

APR 25 - 28, 2019

Jordi Bordas masterclass. Pastry course according to the B·Concept method.

by Pastry Arts Academy



DESCRIPTION

Jordi Bordas is a pastry chef who is revolutionizing the pastry field. After becoming the World Pastry Champion at Sirha – Lyon in 2011, Jordi Bordas started to investigate and develop new recipes. This intense work led him to present the B·Concept, his own method to create healthier, lighter and tastier recipes from scratch at 2014 Barcelona Gastronomic Forum.

What will you learn?

- How to create **healthier**, **lighter** and **tastier** recipes from scratch using the B·Concept method?
- How to formulate recipes for **gel**, **creamy** and **airy textures**?
- How to **balance** and **stabilize** the recipes to give optimum results and shelf life?
- How to **adapt** the recipes to the **needs** of the chef and consumer: food intolerances, lifestyle, production needs, food cost...?
- What are some new **key ingredients** in pastry?
- What are **texture creating techniques**: gelification, emulsification and aeration?
- How to make **6 entremets** and **petit gateaux** with different textures and flavors, adapted to the consumers' needs?
- How to **analyze** recipes in relation to: flavor profile, structure, sweetness or perception of fat?

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

DATE AND TIME

April 25 - 28, 2019 (9:00 am - 5:00 pm PST)

LOCATION

Bakon USA - 20906 Higgins Court - Torrance, CA 90501

Register at <https://www.eventbrite.com/e/jordi-bordas-masterclass-pastry-course-according-to-the-bconcept-method-tickets-50620022851>