



{ Profession Pastry Chef }

19 / 20 January 2016

LEONARDO Di CARLO'S EVERGREENS

A presentation of the cakes that have made Leonardo Di Carlo famous by winning Italian and international competitions and through his teaching experience.

- 1998: Senior Italian Championships: Fudge Chocolates
- 2001: Coupe du Monde: Volo Libero
- 2004: World Championships: Sognando Venezia / San Marco / Vaporetto
- 2005: AMPI: Morbidezza d Castagna chestnut cake
- 2009: Lorenzo Bye Bye
- 2014: Essenza d'infinito
- 2015: Sua Maestà

16 / 17 February 2016

A SPECIAL BREAKFAST

Breakfast really is the most important meal of the day! This Course covers the following areas:

Different types of yeasts: brewer's, mixed, poolish, autolyzed, biga and pre-ferment.

Products suitable for a unique light breakfast.

Types of sweet buns (cake, lactose-free breakfast, vegan breakfast, croissants, pain au chocolat, brioche, doughnuts, crescent rolls, etc.)

5 / 6 April 2016

ICE CREAM CAKES AND SEMIFREDDOS

An essential part of this Course will be dedicated to dosing ingredients to achieve exquisite flavours and textures. Raw materials, methods and technologies for rational production will be presented.

The Course will focus on production methods, moulding and preservation and present semifreddos, ice cream cakes, sliced, on sticks, single portions, in glasses, etc.

Items that should never be missing in an ice cream parlour or cake shop, especially in summer!

26 / 27 April 2016

THE BISCUIT TIN

This Course presents biscuits and pastries to serve with tea or milk and as snacks: doses for short crust pastry and rational production of different mixes to offer customers a full assortment.

The advanced technology of our classroom will be used and time will be dedicated to the important stages of storing, preserving, retailing and presenting the product.

31 May / 1 June 2016

THE AROMA OF FRESHLY BAKED CAKES

A host of unforgettable aromas and flavours from oven-baked cakes, also made with alternative ingredients such as wholemeal flour, rice, kamut and spelt, gluten-free and with alternative fats. This course focuses on different aspects of preparing baked specialities: pastry with and without fats, modern cakes and different types of jam tarts.

Ingredients for longer shelf life and preservation methods are also explained.

5 / 6 July 2016

MARMALADES JAMS AND JELLIES

This Course will provide simple specific notions for preparing a top quality hand-made product. Different production methods will be analysed, paying careful attention to the importance of the preparation stages and knowledge of sugar, pectin and other thickeners.

Several types of cooking will be dealt with: direct, indirect and vacuum; from classical home-made jams to the most innovative, wine or spiced gelatine in jars; marmalade and sweet-sour jams to serve with cheese, and fruit jelly.

A Course with a wealth of surprises and useful information.

12 / 13 July 2016

SAVOURY NOTES

Nowadays we need to offer our customers a full range of snacks and quick meals.

This course will demonstrate how to use just a few base ingredients to create a wide variety of original, new and surprising savoury products for aperitif or buffet snacks, nibbles, finger food, mouth-watering quiches and new tartlets.

13 / 14 September 2016

THE ITALIAN TRADITION

There is no evolution without tradition...

This Course covers that part of Italy's cultural heritage comprising classic traditional sweets, revisited from a modern nutritional and presentation point of view. Creations that every pastry cook should know, propose and promote: tiramisu, rum babas, panna cotta, mimosa cake, Black Forest gâteau, mille-feuille, crumb cake, profiteroles, strudel, etc.

20 / 21 September 2016

MOLECULES OF SWEETNESS 2016

Leonardo Di Carlo's latest creations.

A journey through flavours, textures, ingredients and combinations.

This course will illustrate Leonardo Di Carlo's latest creations for 2015/ 2016. A fantastic range of new, unique LDC signature products.

An overview of modern production methods.

27 / 28 September 2016

DESSERTS AT THE RESTAURANT

Dulcis in fundo, or "leave room for dessert", should be the perfect end to a meal.

Restaurants in Italy tend to underrate sweets and desserts and often the last course of the meal is disappointing. Reserving trendy and overly complex recipes for specialist magazines and competitions, this course presents dessert creations that are simple to make but well-balanced and attractive. In this two-day course dedicated to desserts several types of creams and fruit and vegetable preserves will be prepared, as well as sorbets, sauces and decorations.



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4 / 5 October 2016

A MYRIAD OF SWEETS

A fascinating part of our trade is confectionery, a favourite with young and old alike.

This Course studies production methods and balanced recipes for these extraordinary products.

Production of an assortment of delicious products loved by adults but especially by children: soft nougat, marshmallows, gianduja, fruit jellies, crunch, candied sugar, fondants, pastilles, toffee, etc.

It deals in particular with production, and dosing ingredients for typically Italian products and others.

18 / 19 October 2016

CHOCOLATE TUNES

Chocolate in all its varieties and applications, from how to handle this wonderful raw material to its use in biscuits, cakes and cream cakes as well as different types of pralines, bars, spreads, ganaches and snacks.

This Course studies methods for optimising production and organizing time. It presents creative products with innovative flavours, textures and shapes, paying careful attention to product storage and shelf life.

25 / 26 October 2016

WORKSHOP LOGISTICS AND ORGANIZATION

Logic applied to rational production, how to produce several types of new concept sweets, cakes, single portions and jam tarts. Rationalising jobs in the workshop through intelligent and economically advantageous production with technical and practical explanations of how to create different products from the same ingredients.

Creating the right commercial mix, optimizing production costs and ensuring an excellent assortment to satisfy and loyalize customers.

Making modern and traditional cakes, cakes for retail and for all occasions. This course will establish valid production processes and deal with managing human resources, raw materials and equipment. It will also study optimizing work with the use of chilling technology.

8 / 9 November 2016

CHRISTMASS AND NEW YEAR EVENTS

One of the most important periods for our trade! This course aims at enhancing the Christmas atmosphere, inspired by tastes, shapes and flavours from all over the world. It will present unusual interpretations of contemporary cakes, Christmas logs, snacks, chocolates and food gifts.

The course recipes are detailed and easy to make, featuring different textures and creating a festive atmosphere through the art of attractive creative cake decoration. Together the participants will produce a New Year's Eve dessert.

14 / 15 / 16 November 2016

PASTRIES WITH YEAST BASE

3 days intensive course on large and small leavened pastries, a course unmissable and unique, made with 4 hands!

The study of the yeast to the creation of products for breakfast everyday and large leavened Italian tradition, for a well-rounded education in the world of pastry leavened. Together we will know the techniques to optimize production, organizing the most of our time. Creative products and innovative flavors, textures and shapes, with great attention to the aspects of shelf life and product life.

22 / 23 November 2016

CAKE DECORATION

This Course deals with everything that involves beauty, elegance and charm at first sight! It's not always simple to make a cake desirable; this course will present a variety of cake decorations and there will also be ideas for decorating special occasion cakes (Christmas, Easter, Father's Day, Mother's Day).

Different bases will be used: tempered chocolate/fat soluble colours/velvet effect/ isomalt/ meringues/gelatine