



## 2018 CLASSES PROGRAM

Tain l'Hermitage / Paris-Versailles



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# 01 CHOCOLATE & PASTRY CLASSES

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▶ ENRICHED CONTENT

## ONE SPOON

*To give all kinds of food artisans a behind-the-scenes glimpse of the food and catering industry*

NEW 



### OBJECTIVES

- ▶ Offer an **innovative food** range
- ▶ Bring out the best in ingredients by **combining flavors** and developing textures
- ▶ Perfect your presentation techniques

### CONTENT

- ▶ Building a **greater awareness** of each ingredient
- ▶ **Combining ingredients** and bringing out the best in them
- ▶ **Making limited edition desserts** and visuals using simple ingredients
- ▶ Varying these desserts in the form of mini gateaux or verrines to enrich your store's window display or your **catering** operations

▶ To see a video with everything you need to know about this class, go to [www.valrhona.com](http://www.valrhona.com)

DURATION	EXPERTISE	PRICE	DATES	LOCATION
2,5 days	000	1 690 € HT	17-19 sept	Tain l'Hermitage



▶ ENRICHED CONTENT

## TECHNO-TACTILE

*Dive into the world of chocolate technology and learn all about the ingredients involved*

NEW 

### OBJECTIVES

- ▶ 3 days of training co-led by the chefs at L'École and R&D engineers, giving you a **better understanding of the impact ingredients** have on a chocolate and the texture and taste of your creations
- ▶ **Improve the texture and taste of your creations** and give them a longer best before date

### CONTENT

- ▶ **Theoretical workshops** and applied technology sessions in the kitchen, on the following themes:
  - ▶ **Chocolate sampling**, using L'École Valrhona's own methodology
  - ▶ Ingredients: cocoa butter, chocolate, pralines and elements of a ganache
  - ▶ Calculating out ganaches for bonbons
  - ▶ Emulsions
  - ▶ How manufacturing procedures influence the texture of bonbon ganaches
  - ▶ How ganaches develop over time

▶ To see a video with everything you need to know about this class, go to [www.valrhona.com](http://www.valrhona.com)

DURATION	EXPERTISE	PRICE	DATES	LOCATION
3 days	000	1 690 € HT	19-21 nov	Tain l'Hermitage



## CHOCOLATE BONBONS

NEW 

*L'École Valrhona's long-standing expertise*

### OBJECTIVES

- › Master basic techniques for **improved textures**
- › Familiarize yourself with the concept of flavor, so you can try out original combinations and create a range like no other
- › Secure **the longest possible "best before date"**

### CONTENT

- › Make **ganaches** with different textures
- › Make **chocolate bonbons** with varied flavors and shapes
- › Manual and **machine-based coating**

#### DURATION

3 days

#### EXPERTISE

000

#### PRICE

1 390 € HT

#### DATES

22-24 may

#### LOCATION

Tain  
l'Hermitage



## THE CLASSICS REVISITED

NEW 

*Reinterpreting French pastry classics*

### OBJECTIVES

- › Explore, revise or **perfect the basics of pastry**
- › Master the art of making the **key traditional French pastries** and learn how to update them

### CONTENT

- › Make classic **products with a modern twist**

#### DURATION

3 days

#### EXPERTISE

000

#### PRICE

1 390 € HT

#### DATES

19-21 feb

#### LOCATION

Paris

 ENRICHED CONTENT


## ICE CREAMS AND SUNDAES

 NEW 

### *Ice cream basics*

#### OBJECTIVES

- › Master basic **ice cream technology** and the ingredients used
- › Explore original recipes for a new summer ice cream range

#### CONTENT

- › A presentation of **the basic ingredients in ice cream**
- › A detailed look at the techniques used making ice cream
- › Make **a range of ice cream** with something for everyone

 To see a video with everything you need to know about this class, go to [www.valrhona.com](http://www.valrhona.com)

#### DURATION

3 days

#### EXPERTISE



#### PRICE

1 690 € HT

#### DATES

19-21 march

#### LOCATION

 Tain  
l'Hermitage