



L'École  
VALRHONA  
BROOKLYN

2022 PROFESSIONAL IN-PERSON

*Course Schedule*



L'École  
VALRHONA  
BROOKLYN

The team at L'École Valrhona Brooklyn is thrilled to announce a very special program for 2022 with new classes, new themes, and new chefs, along with your favorite classes from previous years.


Join us and expand your creativity, stay relevant, and change perspective. Connect with fellow chefs and grow your professional network in a friendly environment. Learn from top chefs, challenge yourself, and get inspired!

## Professional In-Person Course Schedule 2022

### FEBRUARY

MARCH  
**28-2 Gelato, Ice Cream and Frozen Desserts \$1,155\***  
Chef Christophe Domange

### MARCH

**7-9 Artistic Chocolate Showpieces \$1,260\***  
Chef Stéphane Tréand 

**14-16 Chocolates & Confections \$1,155\***  
Chef Guillaume Roesz  
Chef Derek Poirier

**28-30 Spring Romance: Sugar Peonies & Branching Cherry Blossoms \$1,630\***  
Chef Ron Ben-Israel  
Chef Guillaume Roesz

### APRIL

**4-6 Pastry by Karim Bourgi \$1,260\***  
Chef Karim Bourgi

**25-27 Plated Desserts by Diane Moua \$1,260\***  
Chef Diane Moua

### MAY

**16-18 Fine Dining & Desserts \$1,260\***  
Chef Sébastien Rouxel

**23-25 Macarons & More \$1,260\***  
Chef Ginger Elizabeth

### JUNE

**7-9 Variations On Viennoiserie \$1,260\***  
Chef Greg Mindel

**21-23 No Rules Plated Desserts \$1,260\***  
Chef Angel Betancourt

**27-29 Plated Desserts & Petits Gâteaux \$1,100\***  
Chef Patrice Demers

### JULY

**11-13 A Modern Twist on Tarts \$1,155\***  
Chef Guillaume Roesz

**18-20 Bachour Pastry Styles \$1,260\***  
Chef Antonio Bachour



Cercle V  
VALRHONA

**30% OFF**

ALL L'ÉCOLE  
VALRHONA  
COURSES




L'Ecole  
VALRHONA  
BROOKLYN

# Course Schedule 2022, continued

## AUGUST

**9-11 Viennoiserie by Matthieu Atzenhoffer, MOF**  
**\$1,449\***

Chef Matthieu Atzenhoffer, 



**16-17 Travel Cakes**  
**\$945\***

Chef Guillaume Roesz

**23-24 Pastry Evolution**  
**\$945\***

Chef Sarah Tibbetts



SEPTEMBER  
**30-1 ONE-SHOT Machine Bonbon Production**  
**\$1,155\***

Chef Romain Grzelczyk  
Chef Derek Poirier

## SEPTEMBER

**19-21 Ko from Seoul**  
**\$1,260\***

Chef Ko Eun Su

**26-28 Fine Vegan Pastry**  
**\$1,260\***

Chef Anaïs Galpin

## OCTOBER

**4-5 Modern American Desserts** **\$1,050\***

Chef Kelly Fields  
Chef Sarah Tibbetts

**10-12 Panning & Chocolate Treats** **\$1,155\***

Chef Derek Poirier

**17-19 Bachour Bakery** **\$1,260\***

Chef Antonio Bachour

## NOVEMBER

**8-10 Framed Chocolate Bonbons and Snacking Bars** **\$1,155\***

Chef Philippe Givre

## REGISTRATION

Use the **VALRHONA** app or visit  
[us.valrhona.com](https://us.valrhona.com) and click  
"OUR CLASSES" or email  
[ecolebrooklyn@valrhona.com](mailto:ecolebrooklyn@valrhona.com)

