



For the Love of Chocolate Foundation's Educational Pastry Forum 2020

January 30th - 31st, 2020

Hosted at



For the Love of Chocolate Educational Pastry Forum Schedule

All Classes will be conducted in the Kennedy-King College Theater at Washburne

Trade Show, Demonstrations and Competition will take place in the Great Hall at Washburne

Thursday, January 30th, 2020 (Trade show floor will be open from 8:00 am-9:00 pm)

- 7:00 am Continental Breakfast and Pastry Forum Attendee Check-In
- 8:30 am Class 1 – Vanilla 101 and Artisan Frozen Desserts - Matt Nielsen and Chef John Kraus – Nielsen-Massey Vanilla
- 10:00 am Break in the Washburne Great Hall
- 10:15 am Class 2 – Swiss Regional Desserts - featuring Buendner Nuss Torte, Zuger Kirsch Torte, Basler Laeckerli - Chef Gerhard Greub – Paris Gourmet
- 11:45 am Lunch in the Washburne Great Hall
- 12:45 pm Class 3 – Amenities - Chef Susan Notter – Albert Uster Imports (featuring Felchlin/Ponthier)
- 2:15 pm Break in the Washburne Great Hall
- 2:30 pm Class 4 – Chocolate 101 - Chefs Darren Belnavis and Jenna Kolanda – Hershey
- 5:00 pm Reception, Demonstrations and Trade Show - Washburne Great Hall
Ice Carving demonstration by Chef Greg Beachey
Paasche Air Brush demonstration by Artist Lance Gustafson

Friday, January 31st, 2020 (Trade show floor will be open from 8:00 am-9:00 pm)

- 7:00 am Continental Breakfast
- 8:30 am Class 5 – Contemporary Dessert, plated and as a Petit four, featuring XOCO Gourmet single varietal fine flavor couverture - Chef Andy Chlebana – XOCO Gourmet
- 10:00 am Break in the Washburne Great Hall
- 10:15 am Class 6 – Artisan Breads in the Modern Age - Chef Steve Krizman – Puratos
- 11:45 am Lunch in the Washburne Great Hall
- 12:45 pm Class 7 – Contemporary Plated Desserts - Chef Jimmy MacMillan of Pastry Virtuosity – Chef Rubber
- 2:15 pm Break in the Washburne Great Hall
- 2:30 pm Class 8 – Bon Bons - Chef Josh Johnson – Guittard Chocolate Company
- 5:00 pm Reception, Demonstrations and Trade Show and Culinary Fight Club Competition
Cake Decorating demonstration by Chef Nicholas Lodge
Sugar Sculpture demonstration by Chef Kathryn Gordon

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Presented by Matt Nielsen, Nielsen-Massey Vanillas and Chef John Kraus, Patisserie 46

Ice Cream Sandwich - Yield: 25 Ice Cream Sandwiches

Sablée

300g cake flour	200g butter	10g Nielsen-Massey Madagascar Bourbon Pure Vanilla Bean Paste
150g granulated sugar	100g hazelnut flour	40g eggs Pinch of cinnamon

Directions

1. Combine butter and sugar and cream lightly.
2. Add cake flour, cinnamon and hazelnut flour to mixture and continue to cream.
3. Add eggs and vanilla paste and mix until combined.
4. Remove dough from bowl. Wrap and refrigerate until use.
5. Roll dough until it is 2.5 millimeters thick and cut out round discs 3 centimeters in diameter. Place onto silicone baking mat.
6. Bake at 300°F until golden brown.

Vanilla White Chocolate Ice Cream

1,036g milk	33g Nielsen-Massey Madagascar Bourbon Pure Vanilla Bean Paste
250g heavy cream	20g trimoline 180g sugar, divided
60g 0% fat milk powder	8g ice cream stabilizer 40g egg yolks 300g white chocolate

Directions

1. Warm the milk to 77°F and pour in the milk powder. Stir.
2. Add 162g sugar and trimoline at 86°F. Stir.
3. At 90°F add egg yolks and heavy cream. Stir.
4. At 104°F add in stabilizer mixed with remaining sugar and cook to 179.6°F.
5. Strain mixture over chocolate and cool to 104°F.
6. Freeze in machine and use immediately.

Pear Sorbet - Yield: 1 pint

31g water	141g sucrose	50g glucose powder
10g dextrose	750g pear purée	3g sorbet stabilizer 10g 0% fat milk powder

Directions

1. Make a syrup with water, one-third of the pear purée, half of the sucrose, the other sugars and the milk powder.
2. At 113°F, incorporate the stabilizers with the rest of the sucrose.
3. Pasteurize to 185°F.
4. Add the rest of the purée and mix.
5. Cool rapidly to 104°F.
6. Let mature for at least 4 hours and spin.

About Nielsen-Massey Vanillas

- Nielsen-Massey Vanillas is a third-generation owned and operated family business founded in 1907. We produce some of the world's highest quality pure vanilla and flavor extracts.
- Our vanilla products are extremely versatile and can be used in both sweet and savory dishes.
- All our products are all-natural, allergen-free, certified Kosher and Gluten-Free, and Non-GMO Project Verified.
- We are committed to sustaining the plants, people and communities that supply our ingredients. We were one of the first companies to introduce an organic and Fairtrade vanilla from Madagascar, and are a founding member of the Sustainable Vanilla Initiative, an organization that promotes the long-term stable supply of quality, natural vanilla in an ethical way that supports vanilla farmers' ability to build a sustainable livelihood.

About Vanilla

- Vanilla is one of the world's most rare and exotic flavors. It is the fruit of an orchid and can only be grown on vines within 10-20 degrees of the equator.
- Outside of Mexico, vanilla orchids must be hand-pollinated in order to produce vanilla pods. This is because Mexico is home to the Melipona bee – the only insect evolved to pollinate the vanilla flower.
- The flower opens for only a few hours on a single day each year, so vanilla farmers must work quickly when hand-pollinating. After each vanilla orchid is pollinated, it takes months for a vanilla bean to grow and ripen before it is eventually hand-picked.

Recipes by Chef John Kraus



Chef John Kraus is an award-winning chef who began his career in London, moving on to work in many famed kitchens such as Fleur de Sel, Wild Boar and Magnolia restaurant. He is best known in Chicago for his innovative desserts as Pastry Chef of NoMI in the Park Hyatt Hotel. Chef Kraus also served at The French Pastry School for 10 years while participating in major competitions and events nationally and in France. He notably led Pastry Team USA to win bronze at the Coupe du Monde de la Pâtisserie in 2015 and was the first American to join Relais Desserts, a 100-member fraternity made of the best French pastry chefs. Chef Kraus is currently the chef and owner of Patisserie 46 in Minneapolis and Rose Street Patisserie in St. Paul, MN.



For more information or to place an order, please contact sales@nielsenmassey.com or visit NielsenMassey.com



Executive Pastry Chef Gerhard Greub has built an international following of pastry and confectionery fans, from his early Swiss Pastry training in Zurich and St. Moritz, to a steady progression of top Executive Pastry Chef positions across the world! Chef Greub's resume is a long and storied lineup of top culinary properties including the Hotel Intercontinental to the Four Seasons Chicago where Gerhard established a base from which he helped open multiple Four Seasons locations. These locations include Houston, Chicago, Maui, Tokyo and New York. In 1995, Gerhard established his very own upscale patisserie, Gerhard's Elegant European Desserts, which is still in operation to this day and a must stop for all with a sweet tooth. In 2009, Chef Greub continued to broaden his education and culinary experiences by moving to his present home of Bangkok, Thailand, where he worked for 5 Star hotels, Centara Grand & Bangkok Convention Center, and the Sukosol Hotel Bangkok. He also managed the production for an upscale grocery store chain Dean and DeLuca and now offers pastry consultancy services worldwide.

BASLER LAECKERLI

1. 9 oz. Honey
4-1/2 oz. Sugar
1 oz. Water
Heat until all the sugar is dissolved
2. 13 oz. Unbleached Flour / all purpose T-55
4 oz. Lemon and Orange peel
4-1/2 oz. Sliced almonds
1/2 tsp. Cinnamon powder
1 /4 tsp. Nutmeg powder
1/4 tsp. Clove powder
1 Lemon zest
Blend all dry ingredients, keep on stand by in a small mixer with the paddle attachment
3. 2 oz. Kirschwasser (Swiss Cherry Brandy)
1 tsp. Baking soda
Blend in a coffee cup

Laeckerli Glaze :

- 5 oz. Sugar
1-1/2 oz. Water
Blend and cook the sugar to 230 degrees Fahrenheit

Assembly : Add the hot honey mixture to the dry ingredients and mix on slow speed only about 20 seconds. Now add the Kirsch and baking soda to it and blend again until all is mixed well. Caution, do not over mix! Total mixing time should not be more than 60 to 80 seconds. Remove the soft dough onto a well flowered table and roll it into rectangular peace. (1/4 inch thick) Transfer the dough onto a 1/2 sheet pan, lined with parchment paper.

Preheat oven to 380 degrees and bake for 8-10 minutes. Dough will be soft to the touch similar to a sponge cake. While the dough is baking, boil the sugar to 230 degrees, be sure its ready exactly when the dough coming out of the oven.

Brush the hot dough sheet vigorously with the sugar back and forth until the glaze turns white. Once the dough is cool, cut immediately into small rectangular pieces. Store in tin cookie boxes. Yields one half sheet pan, approximately 30-40 small Laeckerli.

ZUGER KIRSCH TORTE

Vanilla sponge :

4 pc.	Whole Eggs
4-1/2 oz.	Granulated Sugar
5 oz.	Cake Flour sifted
1 oz.	Unsalted Butter melted

Add eggs and sugar to a small mixing bowl and warm over a double boiler until all the sugar crystals are dissolved. (about 90-95 degrees)

Use a wire whisk attachment and whip the egg mixture fluffy and pale yellow on high speed.

With a spatula fold in the flour and the melted butter, making sure not to over mix in order to preserve the fluffiness.

Pour the mix in a sprayed 8" pan and bake at 375 degrees for 18-20 minutes.

Cool out the sponge on a wire rack, keep wrapped in film.

Dacquoise Circles :

6 oz.	Fresh Egg Whites at room temperature
4 oz.	Granulated Sugar
6-1/2 oz.	Filbert or Almond Flour
3 oz.	Granulated Sugar

Draw 2-3 8" circles on baking paper to be used as a stencil. Keep aside.

