

# ICE CREAM, GELATO & FROZEN DESSERTS

Three-day Master Class with Chef Alain Chartier of Jean-Marie Aubeoine - The School

JMA THE SCHOOL

T: (702) 222-0535 EXT: 2

CLASS@JMAUBOINECHOCOLATES.COM

WWW.JMAUBOINECHOCOLATES.COM



**Chef Alain Chartier**

MOF Glacier

World Champion Frozen Desserts Turin 2003

Owner

Alain Chartier Shops'

JMA CHOCOLATES presents a three-day class for professionals  
with Chef Alain Chartier

Tuesday June 27th - Thursday June 29th 2016 from 8:30-5pm

Registration fee is **US \$1,050** per participant (lunch included)

Location: 4780 West Harmon Ave Ste 3, Las Vegas, NV 89103

Register Online: [www.jmauboinechocolates.com](http://www.jmauboinechocolates.com)

Or contacting Ashley at 702-222-0535 Ext: 2

[class@jmauboinechocolates.com](mailto:class@jmauboinechocolates.com)

## **Chef Background**

Alain Chartier - Artisan ice cream maker and chocolatier in Vannes since 1997. International consultant - Expert in technology, the balance in Alain's iced desserts is a guarantee of great taste and texture.

Consultant and trainer for Ecole Valrhona since 1997, these years of collaboration have equipped Alain with expertise on Valrhona's products which he will pass along to you on the "The fundamentals of ice cream" course.

## **Class Description**

Ice Cream, Sorbet, Gelato, Ice Cream Cakes, and Frozen Desserts. Technology of Ice Cream Making  
Learn how to balance your recipes to have the most delicious Ice Cream with Chef Alain Chartier  
([www.alainchartier.fr](http://www.alainchartier.fr))



*The School*