

# INNOVATIVE BREAKFAST PASTRIES

Three-day Master Class with Chef Peter Yuen of Jean-Marie Auboine - The School

JMA THE SCHOOL

T: (702) 222-0535 EXT: 2

CLASS@JMAUBOINECHOCOLATES.COM

WWW.JMAUBOINECHOCOLATES.COM



**Chef Peter Yuen**

Top Ten Best Bread Bakers in America in 2011

Owner

La Patisserie P

JMA CHOCOLATES presents a three-day class for professionals  
with Chef Peter Yuen

Monday August 29th - Wednesday August 31st 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**

Chef Peter Yuen is an award winning pastry chef who began his career working part-time at his family's bakery. In 2000, he graduated from The French Pastry School, a world-renowned pastry school located in Chicago. Afterward, he worked as a pastry chef at the French Mill Bakery and he was later recruited to work at the Four Seasons Chicago. In time, with a growing interest in bread making, Chef Yuen became Head Baker of the Sofitel Chicago Water Tower. Eventually, he and his wife opened their own up-scale bakery named La Patisserie P in 2004.

## **Class Description**

Chef Peter Yuen will share his secrets for creating breakfast pastries and his special technique that will enable you to become efficient and effective in your preparation of laminated dough. In this three-days, hands-on course, Chef Yuen will take you through an assortment of American & Asian baked goods and classic French pastries that will add variety to your current Viennoiserie repertoire. ([www.lapatisseriepbakery.com](http://www.lapatisseriepbakery.com))

