

Oct 23-25, 2020



## Elegant Pastry by Gregory Doyen

**DESCRIPTION:** "I was born in July 1984 into an artistic family in the French countryside of Brionnais, Burgundy, and experienced magic of pastry early in my childhood when the family kitchen became my favorite place. When I turned 18, I started to study pastry in Dijon. From there my continuous studies developed into a journey around the world.

The experiences of different cultures and my restless interest for innovation make me evaluate my skills every day to achieve perfection."

Join us for this exciting 3-day class organized by Pastry Arts Academy.

**PROGRAM:** This program includes the following, among other tasty desserts.

Passion Fruit: sea salt crispy exotique cream, almond-coconut sponge, coconut jelly, pineapple compote, whipped ganache, mango-passion fruit glaze, vegetal glaze.

Lemon Tart Signature: sable dough, hazelnut cream, lemon custard cream, lemon cream, citrus coulis, light marshmallow.

Daddy Cool: Praline crispy, chocolate sponge, blackcurrant coulis, Earl Grey cream, chocolate mousse Santarem, milk chocolate glaze.

**We recommend contacting PAA to confirm enrollment before booking a trip to Los Angeles.**

### **DATE AND TIME:**

Fri, Oct 23, 2020, 9:00 AM – Sun, Oct 25, 2020, 5:00 PM PST

### **LOCATION:**

Bakon USA 20906 Higgins Court Torrance, CA 90501

Register at: <https://www.eventbrite.com/e/elegant-pastry-by-gregory-doyen-demonstration-masterclass-tickets-97465952287>