

Nov. 18-20, 2019

Nuances Gourmandes - Part 2 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

LUNA | pate lintzer, creme d'amande a la noisette, cremeux lait noisette, creme montee vanille citron, meringue soufflee a la noisette

MAJORQUE | croustillant noisette, biscuit chocolat amande, cremeux lait, gelifie exotique, mousseux chocolat, glacage miroir lait orange

PINK | pate sablee amande, moelleux pur amande, gelifie a la peche / poelee de peche, mousseux vanille / creme montee vanilla, glacage miroir rose / velours rose

SATIN | meringue seche, compotee exotique, creme montee vanille coco, fruits exotiques

SPLASH | streusel pecan, moelleux chocolat pecan, cremeux chocolat noir tonka, mousseux grue de cacao, glacage miroir neutre, velours lait

TAHITI | duja amande / amandes sables, moelleux pur amande, cremeux vanilla, mousseux vanilla, glacage miroir neutre vanille

TARTE CITRON | pate sable, compotee de citron, cremeux citron, lacage miroir neutre vanille citron, meringue italienne

TENTATION | macaron compotee fraise des bois rhubarbecreme montee citron vertmeringue italienne

WEDDING CAKE | parfums non definis

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

DATE AND TIME

Thu. Nov. -21, 2019, 9:00 AM – Sat. Nov. 23, 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-2-tickets-54158787391>