

JAN 21 - 23, 2019

Pâtisserie de Johan Martin

by Pastry Arts Academy



DESCRIPTION

Discover the craftsmanship and artistry of Johan Martin. His creations have achieved a new level of sophistication. Pastry Arts Academy is excited to offer a 3-day demonstration master-class on pâtisserie. Join us to learn how to make magnificent travel cakes and entremets.

Program

Ipanema : cake vanille, crème brûlée mangue, chantilly vanille.

Miss Cassis : biscuit fondant amande citron, crémeux plein fruit cassis, douceur mascarpone vanille, glaçage miroir rouge.

Tarte chocolat mandarine : pâte sablée chocolat, croustillant noisette, biscuit chocolat fondant, confit de mandarine, mousse chocolat noir, glaçage miroir rouge.

Tarte tropicale : pâte sablée, crème frangipane, mousse caraïbes, Chantilly vanille, glaçage miroir vert pomme vanille.

Fleur de framboise : fruity almond biscuit, raspberry compote, raspberry and blackcurrant mousse, raspberry chantilly cream.

Edelweiss : Almond genoise, raspberry confit, vanilla and tonka diplomat, white vanilla mirror glaze.

Hémisphère acidulé : Chocolate biscuit, raspberry/blackcurrant and dark chocolate ganache, tangy dark chocolate mousse, red dark chocolate glaze.

Ebène : Salted shortbread, caramel biscuit, soft caramel, caramel chantilly, gourmet glaze.

Signature chocolat : streusel, streusel reconstitué, biscuit joconde chocolat, crémeux chocolat lacté vanille, mousse chocolat allégée 70%, meringue de base, glaçage miroir noir brillant.

Tokyo : biscuit éponge, crème yuzu, mousse caramel, glaçage miroir jaune.

Le bourbon exotique : biscuit madeleine, compotée exotique, mousse vanille allégée, meringue décor, glaçage miroir blanc.

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

DATE AND TIME

Mon, Jan 21, 2019, 9:00 AM – Wed, Jan 23, 2019, 5:00 PM PST

LOCATION

Bakon USA

20906 Higgins Court

Torrance, CA 90501

Register at <https://www.eventbrite.com/e/patisserie-de-johan-martin-tickets-50314875146>