In a small mixing bowl whip the whites into a meringue, adding the first part of the sugar a little bit at the time.

The meringue should be a soft peak.

Blend the filbert or almond flour with the second part of the sugar and carefully fold into the meringue.

With a spatula spread a thin layer (1/4" thick) of the meringue on each circle.

Bake in a 350 degrees oven for 20-25 minutes or until the circles are completely crispy.

Reserve in a dry place. It's absolutely essential the layers stay crispy and dry!

Butter Cream :

2 pc.	Whole Eggs
1 pc.	Egg Yolk
Pinch of	Salt
7 oz.	Granulated Sugar
2 oz.	Water
16 oz.	Unsalted Butter at room temperature
1 oz.	Kirschwasser (Swiss Cherry Brandy)
Few drops of	Pink food coloring

Put eggs, yolk and salt in mixing bowl with the whisk attachment on stand by.

In a small sauce pan cook the sugar and water to a soft ball (245 degrees Fahrenheit)

In the meantime whisk the eggs fluffy and once the sugar reaches its temperature pour it slowly into the eggs on medium speed.

Whisk until mixture is completely cool and add the soft butter piece by piece to it. Whisk on high speed until very Fluffy.

Add Kirsch liqueur and color.

Soaking Kirsch Syrup :

5 oz.	Sugar	
3 oz.	Water	
2 oz.	Kirsch Liqueur	Bring sugar and water to a boil, cool down and add the Kirsch.

Assembly :

Spread a thin layer of butter cream and two of the crispy dacquoise circles.

Trim the skin of the sponge cake and set it on one of the circles.

Now apply the Kirsch Syrup to the sponge with a brush.

The Sponge must be thoroughly soaked all the way to the bottom, but avoid putting too much on there, so that no syrup runs out on the sides.

Cover the cake, sides and top completely with the butter cream. Top side should be very smooth.

The sides of the cake now will be covered with lightly toasted sliced almonds.

Chill in fridge for a couple of hours.

Dust the cake with Icing Sugar and carefully slice with a serrated knife.

BUENDNER NUSS TORTE

Sweet Dough :

9 oz.	Unsalted Butter soft
5 oz.	Icing Sugar
2 pc.	Egg Yolks
1 pc.	Egg Whites
1 pc.	Lemon Zest
13 oz.	Unbleached Flour (All Purpose T-55)

Cream soft butter and Icing Sugar together until light pale with the paddle attachment.
Add yolks, egg whites and lemon zest to it and cream until well blended.
Add the sifted flour to the mixture at once and blend on slow speed until dough comes together.
Scrap down the bowl in between mixing time once. Chill the dough in fridge for 2-3 hours or overnight.

Walnut Filling :

11 oz.	Granulated Sugar
7 oz.	Heavy Cream
2 Tsp.	Honey
9 oz.	Walnut Halves lightly chopped through
1 oz.	Unsalted Butter

In a large enough sauce pan (2 Qt) melt to sugar until it turns to a darker evenly brown caramel.
Parallel to this process heat up the heavy cream.
As the caramel is ready, remove from stove and deglaze it with the hot cream a little bit at the time, while constantly stirring with a whisk.
Do not pour all the cream at once to the caramel as it will overflow!
Add the honey and walnuts and blend well with a spatula.
Finally add a pad of butter to it and blend. Set the mix aside to cool down to room temperature.

Assembly :

Roll some of the chilled dough into a round circle (1/4" thick) large enough to lay out a 8" cake ring. Set aside in fridge to chill. Roll out an additional piece of dough of the same thickness and cut out an 8" circle for the top of the tart. Chill as well.
Now remove the tart shell from fridge and carefully fill up the dough shell with the cooled down walnut mixture.
Brush the top sides of the dough shell with egg wash and cautiously put the dough disk on to the top of the tart.
Pinch the sides together lightly so during the baking process no caramel can run out.
Prick the top of the tart with a fork several times so the steam can go through. Brush with egg wash.
Bake at 375 degrees Fahrenheit for approximately 25- 30 minutes or until the tart has a golden brown color.
Let the Tart cool down completely to room temperature.
Cut the tart with a serrated knife and serve at room temperature. Do not refrigerate.

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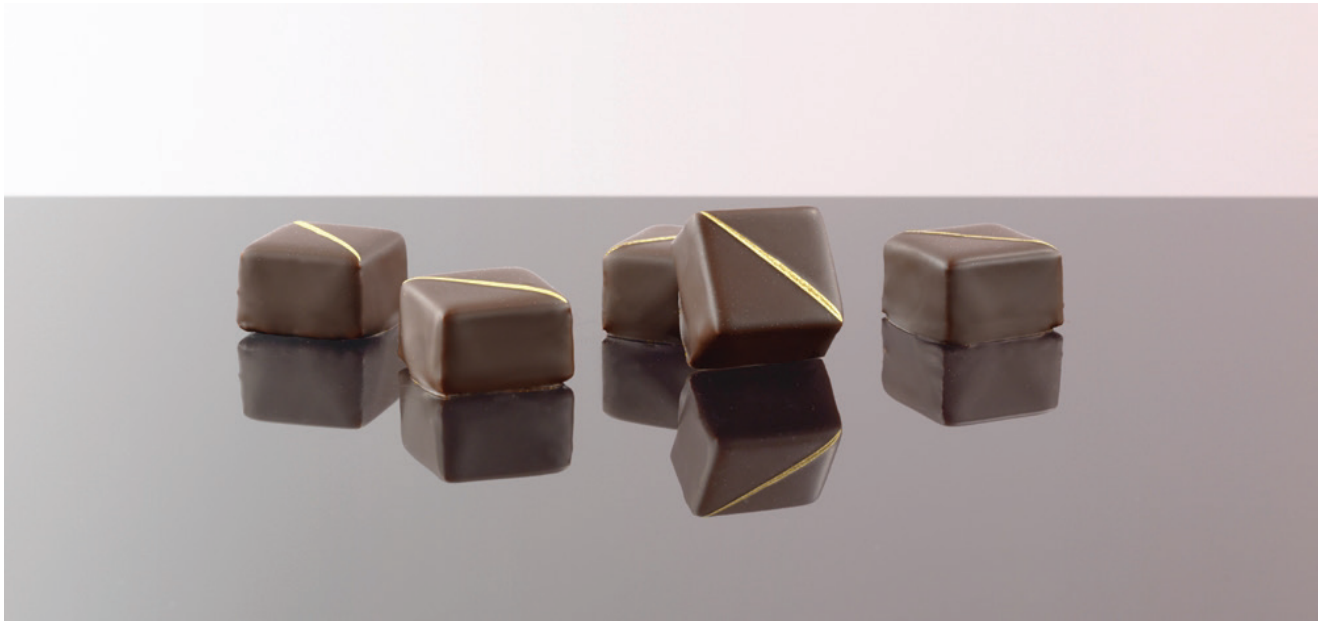


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Maracaibo 88% Ganache

Recipe created by François Castagné MOF chocolatier



RECIPE QUANTITY	1390 g/ approx. 200 pieces	RECIPE NUMBER	GA10026
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Maracaibo 88% Ganache

1390 g Maracaibo 88% Ganache 49.03oz
600 g Sao Palme 60%, dark couverture Rondo 21.16oz

Finishing

Pour the ganache into 2 Quadro frames of 7,5 mm/ 0,3 inches of height. Crystallise and spread with a thin couverture layer. Cut into pieces and enrobe with couverture.

Index of sweetness: 0,19%

AW: 0,8179

Cacao butter: 22,44% - Mini. 18% per cut ganache

Sugars: 30,90% - higher or equal to 30%

Water: 16,14% - of 10 to 28%

Fat: 12,51% - of 10 to 18%

EST: 83,85% - of 72 to 90%

Structure



Dark couverture coating
Dark ganache & Maracaibo 88% couverture

Basic recipe

Maracaibo 88% Ganache

380 g heavy cream 35% 13.4oz
50 g butter 1.76oz
120 g dextrose 4.23oz
120 g glucose powder 40 DE 4.23oz
120 g sorbitol powder 4.23oz
600 g Maracaibo 88%, dark couverture Rondo 21.16oz

Bring the cream, the butter, the dextrose, the glucose powder and sorbitol powder to a boil. Bring to 770 g/ 27,2 oz and use at 34°C/ 93.2°F. Melt the Maracaibo 88% couverture at 40°C/ 104°F. Combine all the ingredients and make an emulsion using a Robot-coupe or vacuum mixing unit.

FELCHLIN PRODUCTS

CO88 Maracaibo 88%, dark couverture Rondo
CR19 Sao Palme 60%, dark couverture Rondo

Grand Cru Sambirano 68% Truffles



RECIPE QUANTITY	1500 g/ approx. 96 truffles	RECIPE NUMBER	TR10135
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Grand Cru Sambirano 68% Truffles

1000 g Ganache Sambirano 68%	35.27oz
400 g Sambirano 68%, couverture dark Rondo	14.11oz
100 g Cacao powder 20-22%	3.53oz

Bring the cream, sugars and butter to the boil. Temper at 30°C/ 86°F. Temper the couverture and cacao butter at 32°C/ 89.6°F and prepare a shiny homogeneous emulsion using a hand blender.

Felchlin Marketing Material

Formaflex hemisphere shaped for 24 pc
Rubber stencil for 63 truffles bases

Finishing

Immediately pour the ganache into the Formaflex moulds. Prepare couverture bases using a ballini stencil and leave to crystallise. Place on the ganache and place for 10 minutes in the refrigerator to initiate the crystallisation. Leave to crystallise at 16°C/ 60.8°F overnight. Demould the truffles and bring to room temperature. Coat with tempered couverture. Place and roll in cacao powder and form using the fingers. Brush off the excess powder using a sieve.

