

Nov. 18-20, 2019

# Nuances Gourmandes - Part 1 by Guillaume Mabilleau



## DESCRIPTION

Guillaume's philosophy:  
A pastry should be beautiful before it can taste good. When I create a new product, I decide before making, the type of finishing and decoration to marry well with the chosen flavors, I pay special attention to the finished product as it is the final "look" that will be the deciding factor in the selling process. After this, I simply work around the flavors and textures efficiently. I then

organize the production to improve the regularity and rapidity of the fabrication stage."  
Excerpted from "Inspirations et Creation" Bellouet Conseil Editions.

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

## Program

**APPLE** | streusel noisette, moelleux pur noisette, mousseux citron vert, gelee de pomme au citron vert, nappage neutre a chaud vert / velours

**ARABICA** | streusel noisettes sesame, moelleux pur noisette, cremeux café, creme montee chocolat blanc café, nappage neutre a chaud

**BLOOM** | pate a baba, imbibage mangue passion, compote de mangue passion, mousseux vanilla, nappage caramel a chaud

**CARAK** | pate sable chocolat, crème d'amande chocolat, caramel tender, cacahuètes sables, cremeux chocolat lait noir, croustillant noisette

**COCO** | streusel coco, moelleux pur coco, gelifie citron vert, mousseux vanilla / crème montee vanilla, glacage miroir neuter vanilla citron vert, velours blanc titane

**CREME BRULEE** | duja amande / croustillant au riz soufflé, moelleux pur amande a la banana, cremeux vanilla, crème montee vanilla, velours blanc, nappage neutre a chaud

**GALET** | streusel amande, moelleux pur amande, gelifie fraise menthe, crème montee lait d'amande, nappage neutre a chaud rouge

**IVOIRE** | streusel amandes, moelleux pur amande aux dragees, cremeux vanilla tonka, gelifie framboise, mousseux amande vanilla, glacage miroir blanc vanille

**WEDDING CAKE** | parfums non definis

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

## DATE AND TIME

Mon. Nov. 18, 2019, 9:00 AM – Wed. Nov. 20, 2019, 5:00 PM PST

## LOCATION

Bakon USA  
20906 Higgins Court  
Torrance, CA 90501

Register at: <https://www.eventbrite.com/e/nuances-gourmandes-by-guillaume-mabilleau-demonstration-masterclass-1-tickets-54158283885>