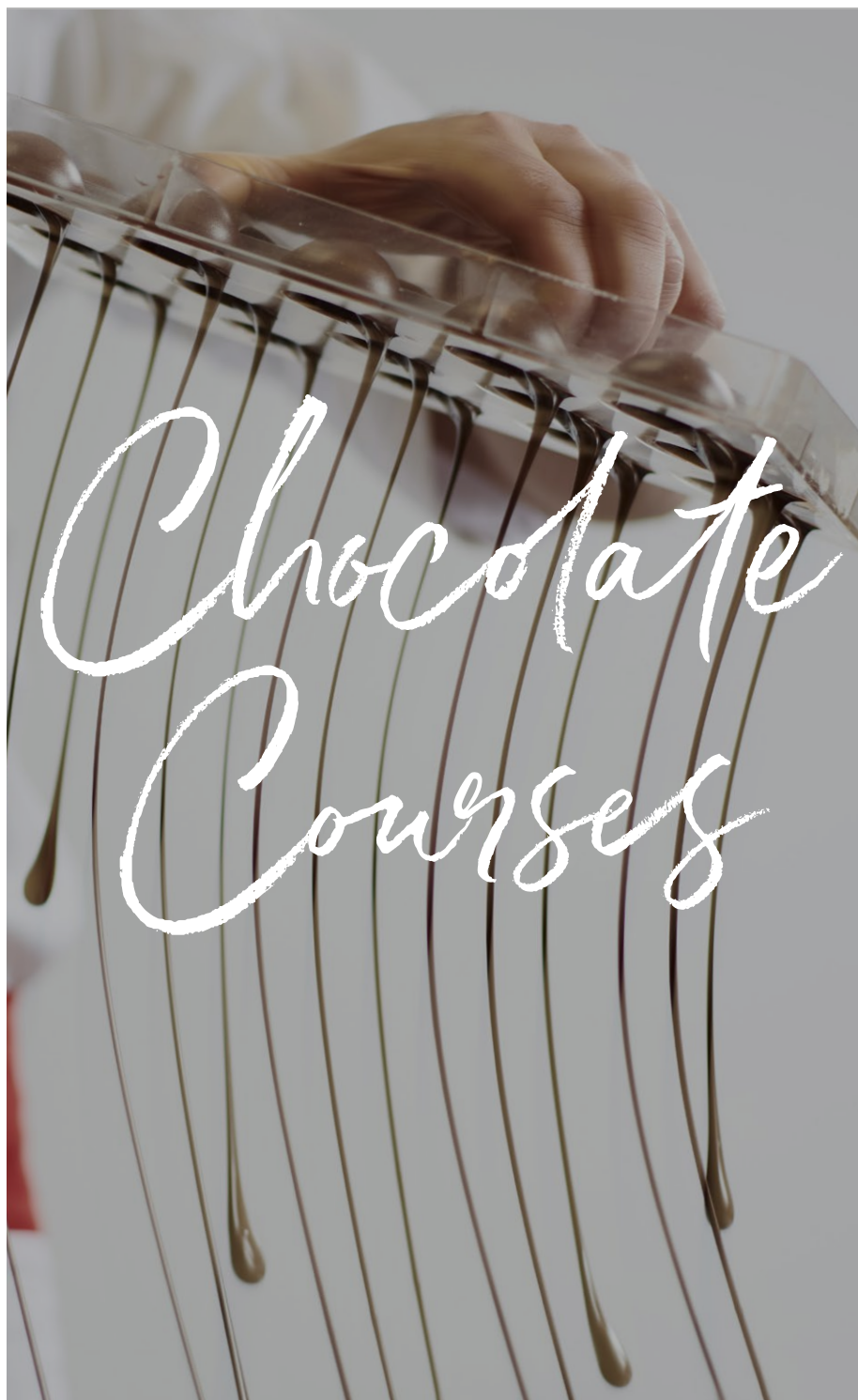


Share your experience with us by using #EcoleValrhonaBK



# TABLE OF *Contents*

Chocolate Courses	<b>5</b>
Artistic Courses	<b>8</b>
Pastry Courses	<b>10</b>
Plated Dessert Courses	<b>15</b>
Bakery Courses	<b>18</b>
Class Benefits & Discounts	<b>20</b>
Safety Procedures	<b>21</b>
Course Registration	<b>22</b>





**L'École**  
VALRHONA  
BROOKLYN

## Chocolates & Confections

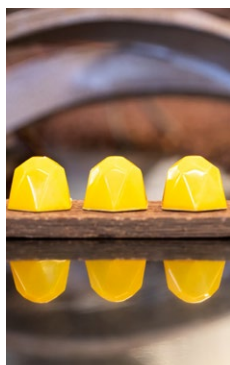
with Guillaume Roesz, L'École Valrhona Executive Pastry Chef, North America @guillaume.roesz & Derek Poirier, L'École Valrhona Pastry Chef, West Coast @chefderekpoirier



L'École Valrhona shares its chocolate expertise through this new, exclusive, and immersive bonbons and confections course, taught by two Valrhona Chefs: Derek Poirier & Guillaume Roesz!

### OBJECTIVES

- Use polycarbonate molds to learn proper shelling and molding methods for molded bonbons
- Produce balanced ganaches and fillings using different types of chocolate, alcohol, pralines, fruit purées, and more to create unique flavor combinations
- Utilize airbrushing, hand painting, etching, transfer sheets, and other unique techniques for decorating and texturizing colorful eye-catching chocolate confections
- Use a guitar cutter to cut efficiently and create uniform bonbon pieces
- Learn to enrobe manually and using a Selmi Enrobing machine
- Explore methods to improve the quality of production and conservation of your bonbons



<b>3 DAYS</b> March 14-16 2022	<b>LOCATION</b> L'École Valrhona Brooklyn	<b>*DISCOUNTS</b> See page 20
<b>CATEGORY</b> Chocolate Courses	<b>PRICE</b> \$1,155*	<b>CAPACITY</b> 12 students maximum

## ONE-SHOT Machine Bonbon Production



**TOMRIC**  
systems, inc.

with Romain Grzelczyk, L'École Valrhona Trainer Pastry Chef @romaingrzelczyk & Derek Poirier, L'École Valrhona Pastry Chef, West Coast @chefderekpoirier



L'École Valrhona Brooklyn is partnering with Tomric to bring you this intensive chocolate class focused on using the One-Shot Selmi Tuttuno system to produce chocolate bonbons, bars, and confections using Valrhona chocolate.