FELCHLIN PRODUCTS

CS11	Cacaobutter 100% G, grated cacao butter
CU30	Sambirano 68%, couverture dark Rondo
HA01	Cacao powder 20-22%
VM12	Rubber stencil for 63 truffles bases
VO20	Formaflex hemisphere shaped for 24 pc

Basic recipe

Ganache Sambirano 68%

275 g heavy cream 35%	9.7oz
50 g glucose powder 40 DE	1.76oz
60 g sorbitol powder	2.12oz
60 g dextrose	2.12oz
40 g butter	1.41oz
500 g Sambirano 68%, couverture dark Rondo	17.64oz
15 g Cacaobutter 100% G, grated cacao butter	0.53oz

Intenso Sensation

Petits Gâteaux



RECIPE QUANTITY	15	silicon savarin moulds	RECIPE NUMBER	PG20320
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Intenso Sensation

1640 g Cake mixture California	57.85oz
530 g Crèmeux Intenso	18.7oz
635 g Orange gelée	22.4oz
100 g Sao Palme 60%, dark couverture Rondo	3.53oz

Almond Cake

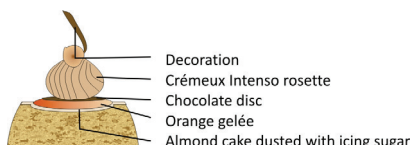
Slowly fill up the mixture 2/3 into silicon savarin moulds. Bake in the preheated oven.

Baking temperature: 200°C/ 392°F
Baking time: approx. 20 minutes

Finishing

Spread out on a plastic sheet a thin layer of any kind of tempered dark couverture. Leave to crystallise. Before setting, cut out by using a cutter disc of 3 mm/ 0,12 inches. Dust the baked Intenso Sensation cake with some icing sugar or decoration powder. By using a spoon, add some Orange gelée into it. Place the chocolate disc on it. By using a star tube pipe a rosette as desired. Decorate with a chocolate spirale, gold leaves and a piece of roasted hazelnut.

Structure



Basic recipes

Cake mixture California

340 g California 1:1, almond paste	11.99oz
160 g Gianduja M Intenso Almond	5.64oz
290 g fresh egg whites	10.23oz
300 g granulated sugar	10.58oz
170 g pastry flour type 400	6oz
280 g butter liquid, warm	9.88oz
100 g almonds roasted, chopped	3.53oz

Mix the California almond paste 1:1, the melted Gianduja M Intenso and stir until well combined. Slowly add the liquid egg whites, the sugar and mix until well combined. Incorporate the liquid warm butter, the pastry flour and the chopped almonds.

Crèmeux Intenso

350 g heavy cream 35%	12.35oz
180 g Gianduja M Intenso Almond	6.35oz

Boil the heavy cream and add the chopped Gianduja Intenso. Mix until well combined. Homogenise by using a handblender. Set in the refrigerator overnight. Slowly whip.

Orange gelée

325 g Orange compote	11.46oz
70 g orange purée concentrate	2.47oz
70 g water	2.47oz
3 g pectin NH	0.11oz
170 g granulated sugar	6oz

Strain and wash the Orange compote in

cold water. Chop the entire oranges in small pieces. Add the remaining ingredients and boil the whole mixture once again for approx 2-3 minutes. Cool down in the refrigerator.

Orange compote

540 g oranges (3 pc) 2-3 pieces	19.05oz
1000 g water	35.27oz
10 g salt	0.35oz

Boil the water and add the whole oranges. Let cook until soft.

FELCHLIN PRODUCTS

CP74	Gianduja M Intenso Almond
CR19	Sao Palme 60%, dark couverture Rondo
KK43	California 1:1, almond paste

Felchlin
SWITZERLAND

Filled Chocolate Cakes

Baked Cakes



RECIPE QUANTITY	10	cakes	RECIPE NUMBER	GB70059
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Filled Chocolate Cakes

2235 g Cake mixture	78.84oz
800 g Maracaibo milk & dark ganache	28.22oz
900 g Caramelosa	31.75oz
200 g Manié Butter	7.05oz

Chocolate cake

Fill the buttered and floured cake tins which are lined with baking paper with approx. 210 g/ 7,4 oz of the Cake mixture and bake.

Baking temperature: 180°C/ 356°F

Baking time: 35-40 minutes

Finishing

Carefully warm the Caramelosa to 30°C/ 86°F and whip. Fill the centre cavity of the baked cakes with either Caramelosa or the Ganache. Spread the filled cake thinly with Caramelosa and decorate as required.

Alternatively, the cakes can be plainly enrobed in either Grand Cru Maracaibo milk 38% or dark 65% couverture.

Structure

Basic recipes

Cake mixture

800 g California 1:1, almond paste	28.22oz
600 g fresh eggs	21.16oz
4 g salt	0.14oz
300 g granulated sugar	10.58oz
285 g pastry flour type 400	10.05oz
4 g baking powder	0.14oz
35 g Cacao powder 20-22%	1.23oz
150 g Maracaibo Clasificado 65%, dark couverture grated	5.29oz
60 g butter melted	2.12oz

Whisk the California almond paste together with the eggs, the salt and sugar until a light sponge. Add the sifted flour, the baking powder and Cacao powder. Lastly add the grated Maracaibo 65% and stir in the melted butter.

Maracaibo milk & dark ganache

25 g butter	0.88oz
250 g heavy cream 35%	8.82oz
25 g invert sugar	0.88oz
200 g Maracaibo Clasificado 65%, dark couverture Rondo	7.05oz
300 g Maracaibo Criolait 38%, milk couverture Rondo	10.58oz

Bring the cream, the butter and the invert sugar to a boil. Pour in increments over the Grand Cru Maracaibo couvertures using a plastic spatula to obtain a smooth homogeneous ganache. When the ganache is at 32-34°C/ 89,6-93,2°F briefly homogenise using a hand blender. Cover with plastic film and leave to cool at room

temperature.

Manié Butter

500 g butter unsalted	17.64oz
90 g pastry flour type 400	3.17oz

Cream the butter and add the flour.

FELCHLIN PRODUCTS

CS29	Maracaibo Clasificado 65%, dark couverture grated
CS36	Maracaibo Criolait 38%, milk couverture Rondo
CS59	Maracaibo Clasificado 65%, dark couverture Rondo
DK28	Caramelosa
HA01	Cacao powder 20-22%
KK43	California 1:1, almond paste

Hazelnut Crunchy Caramel Chocolate

Pralines & Chocolates



RECIPE QUANTITY	1	frame of 27 x 36 cm	RECIPE NUMBER	CS15248
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Hazelnut Crunchy Caramel Chocolate

985 g Hazelnut dacquoise	34.74oz
410 g Crunchy hazelnuts	14.46oz
150 g Praline paste 1:1, praline mass hazelnuts	5.29oz
800 g Bourbon caramel	28.22oz
575 g Chocolate glaze & Almond slivers	20.28oz
410 g Milk Chocolate chantilly	14.46oz

Hazelnut dacquoise

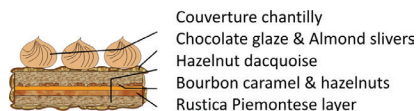
Bake the dacquoise mixture in a 40 x 60cm/ 15,7 x 23,6 inches silpat frame.
Baking temperature: 180°C/ 356°F
Baking time: 10-12 minutes

Freeze the baked Hazelnut dacquoise and cut in 1/2.

Finishing

Spread the Pralinépaste on one half of the Hazelnut dacquoise. Place in a 30 x 40cm/ 11,8 x 15,7 inches frame. Spread the Bourbon caramel with crushed hazelnuts. Place a second Hazelnut dacquoise. Freeze. Cut 10 x 3cm/ 3,9 x 1,2 inches. Dip in Almond sliver glaze. If desired, decorate with chocolate platelet and Milk Chocolate chantilly.

Structure



Couverture chantilly
Chocolate glaze & Almond slivers
Hazelnut dacquoise
Bourbon caramel & hazelnuts
Rustica Piemontese layer

Basic recipes

Hazelnut dacquoise

405 g fresh egg whites	14.29oz
7 g egg white powder	0.25oz
150 g granulated sugar	5.29oz
187 g hazelnuts raw, ground	6.6oz
187 g icing sugar	6.6oz
52 g pastry flour type 400	1.83oz

Make a meringue with the egg whites, powdered egg white and sugar. Sieve the icing sugar, ground hazelnuts and flour together and fold into the meringue.

Crunchy hazelnuts

250 g granulated sugar	8.82oz
2 g Bourbon vanilla bean (0.5 pc)	0.07oz
160 g hazelnuts whole, roasted	5.64oz

Scrape the vanilla pod and mix with the sugar. Make a dry caramel, add the roasted warm hazelnuts. Pour out. Leave to cool and crush.

Bourbon caramel

250 g granulated sugar	8.82oz
4 g Bourbon vanilla bean (1 pc)	0.14oz
250 g heavy cream 35%	8.82oz
200 g butter	7.05oz
100 g Praline paste 1:1, praline mass hazelnuts	3.53oz

Cook a caramel. Deglaze with cream and vanilla. Cook to 108°C/ 226.4°F. Add the butter and Rustica Piemontese 60%. Emulsify and leave to cool.

Chocolate glaze & Almond slivers

350 g Sao Palme 43%	12.35oz
100 g hazelnut oil	3.53oz
125 g almond slivers chopped	4.41oz

Combine the ingredients and use at 25°C/ 77°F.

Milk Chocolate chantilly

350 g heavy cream 35% liquid	12.35oz
160 g Sao Palme 43%	5.64oz

Warm the liquid heavy cream and make a ganache with the couverture. Let it set in the refrigerator for at least 8 hours. Whip up to soft peak and fill the Milk Chocolate chantilly into a pastry bag.

FELCHLIN PRODUCTS

DC46	Praline paste 1:1, praline mass hazelnuts
PS60	Sao Palme 43%

Choco Croquantine Cake

Baked Cakes



RECIPE QUANTITY	40	silicon moulds of 6 cm/ 2,4 inches Ø	RECIPE NUMBER	GB60170
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Choco Croquantine Cake

300 g Choco Croquantine, cacao cream flaky wafers	10.58oz
1825 g Chocolate cake	64.38oz

Chocolate Cake

Pipe 20g/ 0,7 oz of the chocolate cake mixture into each individual 60mm/ 2,4 inches silicone mould and press in a chilled half sphere of the Chocolate Croquantine. Pipe on another 20g/ 0,7 oz of the chocolate cake mixture and leave to rest for minimum an hour at 5°C/ 41°F before baking.

