

Program french pastry, bread and viennoiserie making

Level 2 - Practicing Technique

Audience

Anyone interested in learning basic techniques in pastry, bread and viennoiserie making.
You need to know the basis to follow this session. You must bring your professional clothings.

Objectives

1. To understand the specificity of French bread with prefermentation
2. To master the delicate doughs, fillings and creams and their manufacturing process.
3. To master the different doughs, fillings and creams in viennoiserie and to learn their manufacturing process.
4. To itemize the related finished products and to diversify the range. To be able to create decorations

Program

Theme 1 Pastry making - The making of a full range of pastries 35 hours (5 days)

- 1/ French pastry "The best of"
- Biscuits : finger biscuits, joconde, almond biscuits.
 - Fillings and creams : bavarian cream, fruits mousse, ganache.
 - Initiation into decorating
- 2/ Puff pastry :
Saint Honoré, Paris Brest
- 3/ Shortcrust pastry:
lemon tart with meringue, new tendance apple tart
- 4/ Entremets:
Fraisier, Opéra, chocolate charlotte, new tendance entremets

Theme 2 Bread making - The making of a full range of breads 35 hours (5 days)

- 1/ The technology of prefermentation and the breads with prefermentation
- 2/ The baguette making:
- 2nd speed kneading
 - Fermentation
 - direct fermentation
 - autolysis
 - with fermented dough
 - with sourdough
 - Breadmaking with prefermentation and with other flours : chestnut, corn, rye, spelt and with different additions : seeds, dry fruits and vegetables, cheese.

Theme 3 Viennoiserie making - The making of a full range of viennoiserie 28 hours (4 days)

- 1/ The technology and the basics
- 2/ Yeast dough: brioche a tête, brioche with pink pralines, brioche feuilletée, kougelhof
- 3/ Yeast puff doughs and puff doughs products : a full range of Danish
- 4/ Diversification of shapings
- 5/ Multi-color croissant, pain au chocolat

Educational

The training is dedicated to practising in laboratory. Trainers are assisted by a professional and apply the different methods and make the different products.

Duration

14 days (98-hour training). You can choose 1,2 or all the themes.

Certificate

Certificate of the school at the end.