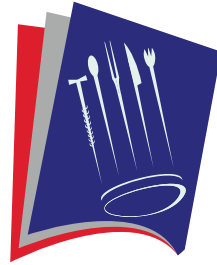


June
2012



ecotel

Pastry & Chocolate School

DOLCE & CO.





***O**ur 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.

Verrine's

2 sessions \$ 280.00

31st May (Thu) - 4:00 ~ 8:00pm

1st June (Fri) - 4:00 ~ 8:00pm

Presenter: Guest Presenter

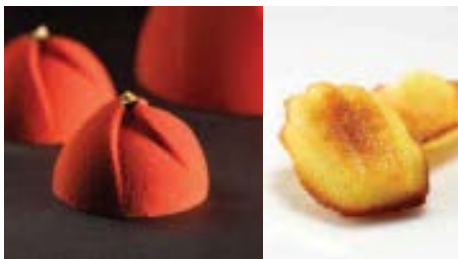
The word Verrine is derived from the French term "Jar".

These delicious and popular "desserts in a glass" are proving to be a unique way to design different flavours and textures, all layered which add amazing visual appeal. This class will focus on the design of these small deserts using creams, brulees, mousses, fruits and crunch elements.

You can let your imagination run wild after your exposed to this concept.

We will re- twist some classics from the cake world into these classes.





Petit Fours - Stage 1

2 sessions \$ 280.00

4th June (Mon) - 4:00 ~ 8:00pm

5th June (Tue) - 4:00 ~ 8:00pm

Presenter: Jenny Key

Learn how to produce a range of these delicious miniature sweet tastes from range of dry, dipped and fresh varieties focusing on the utilisation of biscuits, tarts and miniature moulded cakes that fall under the petit four range.

This class is suitable for everybody who loves “things in small packages”.

Bring your cameras along to capture the images of what you produce in class.



Sweet Tarts – Stage 1

2 sessions \$ 280.00

6th June (Wed) - 4:00 ~ 8:00pm

7th June (Thu) - 4:00 ~ 8:00pm

Presenter: Paul Herbig

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.



Modern Chocolates and Pralines - Stage 1

2 sessions \$ 280.00

12th June (Tue) - 4:00 ~ 8:00pm

13th June (Wed) - 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.



Petit Gateaux – Stage 1

3 sessions \$ 480.00

13th June (Wed) - 4:00 ~ 8:00pm

14th June (Thu) - 4:00 ~ 8:00pm

15th June (Fri) - 4:00 ~ 8:00pm

Presenter: Paul Herbig

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.



Miniature Afternoon Tea Cakes

1 session \$ 280.00

16th June (Sat) - 9:00am ~ 4:00pm

Presenter: Jenny Key

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.



Les Entremets - Stage 1

4 sessions \$ 590.00

18th June (Mon) - 4:00 ~ 8:00pm

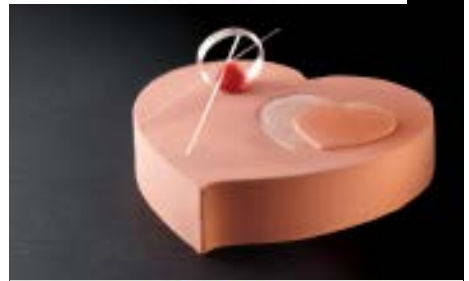
19th June (Tue) - 4:00 ~ 8:00pm

20th June (Wed) - 4:00 ~ 8:00pm

21st June (Thu) - 4:00 ~ 8:00pm

Presenter: Paul Herbig

Entremets' meaning "dessert" is a term Pastry chefs use to include gateaux. This class is designed to focus on modern gateaux preparation using different bases such as dacquoise, flourless cakes, brulees and jelly centres to showcase how unique these cakes can be with imagination and flair. Prepare over the three sessions a range of cakes, all different and individually decorated with modern garnishing techniques.



Macarons - Stage 1

1 session \$ 280.00

23th June (Sat) - 9:00am ~ 4:00pm

Presenter: Paul Herbig

Macarons have taken the world by storm with many different and interesting flavors. This program focusses on producing quality macaron shells with different techniques and simple fillings such as French buttercream, mousses, curds and ganache using some interesting flavours. Take home a delicious box of macarons at the end of the class for your friends and family, all professionally gift wrapped.



