



L'École
VALRHONA
BROOKLYN

2023

PROFESSIONAL IN-PERSON & ONLINE COURSE SCHEDULE



100 years
of Commitment



L'École
VALRHONA
BROOKLYN

222 Water Street • Brooklyn, New York 11201

PROFESSIONAL COURSE SCHEDULE 2023

The team at L'École Valrhona Brooklyn is thrilled to announce our in-person and online 2023 professional classes! Learn from top chefs, challenge yourself, and get inspired in New York or California!

For the first time ever, we are also hosting two classes with our high-end South American chocolate sister brand, Republica Del Cacao.

MARCH

6-8 **Plated Desserts by**
Diane Moua \$1,290*
Chef Diane Moua @pastrydiane

14-15 **Classic Confections**
Modernized \$980
RDC Chef Gonzo Jimenez @chef.gonzo

20-22 **Pastry Competition \$1,690***
US Pastry Team @pastryteamusa

27-29 **Gelato, Ice Cream &**
Frozen Desserts \$1,690*
Chef Vincent Boué @vincentbouemof

APRIL

17-19 **Chocolate &**
Confections Buffet
\$1,290*
Chef Adam Thomas @adam.wthomas

24-26 **Art & Creation \$1,690***
Chef Francois Daubinet @francoisdaubinet

24-26 **Artistic Chocolate**
Showpieces \$1,520*
RDC Chef Stéphane Tréand @stephanetreand

MAY

1-3 **Pastry by Guillaume**
Roesz \$1,310*
Chef Guillaume Roesz @guillaume.roesz

17-19 **Framed & Molded**
Chocolate Bonbons \$1,310*
Chef Guillaume Roesz @guillaume.roesz

JUNE

6-8 **Variations On**
Viennoiserie \$1,520*
Chef Greg Mindel @neighborbakehouse

13-14 **Creative Pastry &**
Latin Flavors \$980
RDC Chef Gonzo Jimenez @chef.gonzo

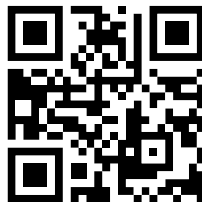
JULY

17-19 **Bachour Bakery \$1,750***
Chef Antonio Bachour @antonio.bachour

RDC Course featuring REPÚBLICA DEL CACAO

HOW TO REGISTER

For full course details and to register, use the VALRHONA app or visit valrhona.us and click OUR CLASSES



Follow @valrhonausa to stay up to date on Valrhona news, events, and more!

Class dates subject to change, please visit valrhona.us for the most up to date schedule



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COURSE SCHEDULE 2023, CONTINUED

AUGUST

21-23 Components & Textures of Plated Desserts

\$1,520*

Chef Jason Morale

@chef_jasonmorale

28-30 Modern Pastry \$1,290*

Chef Patrice Demers

@patrice_demers

SEPTEMBER

12-13 Intro to Chocolate:

\$980* Chef Sarah Tibbetts

@sarahkosca

18-20 No Rules Plated Desserts \$1,690*

Chef Angel Betancourt

@angelrbetancourt17

25-26 Plated Desserts by

Eunji Lee \$1,050*

Chef Eunji Lee @eunji.lee

OCTOBER

2-4 Vegan Pastry \$1,690*

Chef Toni Rodriguez

@tonirodriguezl

16-18 Optimize Chocolate Bonbons for Business

\$1,520* Chef Nicolas Botomis

@nicolasbotomis_pastrychef

NOV

30-1 Panettone \$1,690*

Chef Oriol Balaguer

@oriolbalaguerchocolates



ONLINE CLASSES

Bring our expertise and inspirations into your own kitchen with L'École Valrhona Online Classes!

MAR 2 Spring Bonbon

Flavors \$49*

Chef Daniel Corpuz

@danielcorpuzchocolatier

APR 20 Chocolate & Confections Buffet \$49*

Chef Adam Thomas

@adam.wthomas

AUG 24 Components & Textures of Plated Desserts \$49*

Chef Jason Morale

@chef_jasonmorale

AUG 31 Modern Pastry \$49*

Chef Patrice Demers

@patrice_demers

SEP 14 Intro to Chocolate \$49*

Chef Sarah Tibbetts

@sarahkosca

JULY 31- AUG 21 Business Management for Chefs: 4 Sessions \$280/session, \$1,000/all four sessions

@chipklosecoaching

Class will be held Mondays from

2:00-5:00pm EST

*class recordings available for \$35



Cercle V
VALRHONA

***30% OFF** ALL L'ÉCOLE
VALRHONA
COURSES



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DISCOUNTS

- **15% OFF** for returning customers
- **20% BOGO** Buy one class, get 20% off the second class purchased
- **30% OFF** all L'École Valrhona Brooklyn classes for members of Cercle V North America
- **\$200 OFF** when you refer a friend

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 5:00pm each day. For classes that are 2.5 days, class will end at 1:00pm on the last day.

CLASS PRICE INCLUDES light breakfast and coffee in the morning, lunch each full day, a class recipe book, apron, pen, a gift bag, diploma, as well as all materials, ingredients, and equipment needed for class.

CONTACT INFORMATION

L'ÉCOLE VALRHONA BROOKLYN

222 Water Street, Brooklyn, NY 11201

FOR MORE INFORMATION

Phone: 718-522-7001 ext. 120

Email: ecolebrooklyn@valrhona.com



L'ÉCOLE VALRHONA INTERNATIONAL LOCATIONS

ÉCOLE VALRHONA PARIS

47 Rue des Archives,
75003 Paris, France

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
SELECTION**

222 Water Street • Brooklyn, New York 11201
718-522-7001 (ext. 120) • valrhona.us • [@valrhonausa](https://www.instagram.com/valrhonausa)
ecolebrooklyn@valrhona.com • THE VALRHONA APP for iOS