

MASTERCLASSES 2018



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.

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

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

Session

- **March 2018 : From 19th March to 30th March**
- **November 2018 : From 12th November to 23rd November**

Program

Session 1: From 19th to 30th March 2018

❖ **19 + 20 + 21st 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

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



◆22nd + 23rd March:

2 days Modern Eclairs – for all levels

Pineapple and Lemongrass Eclairs	Salted butter Caramel Eclairs
Blackcurrant and Violet Eclairs	Milk Chocolate and Passion Fruit Eclairs
Hazelnut Chocolate Eclairs	Strawberry Tagada Eclairs
Spiced Mango Eclairs	Paris Brest Eclairs
Chestnut and Yuzu Eclairs	St Honoré Eclairs
Speculos Eclairs	Lemon Tart Eclairs
Oréo Philadelphia Cream Cheese Éclair	Black Forest Eclairs
	Ivory Matcha Eclairs

◆26th + 27th + 28th 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.

◆29th + 30th March:

2 days STREET FINGER PASTRY – for all levels

CARAIBES	CARAMELO	CHEESE CAKE MANGUE PASSION	KYOTO
LA FORET NOIRE		LA TARTE CHOCOLAT	
LA TARTE CITRON MERINGUEE		LE FRAMBOISIER	
LE MONT BLANC		LE PARIS-BREST	MISS DIOR
			MONOÏ

Session 2: From 12th to 23rd 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

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ISETAN : Almond and coconut streusel - pineapple and mango sauce - pistachio joconde sponge cake - cocktail caraïbe 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

Same program as in above

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Application

- 1 : Please make sure the course availability on our website, **Professional Course** & **Date**.
- 2 : Down load the application form and send it to us by email.
- 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 → *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
43 rue Durantou 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

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 indentify your wire transfer. Bank handling charge will be at your charge.

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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

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