Baking temperature: 190°C/ 374°F

Baking time: approx. 15-20 minutes

Finishing

Carefully warm the Choco Croquantine to 30°C/ 86°F and stir well. Pipe 7g/ 0,25 oz into individual 30mm/ 1,2 inches half sphere silicone moulds and chill till set. Remove the chocolate cakes from the silicone forms and leave to cool down completely. Decorate with chocolate as required.

Basic recipe

Chocolate cake

400 g Sao Palme 75%, dark couverture Rondo	14.11oz
400 g Sao Palme 36%, milk couverture Rondo	14.11oz
200 g heavy cream 35%	7.05oz
500 g fresh eggs	17.64oz
200 g granulated sugar	7.05oz
2 g sea salt	0.07oz
120 g pastry flour type 400	4.23oz
3.5 g baking powder	0.12oz

Melt both the couvertures together with the butter to approximately 40°C/ 104°F. Sieve the flour and baking powder together. Beat the eggs, sugar, salt and vanilla using the whisk on 2nd speed on the machine until you have a well aerated sponge. Stir in the melted couverture and butter and mix well together. Add the sieved flour and baking powder and fold in.

FELCHLIN PRODUCTS

CO45	Sao Palme 75%, dark couverture Rondo
CR18	Sao Palme 36%, milk couverture Rondo
DK21	Choco Croquantine, cacao cream flaky wafers

Hazelnuts - Lemon

Pralines & Chocolates



RECIPE QUANTITY	1580g/ 170 pieces	RECIPE NUMBER	PR30027
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Hazelnuts - Lemon

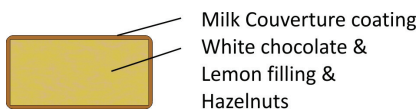
1030 g Hazelnut Gianduja & Lemonosa	36.33oz
550 g Maracaibo Criolait 38%, milk couverture Rondo	19.4oz

with the Rustica Noble Piemontese. Add the tempered Edelweiss couverture and the Cacaobutter. Mix slowly during 1 minute with a spatula.

Finishing

Place the gianduja in a Quadro frame of 30 x 30 cm/ 11,8 x 11,8 inches and 1 cm/ 0,4 inches high. Start the crystallisation at 4°C/ 39.2°F. Cover with a thin layer of tempered dark couverture. At 20°C/ 68°F, cut pieces of 2,3 x 2,3 cm/ 0,9 x 0,9 inches using a cutting guitare.

Structure



FELCHLIN PRODUCTS

750021 Cacaobutter 100% G, grated cacao butter
 750024 Maracaibo Criolait 38%, milk couverture Rondo
 750031 Edelweiss 36%, white couverture Rondo
 750013 Rustica Noble Piemontese 60%, base gianduja hazelnuts coarsely crushed

Basic recipe

Hazelnut Gianduja & Lemonosa

480 g Rustica Noble Piemontese 60%, base gianduja hazelnuts coarsely crushed	16.93oz
240 g Lemonosa Filling Lemon Lemon Praline Cream, firm	8.47oz
230 g Edelweiss 36%, white couverture Rondo	8.11oz
80 g Cacaobutter 100% G, grated cacao butter	2.82oz

Melt the Lemonosa at 26°C/ 78.8°F, mix

www.felchlin.com

Felchlin
 SWITZERLAND



Chef Susan Notter

Following graduation from culinary school in England, Chef Notter spent 3 years in Germany developing her skills in European Pastry Arts. Over the course of her career, she has worked for Swiss Chocolatiers throughout Switzerland before joining forces with Chef Ewald Notter at the International School of Confectionery Arts teaching and demonstrating the art of pulled and blown sugar all over the world. For the last 17 years, she has worked in education, teaching and directing pastry arts programs before now joining Max Felchlin AG in the position of USA Sales Professional.



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Darren Belnavis

Global Corporate Chef/Director of Culinary and Innovation

Chef Darren Belnavis is a member of the foodservice sales team as the Director of Culinary and Innovation for The Hershey Company. Since joining the company in April of 2010, he has been responsible for expanding sales growth with key national accounts, through product development and culinary innovation. He is a gold winner and two-time silver medal winner for The Milton Hershey Award of Excellence. Prior to joining the Hershey Company, Chef Darren spent 2 years with Dawn Foods, 7 years with The Pillsbury Company, and 8 years with The Radisson Hotel Corporation opening three properties. Chef Darren grew up on South Yorkshire England with a love for the food industry and a desire of the bakery and pastry arts. He obtained his City & Guilds of London Institute Chef Certification in Food Preparation & Food Service. Then after moving to America, he received his Certified Executive Pastry Chef and Certified Executive Chef Certification through the American Culinary Federation Educational Institute. He resides just outside of Hershey, PA in Harrisburg and enjoys scuba diving, traveling, eating all the great foods the world has to offer, cooking and supporting his beloved Liverpool Football Club.



Jenna Kolanda

Corporate Chef, Registered Dietitian

Chef Jenna Kolanda has been a Corporate Chef on the foodservice sales team at The Hershey Company since February 2018. In this role, she is responsible for providing culinary support to the foodservice customer sales executives on key regional accounts while supporting broker level sales efforts. Chef Jenna grew up in a small town in central Pennsylvania and now resides just outside of Hershey with her husband Josh and boxer Archie. She graduated from Penn State University with a Bachelor's degree in Nutritional Sciences and then earned her Registered Dietitian's license at Penn State Hershey Medical Center. Prior to her current role within The Hershey Company, Chef Jenna spent 2-1/2 years in the Quality and Regulatory Compliance department as a data analyst working on international regulations and nutrition labeling. She took a hiatus at the company to obtain her culinary degree from Harrisburg Area Community College and then worked in the restaurant industry at the Harrisburg Hilton hotel, Bricco, The Hotel Hershey, and JDK Catering before returning back to Hershey.

HERSHEY'S SPECIAL DARK CHOCOLATE TRUFFLES

Yield: 6 dozen truffles

INGREDIENTS

TRUFFLES

1 lb. 8 oz. (4 cups)
12 oz. (1-1/2 cups)

HERSHEY'S SPECIAL DARK Chocolate Chips
Whipping cream

COATING*

4 oz. (1 cup)
6 Tbsp.

HERSHEY'S Cocoa, Natural, sifted
Powdered sugar, sifted



*other coatings can replace cocoa mixture such as HERSHEY'S Mini Semi-Sweet Chocolate Chips, HEATH Toffee Bits, toasted coconut, chopped peanuts, etc.

DIRECTIONS

1. Prepare TRUFFLES: Combine HERSHEY'S SPECIAL DARK Chocolate Chips and whipping cream in large microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. If necessary, microwave an additional 15 seconds at a time, stirring after each heating, until chips are melted, and mixture is smooth when stirred.
2. Refrigerate 3 hours, or until firm.
3. Prepare COATING: Stir together sifted HERSHEY'S Cocoa and sifted powdered sugar in large bowl; set aside.
4. Using #60 scoop, shape truffle mixture into 1-inch balls. Roll each ball in COATING and/or various other coatings of your choice. Cover; store in refrigerator.

HERSHEY'S PERFECTLY CHOCOLATE CAKE BITES

Yield: 48 servings

INGREDIENTS

PERFECTLY CHOCOLATE CAKE

2 lbs. (4 cups)	Sugar
1 lb. 2 oz. (3-1/2 cups)	All-purpose flour
6 oz. (1-1/2 cups)	HERSHEY'S Cocoa, Natural
3 tsp.	Baking powder
3 tsp.	Baking soda
2 tsp.	Salt
7 oz. (4 whole)	Eggs
16 oz. (2 cups)	Milk
8 oz. (1 cup)	Vegetable oil
4 tsp.	Vanilla extract
16 oz. (2 cups)	Boiling water



PERFECTLY CHOCOLATE FROSTING

1 lb. (2 cups)	Butter or margarine
10 oz. (2-2/3 cups)	HERSHEY'S Cocoa, Natural
3 lbs. (12 cups)	Powdered sugar
10-1/2 oz. (1-1/3 cups)	Milk
4 tsp.	Vanilla extract

DIRECTIONS

1. Heat convection oven to 300°F (standard oven: 350°F). Line one 13x18x2-inch baking pan with foil, extending over edges; grease and flour foil.
2. Prepared PERFECTLY CHOCOLATE CAKE: Stir together sugar, flour, HERSHEY'S Cocoa, baking powder, baking soda, and salt in large bowl of mixer fitted with paddle attachment. Add eggs, milk, oil, and vanilla; mix on medium speed of mixer 2 minutes. Stir in boiling water; batter will be thin. Pour batter into prepared pan.
3. Bake 30 to 45 minutes* or until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack.
4. Prepare PERFECTLY CHOCOLATE FROSTING: Melt butter in large microwave-safe bowl. Stir in HERSHEY'S Cocoa. Alternately add powdered sugar and milk, beating to spreading consistency. Add small amount additional milk, if needed. Stir in vanilla.
5. Use foil to lift cake out of pan; remove foil. Split cake in half horizontally. Carefully place one half cake layer back in pan. Press cake layer gently in bottom of pan. Spread 4 cups frosting over cake layer; carefully place remaining cake layer on top, pressing gently. Spread remaining frosting on top of cake. Cover; refrigerate at least 2 hours before serving. Garnish as desired.

*If using convection oven, rotate pan one-half turn (180°) after 15 minutes of baking.



Stephen Tzakis

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Thursday Night Program

Ice Carving Demonstration by Chef Greg Beachey



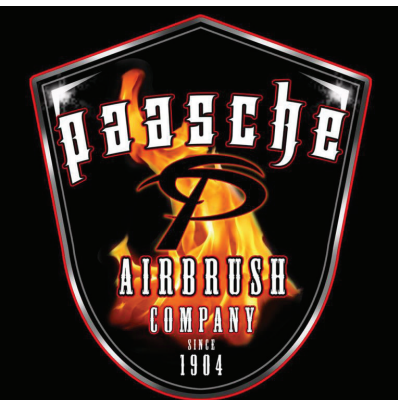
Chef Greg Beachey has over 30 years of experience in the food industry. Greg's experience in the industry is varied, from owning and operating a food wholesale company and a restaurant, working as executive chef in operations including small to very large restaurants, conference centers, hotels, large senior living, and camps. Chef has taught culinary arts at the high school and college level, and is currently the Associate Dean at Washburne Culinary and Hospitality Institute in Chicago. He has also been a part of the SkillsUSA national culinary competition for 15 years, acting as the Technical Committee Chair for the past 8. Chef was honored to be selected as the Cooking Expert for the 2019 WorldSkills USA competition. He coached the USA competitor at the WorldSkills competition in Kazan, Russia. Greg has also been a part time ice carver for over 20 years. He has organized ice festivals in northern Indiana for 13 years. He has been to the World Ice Art Championships in Fairbanks, Alaska twice, and will be returning in Feb 2020.