### OBJECTIVES

- Understand how to make chocolate bonbons and chocolate confectionery using a One-Shot system
- Secure the longest possible shelf-life for your products
- Learn how to rebalance ganache, praliné, and caramel recipes to be used in the One-Shot
- Master how to fully operate and maintain a One-Shot system, including accompanying accessories



<b>3 DAYS</b> August 30- September 1, 2022	<b>LOCATION</b> Tomric, Buffalo, NY	<b>*DISCOUNTS</b> See page 20
<b>CATEGORY</b> Chocolate Courses	<b>PRICE</b> \$1,155*	<b>CAPACITY</b> 12 students maximum





## Ko from Seoul

with Ko Eun Su, Chocolatier/Owner, Piaf Artisan Chocolatier @piaf\_artisan\_chocolatier



Take this class to learn new flavors and chocolate bonbon techniques and get inspired by the tastes of Seoul!

### OBJECTIVES

- Produce attractive bonbons with exotic Asian flavors and without artificial ingredients
- Make single and multi-layered fillings with unique flavors, colors and textures with ganache, praliné, pâte de fruit, meltaway, and liquid fillings
- Understand the principle of tempering and learn practical, diverse, and flexible tempering methods
- Learn safe and efficient ways to store bonbons
- Apply various decorations to make bonbons beautiful and elegant using minimal artificial colors



#### 3 DAYS

September 19-21  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Chocolate Courses

#### PRICE

\$1,260\*

#### CAPACITY

12 students maximum

## Panning & Chocolate Treats

with Derek Poirier, L'École Valrhona Pastry Chef, West Coast @chefderekpoirier



During our Panning and Chocolate treats class, you will learn to create a range of chocolate treats for snacking, perfect for indulging in just one bite!

### OBJECTIVES

- Master basic techniques of panning using a stand mixer attachment and a panning machine
- Understand and practice the panning process to pan different centers of all shapes and sizes, including nuts, dried-fruits, and more
- Learn new methods to create small bite sized snacks such as multi layered candy bars, marshmallows, caramels, pâte de fruit, and other confections with a variety of fillings
- Use a wide range of products to create chocolate coated treats with single and double layers, intriguing and unique textures, colors, and finishes
- Learn the correct products to increase shine for an attractive result
- Employ an array of tools and machines for enrobing, panning, and guitar cutting
- Apply various finishes, glazes, and décors to enhance your snack creations



#### 3 DAYS

October 11-13  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Chocolate Courses

#### PRICE

\$1,155\*

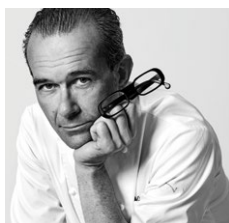
#### CAPACITY

10 students maximum



# Framed Chocolate Bonbons and Snacking Bars

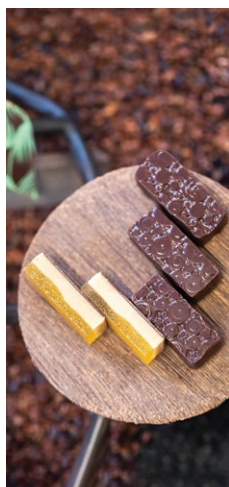
with Philippe Givre, L'École Valrhona Executive Pastry Chef and Experience Director @chefphilippegivre



Take your chocolate bonbon skills to the next level with the chocolate experts at L'École Valrhona. Make inspiring framed chocolate bonbon recipes, and learn all the technology and techniques behind inventive fillings, including ganache, pâte de fruit, pralinés and decorations. Brush up on basic methods for tempering and have all your questions answered by the L'École Valrhona pastry chefs.

## OBJECTIVES

- Create advanced confections featuring a variety of fillings from ganache to praliné and pâte de fruit
- Use a guitar cutter to cut efficiently and create uniform bonbon pieces
- Learn to enrobe manually and using a Selmi Enrobing machine
- Learn methods to improve the quality of production and conservation of your bonbons
- In a theoretical discussion, sit down and explore the gastronomy and foundations of chocolate
- Use traditional techniques but also the latest technology available to create your bonbon range
- Use different methods to temper chocolate
- Learn how to use the newest ingredients available in the marketplace



### 3 DAYS

November 8-10  
2022

### LOCATION

L'École Valrhona  
Brooklyn

### \*DISCOUNTS

See page 20

### CATEGORY

Chocolate Courses

### PRICE

\$1,155\*

### CAPACITY

12 students maximum





A person wearing a white shirt is working on a large, dark, cylindrical object, possibly a sculpture or a piece of machinery. The person is using a brush and sand to shape the object. The background is dark and out of focus.

