



**SPECIALITY BELLOUET CONSEIL**  
**2 WEEKS FRENCH PASTRY HANDS ON MASTER CLASS**  
**(For English Speaking Students)**

You have an opportunity to learn the techniques of Bellouet Conseil with an English speaking teacher & English translated recipe book.

<b>1<sup>st</sup> Week</b>		
<b>3 days Small Individual Cakes &amp; Decoration Techniques</b>	<b>Mon -Tue - Wed</b>	<b>1162.50€</b>
<b>2 days Modern Eclairs</b>	<b>Thu - Fri</b>	<b>775.00€</b>
<b>2<sup>nd</sup> Week</b>		
<b>3 Days Modern Entremets &amp; Decoration Techniques</b>	<b>Mon -Tue - Wed</b>	<b>1162.50€</b>
<b>2 days Street Finger Pastry</b>	<b>Thu - Fri</b>	<b>775.00€</b>

You have the choice to take a combination of 1,2,3 or 4 of these courses.

**Session**

- **March 2018 : From 19<sup>th</sup> March to 30<sup>th</sup> March**
- **November 2018 : From 12<sup>th</sup> November to 23<sup>rd</sup> November**

**Program**

**Session 1: From 19<sup>th</sup> to 30<sup>th</sup> March 2018**

❖ **19 + 20 + 21<sup>st</sup> March:**

**3 days Small Individual Cakes & Decoration Techniques «Au Fil des Saisons»**

◆ **BOUNTY** Coconut Biscuit, Coconut Cream, Milk Chocolate Mousse, Dark Chocolate Mirror Glaze

◆ **LE MACAO** Chocolate Biscuit, Light Baileys Cream, Salty Shortbread, Red Mirror Glaze

◆ **EXPRESS'Ô** Chocolate Biscuit, Milk Chocolate And Coffee Cream, Coffee Mousseux, Chantilly Decoration

◆ **PARIS MONT BLANC** Chestnut Biscuit, Chestnut Mousse, Blackcurrant Compote, Chestnut Cream

◆ **ANGELINA** Vanilla Almond Base, Lime And Vanilla Chantilly

◆ **PARADIS** Soft Pistachio Biscuit; Mango, Passionfruit And Banana Cream, Carabean Cocktail Mousse

◆ **HEMISPHERE ACIDULEE** Chocolate Biscuit, Raspberry/Blackcurrant And Dark Chocolate Ganache, Tangy Dark Chocolate Mousse, Red Dark Chocolate Glaze

◆ **SOLEIL LEVANT** Coconut Dacquoise, Mango And Passion Fruit Cream, Coconut Cream

◆ **EDELWEISS** Almond Genoise, Raspberry Confit, Vanilla And Tonka Diplomat, White Vanilla Mirror Glaze

◆ **ST HONORE CARAMEL TATIN** Almond Sweet, Choux Paste, Apple "Tatin" Compote, Caramel Chantilly,

◆ **EBENE** Salted Shortbread, Caramel Biscuit, Soft Caramel, Caramel Chantilly, Gourmet Glaze

◆ **CHEESE CAKE FRAISE** Salted Shortbread, Strawberry Confit, Lemon Cheese Cake Mousse,

◆ **ENORA** Almond Genoise, Strawberry Confit, Strawberry Mousse, Vanilla / Orange Blossom Marscapone Chantilly

❖ **22<sup>nd</sup> + 23<sup>rd</sup> March:**

**2 days Modern Eclairs – for all levels**

Pineapple and Lemongrass Eclairs

Blackcurrant and Violet Eclairs

Hazelnut Chocolate Eclairs

Spiced Mango Eclairs

Chestnut and Yuzu Eclairs

Speculos Eclairs

Oréo Philadelphia Cream Cheese Éclair

Salted butter Caramel Eclairs

Milk Chocolate and Passion Fruit Eclairs

Strawberry Tagada Eclairs

Paris Brest Eclairs

St Honoré Eclairs

Lemon Tart Eclairs

Black Forest Eclairs

Ivory Matcha Eclairs



## ◆ 26<sup>th</sup> + 27<sup>th</sup> + 28<sup>th</sup> March:

### **3 Days Modern Entremets & Decoration Techniques «Saveur et Gourmand»**

#### **LE CITRUS**

Almond Shortbread, Almond & Lime biscuit, Grenadine strawberry jelly, lemongrass mousse,

#### **THE CHOCOLATE SQUIRREL**

Chocolate sweet paste, soft chocolate biscuit, hazelnut ginger cream, dark chocolate mousse.

#### **LE COPRAH**

Hazelnut Croustillant, Chocolate Biscuit, milk chocolate and coconut cream, Milk chocolate Mousse

#### **LE GRENADILLE**

Chocolate Streusel, Chocolate Biscuit cuillère, passion-fruit jelly, Caramelised white chocolate Mousse.

#### **LE PRALIN CHOCO**

Praline Linzer biscuit, Soft chocolate biscuit, Chocolate and Cointreau cream, Kalamanzi jelly, Intense Dark chocolate Mousse.