Paasche Air Brush Demonstration by Artist Lance Gustafson



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Paasche Airbrush is currently operated by Jens A. Paasche's grandson John Paasche Pettersen, his wife Vallie Pettersen and their twin sons Brian and Steven Pettersen. Paasche Airbrush Company is proud to be an American company, proud to be accepted nationally and internationally. They celebrated their 100th year in 2004 and hope to continue the legacy left by Jens A. Paasche far into the future.

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Andy Chlebana, CEPC, CCA, is currently a Professor of Culinary Arts at Joliet Junior College. Andy studied culinary arts at Joliet Junior College and completed the baking and pastry program at The Culinary Institute of America. He has been recognized as one of the Top Ten Pastry Chefs in America (2013) and the American Culinary Federation's Pastry Chef of the Year (2008). Additionally he competed on Food Network's Best Baker in America (2017), winner of Spring Baking Championship (2015), and winner of Challenge: Sugar and Candy Fashion (2012). Andy has also participated in international competitions including the Team USA Coupe du Monde de la Patisserie (Captain, 2013), American Culinary Federation Culinary Team USA Pastry Chef (2016), and Dubai World Hospitality Championship (2012). In October of 2017 Andy published his first book, "The Advanced Art of Baking & Pastry".

Chocolate, Raspberry, Amaretto

Sugar Dough

150g	Butter	30g	Almond flour
95g	Powdered sugar	60g	Eggs
1g	Salt	250g	AP flour

Method

1. Cream butter, almond flour, powdered sugar, and salt.
2. Slowly add eggs.
3. Add sifted flour and mix until combined.
4. Refrigerate and reserve for base recipe

Chocolate Cake

100g	Almond paste	20g	Powdered sugar
65g	Eggs	20g	AP flour
1.4g	Baking powder	30g	Unsalted butter
20g	XOCO 70% Dark Couverture		

Method

1. Cream almond paste and powdered sugar
2. Melt chocolate and butter over a double boiler
3. Slowly add eggs to almond mixture, scrape often
4. Sift baking powder and flour
5. Fold chocolate mixture into almond mixture
6. Fold in flour mixture and spread 1/8 inch layer on a silpat
7. Bake at 375 F for 8-10 min.

Base

200g	Unbaked almond dough	30g	Cassonade
40g	Butter	70g	XOCO 70% Dark Couverture

Method

1. Roll-out almond dough to 2 mm
2. Cut into 5 mm squares and freeze.
3. Separate frozen dough pieces and bake on silpat
4. Melt butter and chocolate
5. Mix cooled dough with cassonade
6. Fold melted chocolate mixture into dough
7. Gently press into prepared mold

Chocolate Crèmeux

125g	Heavy cream	100g	Milk
25g	Sugar	50g	Yolks
25g	Raspberry puree	115g	XOCO 70% Dark Couverture

Method

1. Make a crème anglaise with the first four ingredients.
2. Emulsify chocolate and anglaise.
3. Add puree.

Chocolate Mousse

35g	Yolks	170g	Half and half
20g	Sugar	195 g	XOCO 70% Dark Couverture
20g	Raspberry puree	395g	Heavy cream, whipped

Method

1. Make a crème anglaise with the first three ingredients
2. Pour over chocolate, add puree
3. When ganache temperature is at 110 F, fold in whipped cream

Chocolate Glaze

100g	Water	240g	Heavy cream
260g	Sugar	100g	Glucose
7	Gelatin sheets	90g	Cocoa powder

Method

1. Heat first four ingredients to 215 F
2. Whisk in cocoa powder and add gelatin
3. Strain through a chinois
4. Use at 95 F

Raspberry Crispy Foam

35g	Sugar	75g	Raspberry water
145g	Water	8g	Metilgel

Method

1. Combine water, raspberry water, and sugar in a bowl.
2. Whisk in metilgel.
3. Immediately whip in a mixer for 10 minutes.
4. Spread on a silpat and dry at 150 F overnight.

Raspberry Sauce

250g	Raspberry puree	20g	Trimoline
85g	Sugar		

Method

1. Combine all ingredients and mix with an immersion blender.

Amaretto Ice Cream

260 gr	Milk	95 gr	Cream
14 gr	NFMS	10 gr	Casein
26 gr	Glucose Powder	75 gr	Granulated Sugar
20 gr	Amaretto		

Method

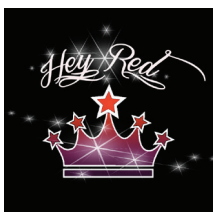
1. Combine Dry ingredients
2. Add dry ingredients to milk and cream while whisking
3. Heat to 180 F while whisking slowly
4. Cover mixture and cool, add amaretto
5. Immersion blender base
6. Allow to mature overnight
7. Following day, immersion blender again and freeze in batch freezer

Assembly:

1. Prepare a half sheet pan lined with paper
2. Spread and gently press base mixture into mold, then let set in cooler
3. Spread a ¼ inch thick layer of crémeux on top of base and put in freezer until set
4. Trim cake to size of mold and place on top of crémeux
5. Freeze layers
6. Spread a ½ inch layer of mousse and freeze until completely frozen
7. Unmold and glaze
8. Cut into desired size



Xoco is the first producer to offer single variety, fine flavour cocoa in volume. Our vision is to maximise the flavour potential that superior beans can bring to chocolate and change the industry as we know it. We want people to experience real chocolate and get away from the dull, industrialised one. Xoco is unique as we are both a chocolate couverture company and a cocoa grower. We only grow a selected single variety fine flavour cocoa. Our vision is to maximise the flavour potential that superior beans can bring to chocolate and change the industry as we know it.



Christine Kevorkian Siopkas - Xoco Gourmet, North America
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Born in rural Illinois, **Chef Krizman** has over thirty years' experience in 4 and 5 star resorts, casinos and hotels. He has appeared in several television shows and has won the prestigious James Beard/Godiva chocolate dessert Championship. Having been trained by the finest professionals, Chef Krizman has worked for such companies as Walt Disney, Ocean Reef, Caneel Bay and Tavern on the Green. Chef Krizman is knowledgeable in all forms of pastry and baking. Most recently Chef Krizman has been the Executive Pastry Chef for several casinos in both Reno and Las Vegas, Nevada. Chef Krizman comes to Puratos with expertise in artisan bread baking and European pastry skills. He currently resides in Chicago, Illinois and runs the Puratos Innovation and Design Center in Pilsen, Chicago and welcomes anyone who has an interest in artisan bread baking and pastry.

For more information on Puratos, please contact:



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Mini Chocolate Muffins

DESCRIPTION

A decadent muffin filled with chocolate

INGREDIENTS

Mini Chocolate Muffins

Tegral Satin Chocolate Crème Cake	1000 g
Eggs	350 g
Oil	300 g
Water	225 g
Cremfil Ultim	As needed



WORKING METHOD

- Mix Tegral Satin Chocolate Crème Cake with eggs for 1 minute on low speed and 3 minutes on medium speed.
- Add water and oil, mix 1 minute low speed, scrape down the bowl and mix for 3 additional minutes on low speed.
- Pipe into mini muffin molds 2/3 full.
- Pipe Cremfil Ultim inside and bake at 350°F for approximately 24 minutes.

Amber Twist Breads

DESCRIPTION

Cultures around the world have been sprouting grains for their nutritional benefits for over 5,000 years. Chinese physicians prescribed sprouts for a variety of illnesses, and European sailors used sprouts along with citrus fruits to combat scurvy while at sea. It didn't take long for sprouted grains to find their way into breads where they impart their greater nutrition and flavor.



TOTAL INGREDIENTS

Flour	2550
Whole Wheat Flour	450
Water	1800
Yeast	45
Salt	75
Softgrain Amber Grains	1050
S-500 Green Acti-plus	30
Sapore Aroldo	90
Sapore Fidelio	90

WORKING METHOD

Mixing Spiral	7' 1st speed - 4-6' 2nd speed
Dough Temp	75°F
Bulk fermentation	30 minutes
Scale	500g and round lightly
Intermediate Proof	30 minutes
Make Up	Long Batard, roll the middle and twist.
Final Ferment	70 min. 95°F 80 PH
Decoration	Cut as desired
Oven Temp	450°F Top 450°F bottom reduce to 425°F
Baking Time	35 minutes with steam

TIPS & TRICKS

Caramel Apple Passion Layer Cake

DESCRIPTION

Puratos Deli Caramel is blended into Tegral Satin CL Crème Cake batter and baked into layers. The cake is then used to sandwich a silky passionfruit caramel cream and is topped with Topfil Plus Apple and enhanced with a layer of hazelnut crunch.



PURATOS INGREDIENTS

Deli Caramel Cream Cake

Tegral Satin CL Creme Cake	1000 g
Eggs	350 g
Oil	300 g
Water	250 g
Deli Caramel	1000 g

Passion Fruit Caramel Cream

Talento CL Custard Cream	750 g
Passion Fruit Puree	500 g
Water	1000 g
Deli Caramel	1125 g
Heavy cream	600 g

WORKING METHOD

Deli Caramel Creme Cake

Mix all ingredients together for 5 minutes.

Spread 1400g per full sheet on a silpat.

Bake at 360° F for 8 to 10 minutes.

Passion Fruit Caramel Cream

In a mixer with a whisk, blend passionfruit puree, water and Talento for 5 minutes on high speed.

Add the Deli Caramel and mix until combined.

Fold in whipped cream.

PURATOS INGREDIENTS

Praline Crunch

Belcolade Lait Selection Cacao-Trace	200 g
Patisfrance Praline 50%	200 g
Crispy puffed rice	300 g

Apple Jelly

Topfil Plus Apple	3200 g
Gelatin sheets	28 g

WORKING METHOD

Praline Crunch

Melt the chocolate, add the praline and puffed rice.

Laminate to 3mm.

Apple Jelly

Bloom gelatin in cold water.