# Artistic Courses



L'École  
VALRHONA  
BROOKLYN

## Artistic Chocolate Showpieces *"From Sketch to Finished Showpiece"*



with Stéphane Tréand, *Head Chef/Owner, The Pastry School @stephanetreand*



Drawing from his extensive knowledge, experience, and innovative techniques, Chef Tréand will teach you different methods to create an eye-catching artistic chocolate showpiece.

### OBJECTIVES

- Learn each step, from sketch to finished showpiece, to create modern professional chocolate showpieces
- Discover the tricks to smooth, texture, and shape chocolate, bringing an artistic flare to chocolate
- Identify various ways to create fast and unique designs including molds and free-hand techniques
- Explore various finishing techniques such as air brushing, creating chocolate flowers, and advanced decoration techniques



<b>3 DAYS</b> March 7-9 2022	<b>LOCATION</b> The Pastry School Tustin, CA	<b>*DISCOUNTS</b> See page 20
<b>CATEGORY</b> Artistic Courses	<b>PRICE</b> \$1,260*	<b>CAPACITY</b> 8 students maximum

## Spring Romance: Sugar Peonies & Branching Cherry Blossoms



with Ron Ben-Israel, *Chef/Owner of Ron Ben-Israel Cakes @arbicares* & Chef Guillaume Roesz *@guillaume.roesz*



Join renowned cake designer Ron Ben-Israel and his crew at his flagship studio in the heart of NYC's Garment District for a three-day immersive experience. Students will create various types of peonies and branching cherry blossoms and will decorate a chocolate display cake to take home.

### OBJECTIVES

- Create shape, texture, and movement in sugar paste to resemble flowers as they appear in nature
- Dive into learning how to create a beautiful, moist, chocolate cake with easy but delicate chocolate fillings to add an extra wow for your chocolate-loving customers
- Get an insider tour of Chef Ron's bakery and design studio, and meet his dedicated staff
- Discuss topics of interest to the class, such as the business of cakes, promoting a unique brand, pricing confectionery work, inspiration for design concepts, and more
- Flowers featured in the class will include various types of peonies and branching cherry blossoms



<b>3 DAYS</b> March 28-30 2022	<b>LOCATION</b> Ron Ben-Israel Cakes, New York, NY	<b>*DISCOUNTS</b> See page 20
<b>CATEGORY</b> Artistic Courses	<b>PRICE</b> \$1,630*	<b>CAPACITY</b> 16 students maximum

Three round chocolate tarts are arranged on a light gray surface. Each tart is topped with a swirl of white cream, a round chocolate disc, and several small yellow fruit garnishes. The text 'Pastry Courses' is written in a white, cursive script across the center of the image.

# Pastry Courses



## Pastry by Karim Bourgi

with Karim Bourgi, Executive Pastry Chef @karim.bourgi



Drawing from his culturally diverse background, Chef Karim will showcase his creative use of layers, contrasting textures, bold flavors, and modern presentation on petits gâteaux, pâtisserie and entremets.

### OBJECTIVES

- Discover new techniques and interesting technology for building and finishing entremets and petits gâteaux
- Discuss "The Art of Pâte à Choux", and Chef Karim's view on current pastry trends
- Learn preservation techniques to extend your product's shelf life
- Work side by side with Chef Karim to make his 12 signature creations, including his famous Animation Citron, a dessert typical of Middle Eastern cuisine, and the variety of textures Chef Karim showcases
- Build petits gâteaux and entremets with diverse flavors, and dissect each component to understand how they work together



#### 3 DAYS

April 4-6  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Pastry Courses

#### PRICE

\$1,260\*

#### CAPACITY

12 students maximum

## Macarons & More

with Ginger Elizabeth, Chef/Owner, Ginger Elizabeth Chocolates & Ginger Elizabeth Pâtisserie @gingerelizabeth



Join Chef Ginger to get creative and dive deep into the endless possibilities of the macaron and leave this class with a great understanding of this classic and wonderful treat.

### OBJECTIVES

- Create macaron-based desserts ranging from traditional macaron sandwiches to entremets, ice cream pints, petits gâteaux, and more
- Learn the fundamentals of macarons so you can fix mistakes in large scale production
- Discover new flavor combinations and how to incorporate local and seasonal ingredients into your macaron desserts



#### 3 DAYS

May 23-25  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Pastry Courses

#### PRICE

\$1,260\*

#### CAPACITY

12 students maximum



L'École  
VALRHONA  
BROOKLYN

## A Modern Twist on Tarts

with Guillaume Roesz, L'École Valrhona Executive Pastry Chef, North America @guillaume.roesz



Work side by side with Chef Roesz to learn new techniques and how to create beautiful and flavorful tarts that will impress your customers.

