



Our range of classes, delivered by Ecotel Pastry Instructors and Guest Presenters are designed to celebrate the traditional techniques of Patisserie but embrace modern, new and innovative approaches to a range of learning experiences. Classes are structured to be hands on allowing you to develop your skills and knowledge and grow your confidence in the pastry kitchen. Ecotel Pastry School welcomes students with a personal interest and passion for all things sweet through to industry professionals by offering programs throughout the year that will appeal to all. Class sizes are structured around 8 students allowing full tuition from Instructors and the opportunity for participants to become actively involved with all aspects of their class.

Ecotel Pastry and Chocolate school reserves the right to change or cancel classes due to unforeseen circumstances.

Ecotel Pastry School Instructors:

Paul Herbig

Ecotel Head Pastry Chef



A Highly qualified Chef, Pastry Chef and Baker with an industry background spanning more than 30 years has taught in a number of training arenas. Paul has worked in a variety of industry backgrounds and has had success in the competition circles, both nationally and Internationally along with a coveted career including overseas experience and training.

- National category winner of the Australian Artisan Baking Cup*
- Team Member of the 2011 Australian Baking Team for SIGEP-Italy World Baking Cup.*
- Winner of International Specialist Skills Institute fellowship in 2009*
- “Stage” with Thomas Keller’s Michelin star French Laundry and Bouchon Bakery in Yountville, California*

Jenny Key

Guest Presenter



Jenny Key is an experienced and accomplished Pastry Chef and chocolatier who has taught in a variety of programs and been actively involved at the highest level with National and International competitions.

Jenny is the owner of Bittersweet Patisserie in Adelaide which has a reputation of its own and produces high quality products.

Jenny has won numerous competitions such as events within the Australian Pastry cup and others.

Jenny has excellent skills in pastry and chocolate and we are delighted to welcome her to Ecotel Pastry School for our 2012 Calendar.

Pastry - Stage 1

2 sessions \$ 270.00+GST

2nd July (Mon) - 4:00 ~ 8:00pm

3rd July (Tue) - 4:00 ~ 8:00pm

Presenter: Paul Herbig

This Introductory program over 2 sessions will introduce you to a range of basic pastry applications including Sweet (Pate Sucre), Choux Pastry (Pate a Choux) and Puff Pastry (Pate Feuilliete).

Participants will have the opportunity to learn the basic techniques to produce high quality pastries with industry tips on correct preparation, baking and simple finishing. The class is designed to enable participants to take home a range of simple delicious baked products, all finished with modern application.



Introduction to Chocolate Piping and Simple Chocolate Garnishes

1 session \$ 160.00+GST
5th July (Thu) - 4:00 ~ 8:00pm

Presenter: Paul Herbig

This program will show you how to correctly pipe chocolate in a range of applications and prepare some simple chocolate garnishes for desserts that will be supplied by Ecotel Pastry and Chocolate school.

Learn how to add another dimension to your desserts that will wow your guests.



Modern Plated Desserts

2 sessions \$ 270.00+GST

9th July (Mon) - 4:00 ~ 8:00pm

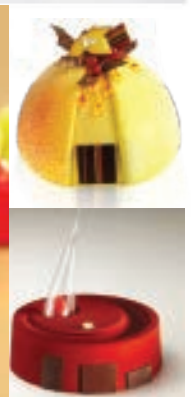
10th July (Tue) - 4:00 ~ 8:00pm

Presenter: Guest Presenter

This class will focus on an interesting range of desserts to showcase how the simplest of ideas can be executed to provide amazing taste, texture and presentation.

Our class instructor along with students will prepare a number of different dessert types within cold, hot and frozen ranges using chocolate, exotic fruits and unusual combinations.

These new recipes and presentation techniques will bring your Dessert Plates to life with cotemporary plating applications.



Modern Chocolates and Pralines - Stage 1

2 sessions \$ 270.00+GST

9th July (Mon) - 4:00 ~ 8:00pm

10th July (Tue) - 4:00 ~ 8:00pm

Presenter: Jenny Key

*Our Guest Pastry Chef and Chocolatier, **Jenny Key** is an experienced and accomplished Pastry Chef and Chocolatier who has taught in a variety of programs and been actively involved at the highest level with National and International competitions.*

She has kindly agreed to deliver a program that will showcase the aspects of working with chocolate to produce excellent results in your finished product.

Techniques in correct tempering and preparation of the chocolate prior to use will be covered along with a range of finished moulded chocolates and pralines with unique fillings.



Sweet Tarts – Stage 1

2 sessions \$ 270.00+GST

11th July (Wed) - 4:00 ~ 8:00pm

12th July (Thu) - 4:00 ~ 8:00pm

Presenter: Guest Presenter

This Program over 2 sessions, as a follow on from Pastry Stage 1 will give you the opportunity to be introduced to the application of sweet tarts using a variety of different sweet pastries and shortbreads. Participants will have the opportunity to focus on recipes from the traditional to modern finishes with differing tastes and textures.

The importance of correct pastry preparation, mise en place of suitable fillings and innovative glazing and finishing will be shown during this program which combines traditional French pastry techniques and the importance of creating a product with great texture, delicious taste and high visual appeal.



Viennoiserie – Stage 1

2 sessions \$ 430.00+GST

14th July (Sat) - 9:00am ~ 4:00pm

16th July (Mon) - 3:30 ~ 8:30pm

Presenter: Paul Herbig

Class participants for this program will have the opportunity to learn a range of baked goods from the repertoire that is “Viennoiseries”, a term used to describe a range of products from Brioche, Croissants in a variety of applications, Danish pasties and products made from puff pastry.