Heat Topfil to 160°F

Melt the gelatin in the microwave and add to the Topfil.

Assembly:

Spread a bit of **Deli Caramel** on top of the sheet of chocolate crunchy and adhere one sheet of **Deli Caramel** Creme Cake.

Spread 1800gr Passionfruit caramel cream on top.

Add another layer of **Deli Caramel** creme cake.

Top with **Topfil** Apple Jelly.

Freeze before glazing with **Miroir Neutre**

Mini Apple Muffins

DESCRIPTION

A fruity muffin made with preservative free apple filling

INGREDIENTS

Mini Apple Muffins

Tegral Satin Whole Grain Crème Cake	1000 g
Eggs	350 g
Oil	300 g
Water	225 g
Vivafil Apple	As needed



WORKING METHOD

- Mix Tegral Satin WG Crème Cake with eggs for 1 minute on low speed and 3 minutes on medium speed.
- Add water and oil, mix 1 minute low speed, scrape down the bowl and mix for 3 additional minutes on low speed.
- Pipe into mini muffin molds 2/3 full.
- Pipe Vivafil Apple inside and bake at 350°F for approximately 24 minutes.

White Miso Pudding

DESCRIPTION

A study of sweet, salty, and sour this pudding focused on atypical flavor combinations. The white miso has a sweet and fruity notes which are further enhanced by the addition of the passion fruit.



PURATOS INGREDIENTS

Miso Pudding

Belcolade Blanc Selection	170 g
Milk	125 g
Glucose Syrup	10 g
Deli Dulce de Leche	100 g
White Miso	50 g
Gelatin Sheets	6 ea
Vanilla Extract	10 g
Heavy Cream	175 g

Passion Fruit Jelly

Passion Fruit Puree	100 g
Harmony Classic	100 g
Gelatin Sheets	2 ea

Crumble

Tegral Satin CL Crème Cake	500 g
Soft butter	125 g

WORKING METHOD

Miso Pudding

Soak the gelatin in ice water and set aside.

Combine the milk, glucose, **Deli Dulce de Leche** and white miso and bring to a boil.

Pour the hot milk over the chocolate, add the gelatin and blend with an immersion blender.

Gradually pour in the heavy cream while blending. Add the vanilla extract and deposit into cups.

Refrigerate until set.

Passion Fruit Jelly

Bring the **Harmony Classic** to a boil with the passion fruit puree. Add the gelatin and mix to dissolve.

Deposit a layer over the miso pudding. Refrigerate until set.

Crumble

Mix together the cake mix and the butter until a crumbly consistency, bake at 335 F until golden brown.

Decorate with crumble and strands of white chocolate noodles.

Pink Power Pop

DESCRIPTION

Diving into the on-the-go trend, these cake bites are vegan and filled with antioxidant filled cranberries.



PURATOS INGREDIENTS

Base

Tegral Vegan Cake	1000 g
Eggs	350 g
Oil	100 g
Water	150 g

Filling

Vivafil Raspberry	
Cranberries, dry	10% of batter
Puratop Set N' Stay	
Rice poppers	

WORKING METHOD

Base

Mix all the ingredients for 5 min at medium speed using a flat beater. Use **Tegral Satin Vegan Cake** At the end of the mixing time add the fillings ingredients.

Pipe the dough into silicone molds and bake for approximately 12 min. at 180°C using closed damper. Let it cool down before decorating.

Filling

Incorporate the dried cranberries in to the plain batter. After baking, fill with **Vivafil Raspberry** into the center and let cool down.

Decoration

Heat the **Puratop Set N' Stay** to 38°C, cover the balls and roll them into the rice poppers.

Multigrain Roll

DESCRIPTION

Perfect for any sandwich, this roll combines flavor and health with the complex acidic and fruity flavor of Sapore Oracolo paired with hearty Softgrain Multigrain.



INGREDIENTS

Patent Flour
Whole Wheat Flour
Rye Flour
Water
Salt
O-tentic Origin
Sapore Oracolo
Intens Fresh 2-30
Softgrain Multigrain

WORKING METHOD

635 g	Mixing Spiral	4 min low / 6 min high
181 g	Dough Temperature	75-80°F
91 g	Bulk fermentation	30 minutes
499 g	Scale	75 g
23 g	Make Up	Roll
36 g	Final Fermentation	1 hour @ 95°F / 85% humidity
272 g	Decoration before baking	Roll in Seeds and Score
2 g	Oven temperature °C	450°F
345 g	Baking Time	15 minutes

Crazy Strawberry Croissant

DESCRIPTION

A creative, sweet twist on laminated dough filled with Topfil Strawberry and dipped in white chocolate.



TOTAL INGREDIENTS

Duo Flour	5000 g
Water	2200 g
Salt	100 g
Sugar	400 g
Fresh Yeast	250 g
Patisfrance Decofondant	4500 g
Puratos Topfil Strawberry	4500 g
Carat Coverlux White	4500 g
Red Colorant	10 g
Sapore Carmen	250 g
Mimetic incorporation	250 g
S500 CL	75 g
Mimetic 20	2500 g

WORKING METHOD

Mixing Spiral	4 min slow/ 4 min fast
Dough Temp	65°F
Freeze	30 min at -5°F
Lamination	4x4
Cooling	30 min at 40°F
Make Up	Place the colored dough on top then roll out at 2.7mm. Cut triangles of 25x9cm then cut in half
Final Ferment	120 min @ 82°F, 85% Humidity
Before Baking	Brush with Sunset Glaze
Oven Temp	410°F degree in deck oven with initial steam
Baking Time	17 min on hamburger trays
Decoration	After baking glaze with syrup. Pipe some strawberry coulis inside and dip the side in white chocolate. Decorate with green leaf of sugar and icing sugar

Sprouted Birote

DESCRIPTION

Crunchy on the outside but soft and airy on the inside, the birote (also known locally as 'birrote' or 'bolillo') is a delicious French-style baguette native to Guadalajara, an inland city in western Mexico



TOTAL INGREDIENTS

Flour	2550
Whole Wheat Flour	450
Water	1800
Yeast	45
Salt	75
Softgrain Sprouted Grain CL	1050
S-500 Green Acti-plus	30
Sapore Aroldo	90
Sapore Fidelio	90

WORKING METHOD

Mixing Spiral	7' 1st speed - 4-6' 2nd speed
Dough Temp	75°F
Bulk fermentation	30 minutes
Scale	500g and round lightly
Intermediate Proof	30 minutes
Make Up	Long Batard with points
Final Ferment	70 min. 95°F 80 PH
Decoration	Give 1 cuts
Oven Temp	450°F Top 450°F bottom reduce to 425°F
Baking Time	24-26 minutes with steam

TIPS & TRICKS

Vegan Apple Chai

DESCRIPTION

Chai soaked Vegan cake is layered with crunchy hazelnut praline and **Puratos Award Winning Vivafi Apple**, topped with light non-dairy **Ambiente** cream.



PURATOS INGREDIENTS

Vegan Layer Cake

Tegral Satin Plain Vegan Mix	1000 g
Water	470 g
Oil	220 g

Praline Crunch

Belcolade Noir Selection Cacao-Trace	25 g
Patisfrance Praline 50%	200 g
Cocoa Butter	25 g
Toasted & ground hazelnuts	45 g

Chai Syrup

Sugar	250 g
Water	250 g
Chai Tea Bags	6 ea

WORKING METHOD

Layer Cake

Mix all ingredients together for 5 minutes
Pipe into 4.5 inch round silicon molds. Bake at 350° F for 14-18 minutes.

Praline Crunch

Melt the chocolates, add the praline and nuts.

Chai Syrup

Bring sugar and water to a boil, add tea and steep for 5 minutes.

Assembly:

Soak one layer of cake with 10 gr syrup, pipe a layer of praline crunch. Top with another layer of cake soaked in 10 gr syrup. Add a layer of vivafil, followed by more soaked cake. Top with Ambiente.

- Vegan Layer Cake 3 layers
- Chai Syrup 30 g
- Vivafil Apple 45g
- Praline crunch 40 g
- Ambiente 50 g

Dark Thyme Mousse Cake

DESCRIPTION

An unassuming combination of a light blueberry cream encased with thyme infused Belcolade dark chocolate mousse. The dessert is then sprayed with a mixture of dark chocolate and cocoa butter to create a velvety appearance.



PURATOS INGREDIENTS

Blueberry Cream

Topfil Choice Blueberry	350 g
Fresh Cream	300 g

Thyme Mousse

Milk	300 g
Fresh thyme	10 g
Gelatin	2 ea
Belcolade Noir Selection Cacao-Trace	400 g
Fresh whipped cream 35%	700 g
Trimoline	50 g

WORKING METHOD

Blueberry Cream

Semi whip the cream and mix with the Topfil Blueberry using a spatula. Pipe the Blueberry Cream in small éclair mold and freeze.

Thyme Mousse

Semi whip the 700 g cream and put aside. Heat the milk and infuse the thyme and trimoline. Heat again and pour on the chocolate, add the soaked gelatin. Make a homogeneous ganache. When the composition reaches a temperature of 95°F you can add the semi whipped cream.

Pipe the thyme mousse into éclair mold, insert blueberry cream, more thyme mousse and lastly the short crust.

PURATOS INGREDIENTS

Short crust

Butter	160 g
Powder sugar	90 g
Salt	1 g
Eggs	65 g
Almond flour	20 g
Flour	275 g

Chocolate Spray

Belcolade Noir Selection Cacao-Trace	350 g
Cocoa butter	300 g

WORKING METHOD

Short Crust

Cream the butter, sugar and salt together. Add the eggs, followed by the almond flour and the flour. Refrigerate overnight. Roll out to 3 mm and bake in an éclair shape.

Chocolate spray

Melt the chocolate and cocoa butter to 104° F and spray on the frozen mousse.

Jelly Roll

DESCRIPTION

Modern jelly roll made with Puratos's ASB award winning **Vivafil Apple** and layered with **Belcolade** white chocolate-cinnamon creamy.