### OBJECTIVES

- Use seasonal fruits, spices, and Valrhona chocolate to produce special fillings such as caramel, crèmeux, compote, etc.
- Master proper dough technique for the perfect tart base
- Learn innovative finishing techniques and practice making chocolate décor to make your tarts unforgettable
- Understand the role a single ingredient plays in the balance of the final dessert



#### 3 DAYS

July 11-13  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Pastry Courses

#### PRICE

\$1,155\*

#### CAPACITY

12 students maximum

## Bachour Pastry Styles

with Antonio Bachour, Chef/Owner, Bachour Miami, The Best Chef Awards Best Pastry Chef 2018; Esquire Pastry Chef of 2019 @antonio.bachour



Throughout the class you'll discover how to create desserts with Chef Bachour's signature style, the techniques behind layers, varying textures and an array of unique flavors using Valrhona products.

### OBJECTIVES

- Master the techniques behind creating innovative entremets and petits gâteaux
- Get exclusive access to Chef Bachour's signature cake recipes
- Learn different styles of finishing from glazes to handmade decorations
- Create multi-layer entremets of various textures and fillings
- Explore exciting flavor combinations with gâteaux bases



#### 3 DAYS

July 18-20  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Pastry Courses

#### PRICE

\$1,260\*

#### CAPACITY

12 students maximum





L'École  
VALRHONA  
BROOKLYN



## Travel Cakes

with Guillaume Roesz, L'École Valrhona Executive Pastry Chef, North America @guillaume.roesz



Come learn hands on from L'École Valrhona Executive Pastry Chef Guillaume Roesz how to make traditional French travel cakes, along with more modern interpretations.

### OBJECTIVES

- Explore different and unusual flavors, fillings, and ingredients in pastry like condiments or spices
- Learn how to preserve your travel cakes
- Practice tempering different kinds of Valrhona chocolate
- Give a new look to your Travel Cakes and offer a new product range to your customers
- Understand gluten free and dairy free ingredients, and how to use them in your creations



#### 2 DAYS

August 16-17  
2022

#### LOCATION

The Pastry School  
Tustin, CA

#### \*DISCOUNTS

See page 20

#### CATEGORY

Pastry Courses

#### PRICE

\$945\*

#### CAPACITY

12 students maximum

## Pastry Evolution

with Sarah Tibbetts, L'École Valrhona Pastry Chef, Central @sarahkosca



While focusing on the current effects of the pandemic on pastry departments, Chef Sarah Tibbetts will also provide solutions for dietary restrictions, alternative diets and the latest industry trends.

### OBJECTIVES

- Learn to create visually appealing and balanced desserts from one base recipe
- Discuss take-away packaging and how to modify desserts due to dietary restrictions and stock shortages
- Techniques will include various pastry applications, tempering, how to make chocolate décor pieces, and plating techniques
- Recipes featured will have versatility in size, application, and be adaptable to various outlets



#### 2 DAYS

August 23-24  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Pastry Courses

#### PRICE

\$945\*

#### CAPACITY

12 students maximum





## Fine Vegan Pastry

with Anaïs Galpin, Pastry Chef @anaispastrychef



Discover how to create fine vegan pastry through the eyes of renowned vegan French Pastry Chef Anaïs Galpin.

### OBJECTIVES

- Discover how to make modern and seasonal entremets, tartlets, travel cakes and cookies without using animal products typically used in pastry, such as dairy, eggs or gelatin
- Become familiar with vegan ingredient sourcing, focusing on natural ingredients and seasonality
- Learn a wide range of vegan pastry techniques and tips that will delight your customers



3 DAYS	LOCATION	*DISCOUNTS
September 26-28 2022	L'École Valrhona Brooklyn	See page 20
CATEGORY	PRICE	CAPACITY
Pastry Courses	\$1,260*	12 students maximum

## Modern American Desserts

with Kelly Fields, Pastry Chef & Cookbook Author, James Beard Foundation Outstanding Pastry Chef 2019 @kellyfields & Sarah Tibbetts, L'École Valrhona Pastry Chef, Central @sarahkosca



Join L'École Valrhona Brooklyn for this one-of-a-kind class on American desserts taught by Chef Kelly Fields, 2019 James Beard award winner for Outstanding Pastry Chef and author of "The Good Book of Southern Baking" and L'École Valrhona Chef Sarah Tibbetts!

### OBJECTIVES

- Understand the history and importance of Southern baking and regional baking traditions throughout the United States
- Establish a foundational approach to creating desserts and pastries that can be applied to any industry setting
- Create modern desserts inspired by classic American recipes
- Learn techniques to adapt desserts for guests with dietary restrictions such as gluten free and dairy free



2 DAYS	LOCATION	*DISCOUNTS
October 4-5 2022	L'École Valrhona Brooklyn	See page 20
CATEGORY	PRICE	CAPACITY
Pastry Courses	\$1,050*	12 students maximum



Plated

Dessert

Courses



## Plated Desserts by Diane Moua

with Diane Moua, Executive Pastry Chef, Bellecour Bakery @pastrydiane



From menu creation and planning, to texture, seasonal specials, and finishing techniques, learn from Chef Diane's expertise how to make simple yet flavorful and elegant desserts that will wow your customers!

