

May 6-9, 2019

Vincent Vallee Pastries and Molded Chocolates Hands-on Masterclass

By Pastry Arts Academy



Description:

Learn from one of the world's finest chocolatiers as Pastry Arts Academy presents a hands-on masterclass with the winner of the 2015 World Chocolate Masters Vincent Vallee.

Program includes: Petits Gâteaux

- 1) Eclair Gold 100% Chocolate
- 2) Ghana Agrumes
- 3) Glycine
- 4) Club Cake Orange (wcm concours)
- 5) Tarte Chocolate Caramel
- 6) Caracafe

& Bonbons chocolate

- 1) - Cassis Violette
- 2) - Citron basilic
- 3) - Ivoire Yuzu
- 4) - Palet Or Vanille
- 5) - Café
- 6) - Thé fruits rouges

And more.

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

DATE AND TIME:

May 6-9, 2019 (9:00 am - 5:00 pm PST)

LOCATION:

Bakon USA - 20906 Higgins Court - Torrance, CA 90501

REGISTER AT: <https://www.eventbrite.com/e/vincent-vallee-pastries-and-molded-chocolates-hands-on-masterclass-tickets-50970919392>