You will learn correct mixing and dough development, correct lamination skills along with techniques on shaping and forming individual products such as pain au chocolat, almond croissant, pain au raisin and delicious French pastry lines with all butter puff pastry.

A variety of lines will be covered during this program with a focus on interesting fillings and finishing techniques that are above the classical applications in this area of pastry.

Take home a delicious box of freshly baked items ready for all your friends and family to enjoy.



Petit Gateaux – Stage 1

3 sessions \$ 430.00+GST

17th July (Tue) - 4:00 ~ 8:00pm

18th July (Wed) - 4:00 ~ 8:00pm

19th July (Thu) - 4:00 ~ 8:00pm

Presenter: Paul Herbig / Jenny Key

Petit Gateaux, meaning small cake is a program designed to introduce participants to “thinking outside the square” when it comes to small cake production.

This class will focus on showcasing techniques associated to a variety of small cakes using different fillings, focusing on the textural elements of “mouth feel” when designing a unique cake experience. The class will showcase simple finishing and decorating techniques.





Chocolate Showpieces - Stage 1

1 session \$ 270.00+GST
21st July (Sat) - 9:00am ~ 4:00pm

Presenter: Jenny Key

Learn how to produce an eye catching show piece in this class with our guest presenter who has a wide career in working with chocolate.

Different techniques will be covered to give you the confidence in working with chocolate to produce a simple modern centerpiece.



Sugar Showpieces – Stage 1

3 sessions \$ 420.00+GST

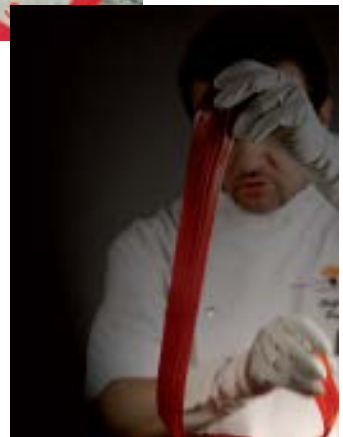
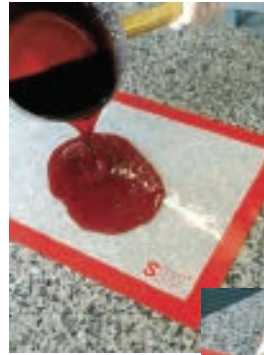
24th July (Tue) - 4:00 ~ 8:00pm

25th July (Wed) - 4:00 ~ 8:00pm

26th July (Thu) - 4:00 ~ 8:00pm

Presenter: Paul Herbig

This class is designed to introduce you to the art of sugar work. Learn how to correctly prepare sugar and isomalt. This program will cover poured sugar, sugar pulling for flowers, leaves and ribbon to producer a simple showpiece with eye catching details with a contemporary design and finish.



Miniature Afternoon Tea Cakes

1 session \$ 270.00+GST

28th July (Sat) - 9:00am ~ 4:00pm

Presenter: Guest lecturer

This one day program will demonstrate a range of delicious small cakes, baked and simply finished, some iced and others simply finished with minimal decoration. The focus is on producing a range using silicon moulds with different shapes.



Petit Gateaux – Stage 2

4 sessions \$ 510.00+GST

30th July (Mon) - 4:00 ~ 8:00pm

31st July (Tue) - 4:00 ~ 8:00pm

1st Aug (Tue) - 4:00 ~ 8:00pm

2nd Aug (Thu) - 4:00 ~ 8:00pm

Presenter: Paul Herbig

This program follows on from “Petit Gateaux – Stage 1” and moves your skill to a different level by combining different fillings such as liquid centres, elements and unique flavours together with techniques such as cocoa spraying and fine decorations to finish the products you create.



Aug 2012 Coming Classes

Delicious Snacks and Chocolate Lollipops

1 session

4th Aug (Sat) - 9:00am ~ 4:00pm

Le Croquembouche

1 session

6th Aug (Mon) - 5:30 ~ 9:30pm

Modern Cheesecakes

2 sessions

7th Aug (Tue) - 5:30 ~ 9:30pm

8th Aug (Wed) - 5:30 ~ 9:30pm

Macarons - Stage 2

2 sessions

9th Aug (Thu) - 5:30 ~ 9:30pm

11th Aug (Sat) - 10:00am ~ 2:00pm

Gluten Free Verines and Petit Gateaux

2 sessions

13th Aug (Mon) - 5:30 ~ 9:30pm

14th Aug (Tue) - 5:30 ~ 9:30pm

Petit Four - Stage 1

2 sessions

15th Aug (Wed) - 5:30 ~ 9:30pm

16th Aug (Thu) - 5:30 ~ 9:30pm

Frozen Desserts

3 sessions

18th Aug (Sat) - 9:00am ~ 4:00pm

20th Aug (Mon) - 5:30 ~ 9:30pm

21th Aug (Tue) - 5:30 ~ 9:30pm

Miniature Savoury French Pastries, Pies and Tarts

2 sessions

22th Aug (Wed) - 5:30 ~ 9:30pm

23th Aug (Thu) - 5:30 ~ 9:30pm

Sweet Tarts - Stage 1

1 session

25th Aug (Sat) - 9:00am ~ 4:00pm

Artisan Breads

4 sessions

27th Aug (Mon) - 5:30 ~ 9:30pm

28th Aug (Tue) - 5:30 ~ 9:30pm

29th Aug (Wed) - 5:30 ~ 9:30pm

30th Aug (Thu) - 5:30 ~ 9:30pm

Programs info:

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