### OBJECTIVES

- Practice plating techniques that will bring simple desserts to the next level
- Learn how to cross utilize pastry elements to create different desserts
- Discuss dessert menu planning and creation for restaurants
- Explore how to create desserts based on the season and local ingredients



#### 3 DAYS

April 25-27  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Plated Dessert Courses

#### PRICE

\$1,260\*

#### CAPACITY

12 students maximum

## Fine Dining & Desserts

with Sébastien Rouxel, Corporate Pastry Chef, Dinex @sebsrocks @lepavillionnyc



Along with how to create fine dining desserts with balanced and modern flavors, Chef Rouxel will also teach students how to introduce vegetables and savory elements in plated desserts.

### OBJECTIVES

- Practice classic and modern plating techniques
- Learn how to use vegetables and savory elements in plated desserts
- Create desserts with presentations and balanced flavors for a fine dining establishment



#### 3 DAYS

May 16-18  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Plated Dessert Courses

#### PRICE

\$1,260\*

#### CAPACITY

12 students maximum



## No Rules Plated Desserts

with Angel Betancourt, Executive Pastry Chef, The One & Only Palmilla Los Cabos Baja California  
@angelbetancourt17



Chef Angel will teach students how to wow restaurant and hotel customers with modern, clean, and colorful plated desserts.

### OBJECTIVES

- Practice unconventional plating techniques
- Create modern, clean, and colorful plated desserts with balanced flavor
- Learn how to cultivate a unique customer experience
- Test your creativity and get inspired by Chef Angel's approach to "no rules" pastry



#### 3 DAYS

June 21-23  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Plated Dessert Courses

#### PRICE

\$1,260\*

#### CAPACITY

12 students maximum

## Plated Desserts & Petits Gâteaux

with Patrice Demers, Chef/Owner, Patrice Pâtissier @patrice\_demers



Discover how to use wild and innovative ingredients such as mushrooms, sweet clover and flowers to create desserts that your customers will remember.

### OBJECTIVES

- Learn Chef Patrice's technique to create desserts in which every ingredient has a purpose
- Create some of the best sellers sold at his pastry shop, including petits gâteaux, entremets and plated desserts
- Explore interesting flavor combinations and pairings to create balanced, distinctive desserts
- In a relaxed environment, discuss with Chef Patrice his experiences and inspirations as one of Canada's biggest pastry stars
- Sharpen your techniques preparing sponges, creams, mousses, sorbet and decorations
- Learn new techniques to finish and garnish your cakes using seasonal products



#### 2.5 DAYS

June 27-29  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Plated Dessert Courses

#### PRICE

\$1,055\*

#### CAPACITY

12 students maximum







L'École  
VALRHONA  
BROOKLYN

## Tastes & Variations of Viennoiserie

with Greg Mindel, Chef/Owner, Neighbor Bakehouse @neighborbakehouse



During this hands-on class Chef Mindel will share his vision of modern viennoiserie and will focus on techniques and cross-utilization of a few base doughs.

### OBJECTIVES

- Learn hands on lamination and lamination with a sheeter
- Utilize various doughs including puff pastry, chocolate brioche, medium rich brioche, and croissant doughs
- Practice a range of shaping techniques and production methods to create artful and delicious breakfast pastries
- Explore techniques to ensure product consistency and quality



#### 3 DAYS

June 7-9  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Bakery Courses

#### PRICE

\$1,260\*

#### CAPACITY

12 students maximum

## Bachour Bakery

Antonio Bachour, Chef/Owner, Bachour Miami, The Best Chef Awards Best Pastry Chef 2018; Esquire Pastry Chef of 2019 @antonio.bachour



Chef Bachour will teach you how to combine flavors and décor techniques that will keep your customers coming back for more.

### OBJECTIVES

- Recreate some of the bakery recipes from Chef Bachour's shop "Bachour"
- Sharpen your skills at forming and shaping laminated doughs
- Learn how to create eye catching bakery items
- Explore adding new flavor combinations to classic recipes



#### 3 DAYS

October 17-19  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Bakery Courses

#### PRICE

\$1,260\*

#### CAPACITY

12 students maximum





## Viennoiserie by Matthieu Atzenhoffer, MOF

with Chef Matthieu Atzenhoffer,  @matthieuatzenhofferhof



Pastries are becoming increasingly trendy items. However, they require know-how and the mastery of baking techniques. Learn the skills needed to make delicious and impressive bakery items from one of the best bakers in the world Matthieu Atzenhoffer, MOF, winner of Best Craftsmen of France (Meilleur Ouvrier de France, MOF) for bakery. Known for the creative shapes, appearances, and taste of his viennoiserie items, Chef Atzenhoffer will show you how to take your baking skills up a notch during this hands-on class.

