRY TRENDS   May 11-12 class in California. September 22-23 class at L'École Valrhona Brooklyn	35				11-12						
PLATED DESSERTS AND PETITS GÂTEAUX	36						10-12				
CHOCOLATE, SUGARS & FLAVORS BY MIRO 	37							14-16			
BAKERY COURSE											
TASTES & VARIATIONS OF VIENNOISERIE	39				16-17						
VIENNOISERIE, PANETTONE & TEA TIME	40									19 - 21	
ICE CREAM COURSE											
GELATO, ICE CREAM & FROZEN DESSERTS	42		23-25								

* Course schedule subject to change. Please use the VALRHONA APP or visit us.valrhona.com and click "OUR CLASSES" for up-to-date information.

REGISTRATION

FOR MORE INFORMATION:

DANIELLE FITZPATRICK

Tel: 718-522-7001 (ext. 120)

Email: ecolebrooklyn@valrhona.com

REGISTRATION:

Use the **VALRHONA APP** or visit **us.VALRHONA.com** and click "OUR CLASSES"

Classes will take place from 9:00am to 5:00 or 6:00pm, for two to three days depending on the theme of the class. Details about equipment and attire as well as practical information and recommended places to stay will be provided upon confirmation of your registration.



ACCESS AND ATTRACTIONS

AIRPORTS:

LaGuardia International Airport (LGA) and John F. Kennedy International Airport (JFK)

BY TRAIN:

From the Mid-Atlantic and Northeast, AMTRAK to Pennsylvania Station (Manhattan, NY.) Transfer to the subway: A/C train to High Street Station, 8 blocks from l'École Valrhona Brooklyn.

BY ROAD:

FROM QUEENS OR STATEN ISLAND: Highway 278 to the Cadman Plaza Exit

FROM MANHATTAN: The Brooklyn Bridge or the Manhattan Bridge into Downtown Brooklyn, an 8 minute drive from l'École Valrhona Brooklyn.

BY SUBWAY:

OPTION 1: Take the F train to York Street Station, located 3 blocks from l'École Valrhona Brooklyn.

OPTION 2: Take the A/C train to High Street Station, (8 blocks or a 10 minute walk to l'École Valrhona Brooklyn.)



THANK YOU TO OUR SPONSORS





L'ÉCOLE VALRHONA INTERNATIONAL LOCATIONS

ÉCOLE VALRHONA PARIS-VERSAILLES

91 rue Joseph Bertrand
78220 Viroflay

ÉCOLE VALRHONA TOKYO


Kubodera Twin Tower
Bldg 6F
2-9-4 Kudan Minami
Chiyoda ku
Tokyo 102-0074 Japan

ÉCOLE VALRHONA TAIN L'HERMITAGE

8 quai du Général
de Gaulle
26602 Tain l'Hermitage

L'ÉCOLE VALRHONA BROOKLYN

222 Water Street • Brooklyn, New York 11201

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INFORMATION & REGISTRATION

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