PURATOS INGREDIENTS

Jaconde Cake

Eggs	455 g
Almond Flour	442 g
Powdered Sugar	442 g
Flour	100 g
Butter	70 g
Egg whites	375 g
Sugar	30 g

Cranberry Apple Jelly

Vivafil Apple	1000 g
Cranberries	350 g
Apple juice	400 g
Fresh ginger	10 g
Gelatin	16 sheets
Star anise	3 ea
Orange zest	1 ea

WORKING METHOD

Jaconde Cake

Mix together the eggs, almond flour, powdered sugar and mix for 3 minutes on medium speed with the paddle. Add the flour and mix for one more minute.

Whip the egg whites and sugar to a soft peak. Fold the egg whites into the prepared mixture. Lastly fold in the melted butter.

Spread 450gr per sheet tray and bake in a 425°F oven for 5 – 7 minutes.

Remove from tray immediately to cool.

Cranberry Apple Jelly

Mix cranberries, apple juice, anise and ginger and bring to a boil.

Add the soaked gelatin and Vivafil.

Blend until smooth, strain.

PURATOS INGREDIENTS

Cinnamon Creamy

Heavy cream	500 g
Sugar	45 g
Egg yolks	75 g
Whole eggs	45 g
Gelatin powder	5 g
Water	25 g
Vanilla beans	2 ea
Belcolade Dominican Republic 31%	120 g
Belcolade cocoa butter	12 g
Butter	100 g
Cinnamon	3 g

WORKING METHOD

Cinnamon Creamy

Soak gelatin in water.

Mix egg yolks, whole eggs and sugar together.

Boil cream, cinnamon, vanilla and pour on top of the egg mixture. Cook to 185°F

Add the melted cocoa butter, the melted gelatin, then strain over the white chocolate, & mix to emulsify.

When the mix reaches 95-104°F, add the butter.

Cool this mixture and spread it on top of the cranberry apple jelly layer.

Freeze.

Cut strips to desired thickness. Using a metal ring lined with acetate, wrap the strips of cake around the outside of the ring until desired size.

Glaze with **Miroir Glassage Neutre**.



Recipes by Chef Jimmy MacMillan

Sponsored by Chef Rubber

CARROT PASSION FRUIT

White chocolate, lemongrass, cake puree

CARROT SORBETTO, Y=984g

Sucrose	170g
Pectin, yellow	4g
Water	220g
Carrot puree	560g
Passion fruit vinegar	30g



1. Prepare carrot puree by cooking carrots in enough water to cover. Pour off water and puree in vita prep.
2. Combine sucrose and pectin; Add water and bring mixture to a boil in small sauce pan. Blend in carrots. Strain if needed.
3. Freeze overnight in Paco bain. Process in Paco Jet and fill into plastic piping bags. Reserve in freezer. Prepare White Chocolate gelato.

WHITE CHOCOLATE GELATO, Y=917.5

Milk, whole	700g
Fondant	36g
Glucose syrup	63g
I.C. stabilizer	5g
Sucrose	1g
Invert sugar	12.5g
White chocolate	100g

1. Combine granulated sucrose and stabilizer.
2. In large sauce pan warm milk; dissolve all sugars in milk. Bring to 85C.
3. Pour over white chocolate a little at a time and whisk smooth.
4. Chill with ice wand. Process in Ice Cream machine.
5. Fill into plastic piping bag. Reserve with Carrot sorbetto.

CARROT CONFIT RIBBONS, Y=1400g

Carrots, peeled	100g
Water	500g
Sucrose	750g
Ginger, sliced	50g

1. Peel carrots and slice into long paper thin ribbons on meat slicer.
2. Bring water, sucrose and ginger to boil. Turn induction to 4, add carrots. Cover in plastic wrap.
3. Continue to warm for 8 hours. Confit ribbons will be translucent and soft.
4. Drain sucrose and store in plastic container.

CARROT PASSION TERRINE

To assemble the terrine:

1. Line small rectangle terrine mold with plastic film.
2. In bottom of mold, pipe quarter sized dollops of carrot sorbet leaving a little space in between them.
3. Fill to top of carrot dollops with white chocolate sherbet.
4. Repeat layers until terrine mold is full. Cover with plastic and freeze solid.
5. Un-mold and slice into ½" thickness. Trim into rectangle shape.

WHITE CHOCOLATE LEMONGRASS CREAM Y=901.5g

Heavy cream	240g
Milk, whole	250g
Micro lemon grass	1.5g
Egg yolks	100g
Sucrose	50g
White chocolate	257g
Gelatin sheets	3g

1. Prepare base by scalding milk and cream with lemongrass. Cover with plastic wrap and set aside 20 minutes to infuse lemongrass.
2. Strain and temper eggs yolks and sugar (combined).
3. Pour custard base over partially melted white chocolate.
4. Bloom gelatin. Melt and whisk in. Let cream set over night.

CARROT CAKE, Y=1 full sheet

Sucrose	800g
Cake flour	570g
Baking soda	27.5g
Baking powder	10.5g
Cinnamon	26g
Canola oil	365g
Eggs	7 ea.
Egg yolks	1 ea.
Carrot, grated	700g

1. Combine all dry ingredients in large mixing bowl.
2. In bowl, whisk together oil and eggs.
3. On slow speed, pour oil mix over dry mix. Paddle until fully combined.
4. Toss carrots in a little flour.
5. Add carrots and walnuts and mix on slow speed 3-5 minutes.
6. Pour into prepared sheet pan and bake at 325F for 22-25 minutes.

CARROT CAKE PUREE, Y=1 piping bag

Carrot cake pieces	500g
Heavy cream 40%	100g

1. Put heavy cream in vita prep blender.
2. Add small amounts of carrot cake, a little at a time until smooth but thick. Add more liquid as needed.

Micro Lemongrass Passion fruit seeds

YUNNAN TEA GELATO

Brownie bars, noisette banana cake, honey floss

RED YUNNAN TEA GELATO, Y=80 portions

Milk, whole	975g
0% Milk powder (MSNF)	60g
83% Butter	150g
Egg Yolks	45g
Sucrose	150g
Glucose powder	60g
Stabilizer	6g
Red Yunnan Tea, organic	Steep 30g in 975g of milk

1. Infuse Yunnan tea overnight in milk. Strain. Measure and add milk as needed to scale 975g.
2. Heat all ingredients to 85C. Chill. Blend well.
3. Process in batch freezer. Cast into obelisk bubble silicone molds. Freeze.

NOISETTE BANANA CAKE, Y=120 mini flavor bars

Butter	226 g
Sugar, demerara	300g
Eggs, whole	180g
Bananas, ripe	120g
Vanilla, extract	2g
Salt	5g
All Purpose	212g
Baking Soda	8g



1. Melt the butter in a medium saucepan over medium-low heat until noisette (5-10 min deep golden)
2. Pour the browned butter through a fine sieve into a medium bowl. Cool slightly.
3. Using a whisk, stir the sugar and eggs into the butter until smooth.
4. Whisk in the mashed bananas, vanilla, and salt.
5. Sift the flour and baking soda directly onto the batter.
6. Using a rubber spatula, stir just until the batter is uniformly combined. Don't over mix.
7. Bake @350F until springs back when pressed lightly

BROWNIE BAR, Y= 120 mini flavor bars

64% chocolate	170g
Butter	170g
Sucrose	737g
Vanilla, extract	10g
Salt	7g
Eggs, whole	350g
All Purpose Flour	170g

1. Melt chocolate and butter together over db. Stir until melted and smooth. Let cool slightly.
2. Combine sucrose, vanilla, and salt with paddle on mixer.
3. Whisk in eggs one at a time, scraping well in between so mixture is velvety. Add eggs slowly.
4. Add flour and whisk until just blended.
5. Pour or pipe batter into prepared pan and bake until top is springy to the touch, approx 18- 25minutes @ 325 F.

HONEY FLOSS, Y=80 servings

Fondant	120g
Heaven's Honey	60g
Isomalt	60g

1. Cook all ingredients to 160C in small heavy bottom sauce pot.
2. Cool to under 135C and pull long floss strands.
3. Reheat and cast in mold for next service.

AMARETTO FOAM, Y=1 kitchen aid bowl

Water	250g
Sucrose	125g
Versa Whip (soy protein)	2.5g
Vanilla, extract	20g
Amaretto	20g
Xanthan	.5g

1. Combine all dry ingredients.
2. Place sucrose, water, vanilla and amaretto in kitchen aid mixer with whip attachment.
3. Add dry ingredients and whip to full volume. Re-whip as needed.



JIMMY MACMILLAN
-PASTRY VIRTUOSITY-

Chef Jimmy MacMillan has been named one of "Dessert Professional's Top Ten Pastry Chefs in America", is a Starchef.com "Rising Star Pastry Chef" and a James Beard Award finalist for Outstanding Pastry Chef and Broadcast Media Awards.

Chef Jimmy MacMillan has been published frequently; his hyper-creative desserts have been featured in numerous pastry publications such as So Good..(Spain), Pasticceria Internazionale (Italy), Dessert Professional, Pastry's Best, Pastry and Baking North America, and Pastry Art & Design.

Chicago Based Consultant

Chef Jimmy MacMillan is based in Chicago, one of the top food cities in the United States.

Drawing from over three decades of experience, Chef Jimmy designs on-trend and differentiated products for the bakery, sweets, and confectionery industries.

Clients include manufacturers of puree, chocolate, and gelato ingredients as well as kitchen appliances, plate ware, and large equipment.

PastryVirtuosity@gmail.com
www.pastryvirtuosity.com



Chef Rubber provides Artisan Chefs the finest components with which one refines creative inspiration.

Eunice Escobedo
info@chefrubber.com
www.ChefRubber.com

BLACKCURRANT MADAGASCAR BON BON

The tart fruit notes of this single origin Madagascar combined with the fresh dairy notes of the 38% blend well; together, they balance the rich and noble flavor of blackcurrant. Shell molded in the 45% adds an unassuming complexity to the finished piece.