#### **LE RECIF - REEF**

Almond Streusel, light rolled oats biscuit, wild strawberry coulis, White chocolate mousse.

#### **LE SCHUSS**

Reconstituted almond biscuit, light raspberry biscuit, Cherry and Cranberry coulis, Schuss mixture.

#### **LE SUBLE**

Chocolate Pecan Biscuit, Caramel cream, Dark chocolate salt and chocolate chip Mousse, Milk and dark chocolate Chantilly.

#### **LE ZEN**

Choux paste biscuit, hazelnut streusel, coffee cream, vanilla mascarpone cream, neutral glaze.

#### **L'ESTIVAL - SUMMER**

Soft Almond Biscuit, Raspberry Confit, Pistachio Mascapone Cream.

#### **PASSION DES ILES**

Coconut Streusel, coconut biscuit, light lime cream, light pineapple, pineapple compote.

#### **SAVEUR D'ORIENT – ORIENTAL FLAVOURS**

Cinnamon Linzer sable biscuit, flourless chocolate biscuit, blackberry coulis, Earl Grey Tea / Milk chocolate Mousse.

## ◆ 29<sup>th</sup> + 30<sup>th</sup> March:

### **2 days STREET FINGER PASTRY – for all levels**

Program will be available in October 2017.

## **Session 2: From 12<sup>th</sup> to 23<sup>rd</sup> NOVEMBER 2018**

### ◆ 12 + 13 + 14 November:

#### **3 days Small Individual Cakes & Decoration Techniques «Ambiance»**

**CHERRY:** Chocolate sponge cake – sour cherry confit – chocolate mousse cream.

**YONI:** Tonka bean sponge cake – crumble speculoos like - raspberry confit - speculoos mousse.

**ICHIGO:** Lime sponge cake - strawberry confit - vanilla emulsion – crumble

**VOLUPTÉ:** Choux paste - peanut caramel - orange confit - tonka bean milk chocolate chantilly cream.

**LE ROCHER:** Choux paste - almond and hazelnut praline - praline mousseline cream.

**LE “K.O”:** Traditional hazelnut dacquoise sponge cake - coffee cream - orange cream.

**SACHER FRAMBOISE:** Sacher sponge cake - raspberry flavour ganache cream - raspberry compote - chocolate mousse cream

**TAMAYURA:** Lemon genoise - crispy duja - jasmin tea cream - white chocolate mousse

**ETAT DE CHOC:** Hazelnut sugar crust - dark chocolate sponge cake- cocoa nibbed and almonds nougatine – chocolate mousse cream

**SETAN:** Almond and coconut streusel - pineapple and mango sauce - pistachio joconde sponge cake - cocktail caraibe mousseline.

**COUP DE COEUR:** Lemon madeleine sponge cake - apricot compote - dragee mousse – crumble

**MURANO:** Chocolate and pecan nut streusel - chocolate sponge cake - exotic compote - chocolate ganache cream – chocolate mousse.



◆ **15 + 16 November:**

**2 days Modern Eclairs – for all levels**

Same program as in above

◆ **19 + 20 + 21 November:**

**3 Days Modern Entremets & Decoration Techniques «Séduction & Décoration»**

**LE CITRUS**

Almond Shortbread, Almond & Lime biscuit, Grenadine strawberry jelly, lemongrass mousse,

**THE CHOCOLATE SQUIRREL**

Chocolate sweet paste, soft chocolate biscuit, hazelnut ginger cream, dark chocolate mousse.

**LE COPRAH**

Hazelnut Croustillant, Chocolate Biscuit, milk chocolate and coconut cream, Milk chocolate Mousse

**LE GRENADILLE**

Chocolate Streusel, Chocolate Biscuit cuillère, passion-fruit jelly, Caramelised white chocolate Mousse.

**LE PRALIN CHOCO**

Praline Linzer biscuit, Soft chocolate biscuit, Chocolate and Cointreau cream, Kalamanzi jelly, Intense Dark chocolate Mousse.

**LE RECIF - REEF**

Almond Streusel, light rolled oats biscuit, wild strawberry coulis, White chocolate mousse.

**LE SCHUSS**

Reconstituted almond biscuit, light raspberry biscuit, Cherry and Cranberry coulis, Schuss mixture.

**LE SUBLE**

Chocolate Pecan Biscuit, Caramel cream, Dark chocolate salt and chocolate chip Mousse, Milk and dark chocolate Chantilly.

**LE ZEN**

Choux paste biscuit, hazelnut streusel, coffee cream, vanilla mascarpone cream, neutral glaze.

**L'ESTIVAL - SUMMER**

Soft Almond Biscuit, Raspberry Confit, Pistachio Mascapone Cream.

**PASSION DES ILES**

Coconut Streusel, coconut biscuit, light lime cream, light pineapple, pineapple compote.

**SAVEUR D'ORIENT – ORIENTAL FLAVOURS**

Cinnamon Linzer sable biscuit, flourless chocolate biscuit, blackberry coulis, Earl Grey Tea and Milk chocolate Mousse.

