SUGAR SHOWPIECES

Three-day Master Class with Chef Davide Malizia of Jean-Marie Auboine - The School

JMA THE SCHOOL

T: (702) 222-0535 EXT: 2

CLASS@JMAUBOINECHOCOLATES.COM

WWW.JMAUBOINECHOCOLATES.COM









World Champion Artistic Sugar 2013

World Champion Junior Pastry 2013

A.M.P.I 2012 (Maitre Patissier ITALIAN)

JMA CHOCOLATES presents a three-day class for professionals with Chef Davide Malizia

Tuesday May 31st - Thursday June 2th 2016 from $8{:}30{-}5\mathrm{pm}$

 $Registration \ fee \ is \ \textbf{US \$1,050} \ per \ participant \ (lunch \ included)$

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

Register Online: www.jmauboinechocolates.com Or contacting Ashley at 702-222-0535 Ext: 2

class@jmauboinechocolates.com

Chef Background

Davide Malizia, the son of artists from Caltagirone, specializes in sugar art at the some of the most famous pastry shops in Italy and abroad.

His sense of artistry and talent in design have earned him awards and prizes in the most prestigious international competitions, including the 2006 World Championships in Luxembourg, 2008 World Championship in Stuttgart, to the title of "Sugar Art World Champion" at the 2013 'Star of Sugar' event in Rimini, Italy.

Class Description

World Champion Davide Malizia, will teach his technique to create the most breathtaking sugar showpiece. Pour, blown, and Pulled sugar. Ribbons, flowers and much more. (www.davidemalizia.it)