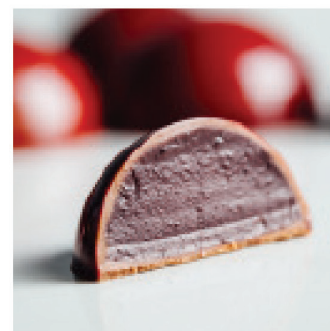
INGREDIENTS

Blackcurrant Purée	272 g
Sugar	28 g
35% Cream	174 g
Glucose	28 g
65% Single Origin Madagascar	341 g
38% Soleil d'Or	85 g
Butter	35 g
Lemon Juice	11 g
Framboise	25 g
Total Weight	1000 g

METHOD OF PREPARATION:

1. Bring blackcurrant purée, sugar, and cream with glucose to a boil and pour over chocolates.
2. Let stand for 5 minutes.
3. At 35° C / 95° F, add soft butter, lemon juice, and framboise and emulsify.
4. At 30° C / 86° F pipe into pre-cast 45% Soleil d'Automne shells. Allow to crystallize overnight.
5. Cap with 45% Soleil d'Automne

CROSS SECTION



{ 65% } Single Origin
CACAO Madagascar

Made primarily from rare Criollo beans from the fertile Sambirano Valley in Madagascar, it mingles tart essences with deep, rich chocolate flavor.

{ 38% } Soleil d'Or
CACAO

Bold, rich, upfront chocolate flavor accented with subtle caramel notes and a lingering hint of cinnamon, fresh dairy flavor and a spicy finish.

Guittard
CHOCOLATE COMPANY

BANANA RUM BON BON

Sweet fresh cream flavor and citrus notes of 31% Crème Française complement the tropical aromas of banana and rum. 55% La Nuit Noire lends a deep chocolate, fudge note adding complexity to this bon bon.

BANANA GANACHE

Cream	69 g
Milk	63 g
Vanilla bean	one
Glucose	18 g
Fresh ripe banana	69 g
Grated nutmeg	to taste
Salt	to taste
Lemon juice	4 g
Dark rum	3 g
31% Crème Française	274 g
Total weight	500 g

METHOD OF PREPARATION:

1. Combine cream, milk, glucose, nutmeg, salt, banana, and scraped vanilla bean and bring to a boil.
2. Pour over 31% Crème Française; allow to stand for 5 minutes
3. Emulsify.
4. At 35° C / 95° F add soft butter, lemon juice, rum, and emulsify.
5. At 30° C / 86° F pipe into 31% Crème Française shells until 60% full and allow to crystallize before adding rum layer.

RUM GANACHE

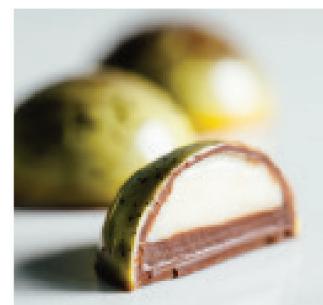
35% Cream	195 g
Muscovado sugar	16 g
55% La Nuit Noire	231 g
Butter	33 g
Dark rum	25 g
Total weight	500 g

METHOD OF PREPARATION:

1. Combine cream and muscovado and bring to a boil.
2. Pour over chocolate and allow to stand for 5 minutes.
3. Emulsify.
4. At 35° C / 95° F add soft butter, rum, and emulsify.
5. At 30° C / 95° F pipe over banana ganache, leaving approximately 1/16" for final capping.
6. Enrobe in 61% Lever du Soleil.

Total weight	1000 g
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CROSS SECTION



{ 31% } Crème Française
CACAO

French-style white chocolate with a sweet fresh cream flavor, nutty undertones and a lingering hint of citrus. Balanced, sweet dairy and rich cocoa butter taste.

{ 55% } La Nuit Noire
CACAO

Classic deep chocolate flavor with a pronounced fudge and multi-dimensional, balanced flavor profile. Nutty with lingering chocolate and vanilla.



Guittard
CHOCOLATE COMPANY



Josh Johnson, Pastry Chef

Josh Johnson is the Pastry Chef of Guittard Chocolate Company, the revered San Francisco Bay Area family-owned chocolate maker, where he brings his celebrated craft, artistry and palate in developing new recipes and ideas with Executive Pastry Chef Donald Wressell.

Josh has competed in and won the National Pastry Team Championship with team captain Donald Wressell and teammates Scott Green and Della Gossett. The team went on to win Best Dégustation and Silver Medal overall at the 2012 World Pastry Championship in Las Vegas. Josh also competed in the 2015 Coupe du Monde de la Pâtisserie with teammates Scott Green and John Kraus, coached by Ewald Notter and Donald Wressell, where they brought home the Bronze medal.

Josh started working in pastry as a teenager in his uncle's pastry shop in Illinois and honed his skills training under the tutelage of mentor Sébastien Canonne, M.O.F., and pastry chefs En-Ming Hsu, World Pastry Champion, and François Payard. He was Executive Pastry Chef at Everest in Chicago, co-owner of Cocoa Bean Fine Desserts in Geneva, Illinois, an instructor at The French Pastry School and, most recently, Head Pastry Chef at Destination Kohler in Kohler, Wisconsin.

He is inspired by chocolate's infinite variety of flavor profiles and its versatility as an ingredient that can also be sculpted and shaped to delicious and delightful effect.



Heather Houston

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We've been crafting chocolate for five generations, using a combination of a time-tested craft, innovative techniques, long-standing relationships and a complete obsession with making a premium chocolate that delivers a spectrum of flavor for a variety of applications.

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Friday Night Demonstrations and Competition

Cake Decorating Demonstration by Chef Nicholas Lodge

Fundamentals of Working with & Using Rolled Fondant & Gumpaste

During this action-packed demonstration Chef Nicholas will share his wealth of knowledge of 45 years of working in the pastry industry. Nicholas will demonstrate and explain the many facets of working with rolled fondant and gumpaste, sharing many of his hints and tips used in creating stunning cakes and botanically correct gumpaste flowers. People who attend Chef Nicholas's demonstrations are always inspired and motivated by his passion for the pastry arts.



Chef Nicholas Lodge is one of the foremost Master Cake Artists in the world. He has been sharing his knowledge and skills through classes, books, and DVDs for over 35 years. When Nicholas began training as a pastry chef, he had no idea how far this path would eventually lead him. The field of sugar art has introduced him to royalty and celebrities, and has transported him around the globe.

Nicholas, and business partner Scott Ewing, founded The International Sugar Art Collection (ISAC) and The International School of Sugar and Confectionary Arts in 1992. The International School of Sugar and Confectionary Arts teaches all levels and aspects of sugar art and cake decorating; ISAC is the retail division that manufactures and distributes hundreds of specialized tools and equipment used in creating sugar art and cakes. The 4,000-square foot facility is home to the school, classrooms, offices, retail gallery, and internet product distribution. Located in Norcross, Georgia, ISAC is just a few miles north of downtown Atlanta. Nicholas also has a sister school in Tokyo, Japan.

To find out more please visit Chef Lodge's website nicholaslodge.com

Sugar Sculpture Demonstration by Chef Kathryn Gordon

Sweet Sugar Showpiece

Chef Kathryn will demonstrate how to pull and blow cooked sugar to create a Valentine's Themed sugar showpiece, including cast and blown hearts, with a cupid resting amongst pulled sugar roses.



Chef Kathryn Gordon is a co-founder with two partners of Food Startup Help, a consultancy group for bakeries and food entrepreneurs with projects across the country and abroad. In 2017, she was named one of the Top Ten Pastry Chefs in the United States by Dessert Professional magazine. Kathryn is a Chef-Instructor in the professional Pastry & Baking program at the Institute of Culinary Education (ICE) in NYC. She is the Chair of the Center for Advanced Pastry Studies (CAPS), ICE's continuing education program for industry professionals. Kathryn is a member of Les Dames d'Escoffier, NY Chapter and the Green Tables Committee. Chef Kathryn is the Director of Loire Valley Cooking program for Le Moulin Brégeon, where she has lead an annual culinary and baking course since 2002.

Please seek out more information about Chef Gordon and her wonderful culinary books on Kathryn's website, kathryn-gordon.com.

Culinary Fight Club Competition: The Savory Chocolate!

Culinary Fight Club - The Savory Chocolate is a part of the CFC Reserve Competition Collection. We only bring it on when we know the local Culinary talent can handle it. There has been only 8 CFC Savory Chocolate competitions since 2013, as clearly not everyone is capable of working with the Food of the Gods. Now we want to know what you will do with this Love Ingredient - The Chocolate!

CHOCOLATE is the name of the game and we're not talking about no Sweet Cupcakes kind of nibbles, we're talking Food of the Gods kind of a Bite! We're looking for the use of Chocolate in a savory elevated dish. Refined but translatable to the Chocolate lover. We want to experience Chocolate in a new way. We challenge you to Plate Up the most Creative Deliciousness you can Execute in 60 Minutes

culinaryfightclub.com

Trade Show Vendor Information



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JIMMY MacMILLAN
-PASTRY VIRTUOSITY-

COCONUT SHORTBREAD

Jimmy MacMillan
Pastry Virtuosity

Yield: 35 cookies

Prep time: 10 minutes plus chilling

Cooking time: 9 minutes

Total time: 79 minutes, 19 minutes active time

8 oz. (226 g) Unsalted Plugrá European Style Butter, softened
½ cup (60 g) powdered sugar
1 tsp. (6 g) sea salt
2 cups (226 g) cake flour
1/3 cup (57 g) rice flour
1/3 cup (28 g) dried, unsweetened coconut

1. Slowly cream butter and powdered sugar together in the bowl of a stand mixer fitted with the paddle attachment.
2. Add salt, cake flour, rice flour and coconut and continue to mix on low speed until all ingredients just combine.
3. Press dough into a plastic lined pan. Freeze for 1 hour.
4. Remove from freezer, roll out to 1" thickness and cut into 1" round cookies.
5. Bake at 350°F for 9 minutes until slightly brown on edges. Store in a covered container at room temperature.

Trade Show Vendor Information Cont.

made in chicago



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Sunstarr® Apparel is a division of Choi Brands Inc., a uniform manufacturing company founded in 1973. We offer a basic line of restaurant & kitchen wear, and work apparel for a variety of environments. Our customers include culinary schools, restaurants, uniform rental companies, commercial laundries, and food processing plants.

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Icing Smiles is a nonprofit organization that provides custom celebration cakes and other treats to families impacted by the critical illness of a child. We understand that the simple things, like a birthday cake, are luxuries to a family battling illness. Our goal is to create a custom cake for the ill child, or their sibling, that provides a temporary escape from worry and creates a positive memory during a difficult time.

Karen Griffiths
Assistant Director
Icing Smiles
www.icingsmiles.org
612-715-2977



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For the Love of Chocolate Foundation celebrating 15 years of pastry scholarship, education and community.

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