

Jan 26 - 28, 2022

Pastry Art by Frank Haasnoot



DESCRIPTION: Frank Haasnoot is a Dutch pastry chef with over 23 years' experience, working as a freelance consultant. When Frank finished his education, he started working for several pastry brands around the globe.

During his career Frank competed in national and international pastry

competitions. After several Dutch competitions he decided it was time to compete on an international level. In 2011 he was the winner of the World Chocolate Masters in Paris. Mid 2017 Frank decided to relocate back to The Netherlands and start his freelance career to be able to teach and develop his work freely, for any pastry and chocolate related project.

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

PROGRAM:

Camille: hazelnut praline streusel, yuzu cremeux, biscuit Joconde, mandarin marmalade, milk chocolate mousse, yuzu-mandarin agar confit, hazelnut glaze.

Chocolate Vanilla: chocolate meringue, dark chocolate cremeux, vanilla Chantilly, dark chocolate sponge, chocolate spray. **Coco Puffs:** choux puff, craquelin, Malibu whipped ganache, citrus compote, yuzu cremeux. And more.

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

DATE AND TIME:

Wed, Jan. 26, 2022, 9:00 AM – Fri, Jan 28, 2022, 5:00 PM PST

LOCATION:

Bakon USA
20906 Higgins Court Torrance, CA 90501

Register at: <https://www.eventbrite.com/e/pastry-art-by-frank-haasnoot-demonstration-masterclass-tickets-158623742885?aff=ebdsoporgprofile>