

2 CHEFS - 2 WORKSHOPS FOR PROS IN 1 DAY

TUESDAY APRIL 28, 2015

Both classes will be held at the showroom of BAKON USA in Torrance (Los Angeles), California.

Parisian Macarons by Chef Jean-Paul Naboulet

10:30am to 12:30pm

During the two-hour program, travel to Paris with Chef Jean-Paul Naboulet who will demonstrate the production of Parisian Macarons. He will discuss sweet and savory recipes and share common troubleshooting situations.

Chef Jean-Paul Naboulet is a French native. He has extensive experience with the artisanal and industrial production of macarons. He has produced for big name stores like Fauchon and has worked as a consultant for companies like Ladurée.

He will work with the Drop TT depositor as well as the Piston Depositor and use the Koma H-cabinet and the Koma SKHV-2.



Chocolate Enrobing by Chef Patrick Peeters

1:00pm to 3:00pm

Chef Patrick Peeters will demonstrate the enrobing of various products with chocolate. He will discuss challenges and show creative ideas. To finish, he will have you taste enrobed macarons.

Chef Patrick Peeters was born and trained in Belgium and worked among others for the Marriott Hotel and the Barry Callebaut Chocolate Academy.

He will use the Choco-lution 110 and the new 10" enrober as well as the Koma cold solutions.



Join 1 or 2 workshops (US\$50 each - lunch included when joining both).

Please RSVP before Apr. 22nd.

Contact Jessica by calling 310-533-3939 ext. 201 or

emailsupport@bakonusa.com



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