



Gastronomic program

Type of recipes you'll learn

WEEK 1 : BAKING



CHAUSSON



PETITS PAINS FANTASIE



FOCCACIA



TECHNICS USED DURING THAT WEEK :

- *Learn and manage how to make hand kneading the dough for different kind of breads*

WEEK 2 : ENTREMETS



TARTE CHOCOLAT



TARTE CITRON



ENTREMETS PASSION ET CHOCOLAT



TECHNICS USED DURING THAT WEEK

- *Learn how to realize classical entremets, a mousse, how to use a palette knife*

WEEK 3 : CHOCOLATS



CAMELS



BONBONS CADRES



CHOCOLATS



TECHNICS USED DURING THAT WEEK:

- *Know how to temper chocolate, learn about emulsion, product a home-made praline and a basic confectionaries*

WEEK 4 : DESSERTS à L'ASSIETTE



PROFITEROLES



BRIOCHE BOSTOCK PASSION



INTENSE CHOCOLAT

TECHNICS USED DURING
THAT WEEK:

- *Explain how to imagine and design a plated dessert.*
- *Product an ice-cream mix*



WEEK 5 : BAKING



PUFF PASTRY, POOLISH BREAD



BRIOCHE, PASTRY DOUGH



TECHNICS USED DURING THAT WEEK:

- *Explain how to imagine and design a Learn on Polish,*
- *Initiation to the leavened puff pastry*
- *Explain the « folding » (how to create a puff pastry)*

WEEK 6 : ENTREMETS



CHOCOLATE AND APRICOT PIE



ENTREMETS SPICES, SPECULOOS AND CITRUSES



TECHNICS USED DURING THAT
WEEK:

- *Initiation tart entremets*
- *learn how to create a decoration biscuit, first approach for « petit four »*

WEEK 7 : CHOCOLATS



CHOCOLATE CANDIES



CHOCOLATE ENROBED



CHOCOLATE BAR



TECHNICS USED DURING THAT WEEK:

- *Candy cutting and coating, using a ganache*

WEEK 8 : DESSERTS à L'ASSIETTE



CHOCOLATED DESSERT, BROWNIES, CRANDBERRY AND PECAN NUT



RHUBARB «MONT BLANC » CONFITED



TECHNICS USED DURING THAT
WEEK:

- *Dressing a plate with several textures and movement, one michelin star level*

WEEK 9 : BAKING



CINNAMON, APPEL LAMINATED ROSES



SOURDOUGH BREAD, VIENNESE PASTRIES



TECHNICS USED DURING THAT WEEK:

- *Work on french regional breads, mastering a natural sour dough*
- *Explanation of natural sour dough and application*

WEEK 10 : ENTREMETS



REVISITED « SAINT HONORÉ » WITH REDCURRANT AND WHIPPED CREAM



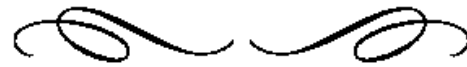
TECHNICS USED DURING THAT WEEK:

- *Mastering different forms of cakes, verrine. Initiation artistic decoration with sugar*
- *Entremets finishing decoration basic sugar
Little cakes, Verrines*

Strawberry-pistachio pie



WEEK 11 : CHOCOLATS



CHOCOLATE TARTS



LOLLIPOPS, GANACHE, CHOCOLATE BARS FILLED



TECHNICS USED DURING THAT
WEEK:

- *Chocolate pieces production.*
- *Initiation to chocolate molded with liquide insert*



PEAR, SALTED BUTTER CARAMEL BAR



TECHNICS USED DURING THAT WEEK:

- *Production of a plated dessert with volume, original taste.*
- *Production of « petits fours », original recipe created by students.*
- *Create 20 pieces by student on two days*

MANDARIN WAY AND PEANUT SORBET