In this class, you will learn how to create a range of bakery items combining classic technique, balanced flavors, and modern finishes that will entice your customers with their visual features and taste. Due to the small class sizes at l'École Valrhona Brooklyn you will have the rare opportunity to work side by side and receive personalized advice from expert baker Chef Atzenhoffer.

### OBJECTIVES

- Learn hands on lamination and lamination with a sheeter
- Utilize various doughs including puff pastry, chocolate brioche, medium rich brioche, and croissant doughs

#### 3 DAYS

August 9-11  
2022

#### LOCATION

L'École Valrhona  
Brooklyn

#### \*DISCOUNTS

See page 20

#### CATEGORY

Bakery Courses

#### PRICE

\$1,449

#### CAPACITY

12 students maximum







# Gelato, Ice Cream and Frozen Desserts

*Christophe Domange, L'École Valrhona, Executive Pastry Chef @ domangechristophe*



Embrace the expansive world of frozen desserts with this incredible ice cream class. Learn the science of gelato and ice cream from expert L'École Valrhona Pastry Chef Christophe Domange, who was part of the winning team at the 2018 Gelato World Cup. This class features classic ice cream recipes, vegan and gluten free ice cream, frozen desserts, gelato, and sorbet. Chef Domange will teach you how to pair flavor profiles to layer in ice cream pints, and add swirls of flavors and textures.

In addition to expertly crafted ice creams and gelatos, you will learn how to create a range of individual frozen cakes, bars, popsicles, sorbets, and discover traditional ice cream recipes and their reinterpretations as ice cream desserts.

This course offers an intensive in-depth study of balancing and recipe creation techniques for gelato & ice creams. Focusing on the technology and science behind ice cream as well as vegan and gluten free frozen desserts.



## OBJECTIVES

- Learn from the industry appointed expert about ice cream and sorbet technology, focusing on ingredients and creating balanced recipes
- Explore the possibilities for ice cream and sorbet such as vegan and gluten free
- Prepare a range of frozen desserts including individual frozen cakes, ice cream bars and popsicles, and desserts in a glass
- Learn techniques to work around the limitations of temperature and expand your idea of what ice cream can be
- Engage in an open discussion and lecture about the science and composition of ice cream, gelato, sorbet, vegan, and gluten free frozen desserts

<b>3 DAYS</b> February 28 - March 2, 2022	<b>LOCATION</b> L'École Valrhona Brooklyn	<b>*DISCOUNTS</b> See page 20
<b>CATEGORY</b> Ice Cream Course	<b>PRICE</b> \$1,155*	<b>CAPACITY</b> 10 students maximum



L'École  
VALRHONA  
BROOKLYN

# Class Benefits AND DISCOUNTS



Class price includes light breakfast and coffee in the morning, lunch each day, **a class recipe book, apron, pen, a gift bag, diploma, as well as all materials, ingredients, and equipment needed for class.** Due to the Covid-19 pandemic classes no longer include a class dinner.

## CHEF REFERRAL PROGRAM\*

**Taken a class with us before? Refer a friend for a l'École Valrhona Brooklyn 2022 professional class and receive a \$200 credit** to use towards a 2022 class, your friend will receive a \$200 credit to use towards the class they sign up for!

### HOW IT WORKS:

- Once you've taken a class with us share your experience with a friend - recommend they take a l'École Valrhona Brooklyn 2022 professional class so they can challenge themselves and learn something new!
- On the online class application form make sure your friend mentions you referred them for a class, or send an email to [ecolebrooklyn@valrhona.com](mailto:ecolebrooklyn@valrhona.com) and mention the referral and class they are interested in.
- When they are ready to pay we will apply the \$200 credit towards their class.
- Once they pay for the class you will receive a \$200 credit towards a 2022 l'École Brooklyn class. We will send you an email notifying you of the credit.
- When you have decided on the 2022 class you want to take you can either fill out an application online or email [ecolebrooklyn@valrhona.com](mailto:ecolebrooklyn@valrhona.com), and mention you have a \$200 class credit. We will then apply the class credit to the cost of your class.

*\*Offer subject to availability and qualification for the classes. The referred customer must register for a course for you to receive the credit. Offer cannot be combined with any additional discounts. Only eligible for classes taught in the United States.*







L'École  
VALRHONA  
BROOKLYN



Cercle V  
VALRHONA

30% OFF

ALL L'ÉCOLE  
VALRHONA  
COURSES

The **Cercle V Program** rewards our best and most loyal customers by offering them **exclusive benefits**: opportunities to attend and participate in **special events, technical support**, previews of **new products** and **exclusive recipes and inspiration**. Cercle V North America members also receive a **30% off discount** on all L'École Valrhona Brooklyn courses, including those that take place offsite and abroad.

For more information on **how to join and whether you qualify**, please contact Emily Bain:  
[emily.bain@valrhona-selection.com](mailto:emily.bain@valrhona-selection.com).