◆ **22 + 23 November:**

**2 days STREET FINGER PASTRY – for all levels**

Program will be available in October 2017.



## Application

- 1 : Please make sure the course availability on our website, **Professional Course** & **Date**.
- 2 : Send us your application through our website **Professional Course** & **Online Registration**.  
Or send us application form in the last page.
- 3 : Confirmation will be sent to you with course charge invoice.
- 4: The advance payment is required by credit card (VISA or MASTER) or wire transfer.  
Online payment : [www.ecolebellouetconseil.com](http://www.ecolebellouetconseil.com) → *Boutique*  
Your registration is completed once this payment has been confirmed.

In case of an insufficient number of participants, the course can be cancelled by Bellouet Conseil. It will be informed around 2 weeks prior to the course date.

## Cancellation

Any cancellation by participants must be made in written form, by fax, email or letter.  
Cancellation, between the date of 30 days and 15 days prior to the course date, the deposit will be refunded to the students, however, we charge 120 € for our paper works cost. The cancellation after 14 days prior to the course date, the total amount will not be refunded. Bellouet-Conseil reserves the right to cancel a course due to insufficient number of application. In this case, it will be informed at least 10 days prior to the course date. Bellouet Conseil is not responsible for the cancellation / modification charge of travel cost occurred by this course cancellation.

## Course hour

8h : Welcome the students 8:30 Course start  
12h15/13h30 : Lunch at Restaurant (included in course charge)  
(Last day around at 16h Presentation Buffet- Group Photo/Certification from Bellouet Conseil)  
17h30 : Course finish

**The students are strictly required to wear a chef jacket (any color) and safety shoes during the course.** All equipment will be prepared by Bellouet Conseil. You will be supplied Bellouet Conseil working apron and recipe book at the beginning of the course.

**Bellouet Conseil does not accept personal translators, except, if you require the service of your translator, you will be required to pay the cost as of a normal participant.**

## Hotel Reservation

You can book a hotel room at our partner hotels in below. To get special tariff, do not forget to inform them that you have registered to the pastry course at Bellouet Conseil.

**Hotel De La Paix** – 3 min by walk to Bellouet Conseil [www.paix-paris-hotel.com](http://www.paix-paris-hotel.com)  
43 rue Duranton 75015 Paris Tél 01 45 57 14 70 Fax : 01 45 57 09 50

**Hôtel de la Convention Montparnasse** – 10 to 15 min by walk to Bellouet Conseil  
41, rue Alain Chartier - 75015 Paris Tél : +33(0)1 48 28 43 00 Fax : +33(0)1 44 19 84 96  
[www.conventionmontparnasseparishotel.com](http://www.conventionmontparnasseparishotel.com)

## Bank Account Details

Bank name : B.N.P. PARIBAS (Bank code : 30004)  
Branch : PARIS DUROC (Branch code/Sort code :00988)  
Address : 64 RUE DE SEVRES – 75007 PARIS  
Account number : 00010078685  
Account name : BELLOUET-CONSEIL SAS  
Control Key : 84  
IBAN : FR76 3000 4009 8800 0100 7868 584  
Swift Code : BNP AFRPPPRG

**IMPORTANT !! Please indicate the invoice number (e.g. DExxxx / FExxxx) on the details of payment field to identify your wire transfer. Bank handling charge will be at your charge.**

# ECOLE GASTRONOMIQUE BELLOUET CONSEIL

◆ Cours pratiques ◆ Cours longue durée ◆ Démonstrations ◆ Conseils techniques



## APPLICATION FORM

Date : / /20 .

Mr / Mrs / Miss Last Name: First Name:

Address:

Telephone number:

Fax number:

Mobile phone number:

Email address:

Name of your enterprise (if you need an invoice with company name):

Address:

Telephone number :

### Course Choice:

You have the choice to take a combination of 1,2,3 or 4 of these courses.

Session 1	Price	Date	Choice✓
Small Individual Cakes & Decoration Techniques « Au fil des Saisons »	1162.50€	19+20+21 March	
2 days Modern Eclairs	775.00€	22+23 March	
3 days Modern Entremets & Decoration Techniques « Saveur et Gourmand »	1162.50€	26+27+28 March	
2 days Street Finger Pastry	775.00€	29+30 March	
Session 2	Price	Date	Choice✓
Small Individual Cakes & Decoration Techniques « Ambiance »	1162.50€	12+13+14 November	
2 days Modern Eclairs	775.00€	15+16 November	
3 days Modern Entremets & Decoration Techniques « Séduction et Décoration »	1162.50€	19+20+21 November	
2 days Street Finger Pastry	775.00€	22+23 November	

Total Amount: €

### PAYMENT METHOD

Credit card ( ) VISA ( ) MASTER  
Number.....Expire date /

Wire transfer --- please ask us our bank account details.

Please send us this application form by fax (33) 1 40 60 16 21 or email [bellouet.conseil@wanadoo.fr](mailto:bellouet.conseil@wanadoo.fr)

**BELLOUET CONSEIL 304-306 rue Lecourbe 75015 Paris tél 01 40 60 16 20 fax 01 40 60 16 21**