Petit Gateaux – Stage 2

4 sessions \$ 590.00

25th June (Mon) - 4:00 ~ 8:00pm

26th June (Tue) - 4:00 ~ 8:00pm

27th June (Wed) - 4:00 ~ 8:00pm

28th June (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.



Delicious Snacks and Chocolate Lollipops

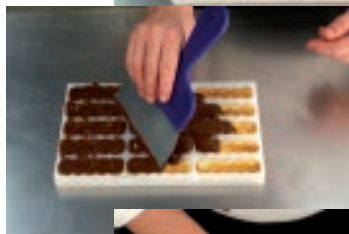
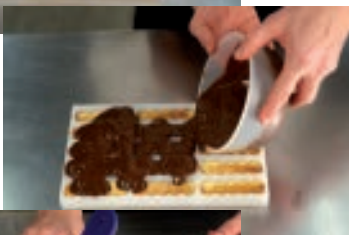
1 session \$ 280.00
30th June (Sat) - 9:00am ~ 4:00pm

Presenter: Jenny Key

Pavoni, our partner company from Italy has produced a variety of different moulds to showcase the use of individual confectionery bars focusing on chocolate and delicious fillings such as gianduja, nut brittles and nougat.

These will be covered in this class along with some unique ideas for chocolate lollipops.

Student must have done Modern chocolate and pralines or have experience with tempering chocolate to undertake this program.



Customised Classes

Our Lecturers are available to train in specific topics that can be customised to your needs.

Minimum number of 4 participants is required to run a training program.

Excellent opportunity for industry and Non industry.

Fees are based on Price on Approval (POA).



July 2012 Coming Classes

Pastry - Stage 1

2 sessions \$ 280.00

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

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

Intro to Chocolate Piping & Simple Chocolate Garnishes

1 session \$ 160.00

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

Macarons - Stage 1

2 sessions \$ 280.00

5th July (Thu) - 4:00 ~ 8:00pm

6th July (Fri) - 10:00am ~ 2:00pm

Modern Plated Desserts

1 session \$ 280.00

7th July (Sat) - 9:00am ~ 4:00pm

Modern Chocolates and Pralines - Stage 1

2 sessions \$ 280.00

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

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

Sweet Tarts - Stage 1

2 sessions \$ 280.00

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

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

Viennoiserie - Stage 1

2 sessions \$ 420.00

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

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

Petit Gateaux - Stage 1

3 sessions \$ 420.00

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

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

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

Chocolate Showpieces - Stage 1

1 session \$ 280.00

21st July (Sat) - 9:00am ~ 4:00pm

Le Croquembouche

1 session \$ 160.00

23rd July (Mon) - 4:00 ~ 8:00pm

Sugar Showpieces - Stage 1

3 sessions \$ 420.00

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

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

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

Miniature Afternoon Tea Cakes

1 session \$ 280.00

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

Delicious Snacks and Chocolate Lollipops

2 sessions \$ 280.00

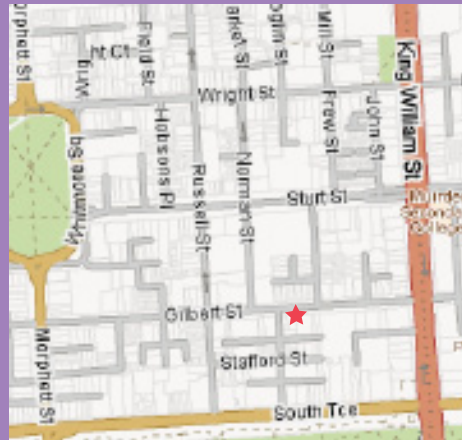
30th July (Mon) - 4:00 ~ 8:00pm

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

Programs info:

Tel: 08 8410 3633

E-mail: School@ecotel.asia



Ecotel Pastry &
Chocolate School
45 Gilbert Street
Adelaide, SA 5000

New classes for August:

Ecotel Pastry and Chocolate school is planning to introduce a range of new classes plus updates in previously run classes in the following for our August Calendar: Details available soon.

- A Visiting Internationally recognised Pastry Chef through Pavoni in Italy – watch out for this one!
- Sugar Showpieces – Stage 2
- Chocolate Showpieces - Stage 2
- French Artisan Breads
- Modern Cheese Cakes
- Individual Iced Desserts focusing on Ice Cream, Gelato and Sorbet



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RESTAURANT ESSENTIALS

a Division of L'Hotelier Group Pty Ltd.

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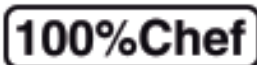
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