# Safety Procedures

We will be taking every safety precaution and following all local and CDC guidelines as we prepare for and host these classes beginning in June. The health and safety of our community and team is our first priority, and we will be constantly updating our plans and precautions to ensure maximum safety. **Please check [www.valrhona.us](http://www.valrhona.us) for our up to date Covid safety policy.** If you have any questions please contact [ecolebrooklyn@valrhona.com](mailto:ecolebrooklyn@valrhona.com).

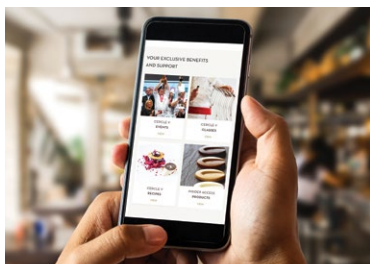
## CANCELLATION POLICY

If you cancel 45 days or more prior to the first day of class, you will be completely refunded. If you cancel within 45 days you will receive a 50% refund or 100% class credit to be used within a year of cancellation date. If you cancel within one week of the class you will receive a 50% class credit to be used within one year of the cancellation date.

**We do our best to avoid canceling or rescheduling classes, however please be aware that classes are subject to change due to conflicts, instructor illness, travel issues, etc.** We will contact you immediately in the case of any date changes or course cancellations. In the case a class is rescheduled or cancelled we offer you the choice of a full refund or a class credit to be used within one year of the cancellation date.

**As Valrhona is not responsible for your accommodations we recommend booking refundable forms of transportation and accommodations, so if an unforeseen change occurs you will not be charged.**

# Course Registration



## How to Register

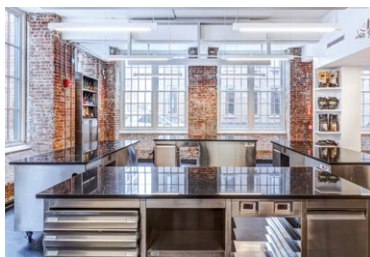
Use the **VALRHONA app** or visit **valrhona.us** and click **OUR CLASSES**

**Have a question or need additional information about a particular course?**

**Contact DANIELLE FITZPATRICK:**

Tel: 718-522-7001 (ext. 120)

Email: [ecolebrooklyn@valrhona.com](mailto:ecolebrooklyn@valrhona.com)



## After Registration

Details about equipment and attire as well as practical information and recommended places to stay will be provided upon confirmation of your registration.

Classes will take place from 9:00am to 5:00 or 6:00pm, for two to three days depending on the theme of the class.

## Getting Here

### L'ÉCOLE VALRHONA BROOKLYN

222 Water Street, Brooklyn, NY 11201

#### AIRPORTS:

LaGuardia International Airport (LGA) and John F. Kennedy International Airport (JFK)

#### BY TRAIN:

From the Mid-Atlantic and Northeast, AMTRAK to Pennsylvania Station (Manhattan, NY.) Transfer to the subway:

A/C train to High Street Station, 8 blocks from l'École Valrhona Brooklyn.

#### BY ROAD:

**From Queens or Staten Island:** Highway 278 to the Cadman Plaza Exit

**From Manhattan:** The Brooklyn Bridge or the Manhattan Bridge into Downtown Brooklyn, an 8 minute drive from

l'École Valrhona Brooklyn.

#### BY SUBWAY:

**Option 1:** Take the F train to York Street Station, located 3 blocks from l'École Valrhona Brooklyn.

**Option 2:** Take the A/C train to High Street Station, (8 blocks or a 10 minute walk to l'École Valrhona Brooklyn.)





### OUR MISSION

To create a fair and sustainable world of cocoa and inspire pastry that not only looks good and tastes good but also **does good**, by starting a collective movement which brings together people from all steps of the cocoa journey from the field to the table.



VALRHONA IS NOW A  
*B Corp*

Valrhona is proud to join a community of exceptional companies who are committed to using business as a force for good in the world. When you choose Valrhona, you choose a chocolate that respects people and the planet.

Certified



Corporation



# VALRHONA SELECTION



L'École  
VALRHONA  
BROOKLYN

## L'École Valrhona International Locations

### École Valrhona Paris-Versailles

91 rue Joseph Bertrand  
78220 Viroflay

### École Valrhona Tokyo

Kubodera Twin Tower  
Bldg 6F  
2-9-4 Kudan Minami  
Chiyoda ku  
Tokyo 102-0074 Japan

### École Valrhona Tain l'Hermitage

8 quai du Général  
de Gaulle  
26602 Tain l'Hermitage



# VALRHONA

---

## L'ÉCOLE VALRHONA BROOKLYN

222 Water Street • Brooklyn, New York 11201

718-522-7001 (ext. 120) • [valrhona.us](http://valrhona.us) • [ecolebrooklyn@valrhona.com](mailto:ecolebrooklyn@valrhona.com) • THE VALRHONA APP for iOS