



{ Scientific Pastry }

“For those who want to savour their course, not simply achieve a goal...”

Here is the route on ingredients in pastry: their properties, the technique to work them, simple notions of chemistry and physics to better understand the changes that are obtained handling them. The added value that a particular commodity contributes to the final product, things to avoid, tips.

Courses on the fundamentals of pastry ingredients, their qualities and processing methods, and simple notions of chemistry and physics, to better understand what happens to ingredients when they are handled. Also explain the value that certain raw materials can add to the end product, outline do's and don't's and provide useful tips. Scientific Pastry Courses are aimed at professionals in the trade and tailored to their daily production. The technical aspects of raw materials used in pastry making are analysed so that participants can create their own personal recipes. A careful analysis is proposed to achieve just the right balance of the main ingredients (flour, sugar, starch, fats, eggs, salt, chocolate, etc.) and understand their behaviour when different qualities and quantities are mixed together, and what happens when they are cooked.

11 / 12 / 13 / 14 January 2016

THE CHOCOLATE

The Scientific Pastry Course on Chocolate is designed for anyone interested in gaining a deeper understanding of chocolate pastry making. It thoroughly analyses the technical aspects of the raw materials used in producing praline fillings, covering the following areas:

- Types of chocolate products (ganache: with fruit, spicy, flavoured, caramel. Anhydrous fillings: gianduja, soft chocolate, pralines, crunchy nougat, etc.)
- Raw materials: main properties and functions
- Balanced combination of ingredients, basic mathematical principles
- Production method and knowledge of temperatures (production, storage, retail, service) and shelf life.
- Creation of custom recipes with balanced ingredients.

1 / 2 February 2016

THE SUGAR

The Scientific Pastry Course on Sugar provides in-depth knowledge of this raw material, covering the following areas:

- Types of sugar (granulated sugar, glucose syrups, cane sugar, honey, inulin, maltitol, fructose, isomalt, sugar paste (fondant), malt dextrin, dextrose, sorbitol, stevia, malt syrups, maple syrup, inverted sugar, etc.)
- Main properties and functions (caramelization, sweetening power, kcals, freezing point, etc.)
- Balanced combination of ingredients in pastry making

During the 2-day course pastry products will be prepared using different types of sugar.

22 / 23 February 2016

THE FATS

The Scientific Pastry Course on Fats provides in-depth knowledge of these raw materials, covering the following areas:

- Types of fats (fats, oil, butter, cocoa butter, anhydrous milk fat, lard, margarine, olive/ rice/ corn/ sunflower seed oil, cooking fats, etc.)
- Main properties and functions (composition, melting point, kcals, flavour, shelf life, smoke point, etc.)
- Balanced combination of ingredients in pastry making
- In this Course products (sponge cake mixes, creams, cakes, etc.) will be prepared to illustrate the fats used and taste the differences between them.

29 February / 1 / 2 / 3 March 2016

THE ICECREAM

The Scientific Pastry Course on Gelato is designed for anyone interested in knowing the secrets for making perfect gelato. It thoroughly analyses the technical aspects of the raw materials used in producing gelato, and provides a wealth of scientific information.

- Types of gelato and ice cream specialities (gelato with cream or fruit, sorbet/ice cream, etc.).
- Raw materials: main properties and functions
- Production process (production, storage, retail, service) and thorough knowledge of the machines and equipment.
- Balanced combination of ingredients for chocolate gelato mix, basic mathematical principles.
- Creation of custom recipes with balanced ingredients.
- This Course will present: gelato, sorbets, ice cream cakes and snacks.

29 / 30 March 2016

EGGS, STARCHES AND FLOUR

The Scientific Pastry Course on Eggs, Starches and Flour provides in-depth knowledge of these raw materials, covering the following areas:

- Types (flour/alternative types of flour, natural/modified resistant starches, eggs/whites and yolks)
- Main properties and functions (coagulation temperature, gelatinization, retrogradation, syneresis, amylose, amylopectin, kcals, etc..)
- Balanced combination of ingredients in pastry making

During the 2-day course pastry products will be prepared using different types of starches and flour.

11 / 12 April 2016

THICKENING AGENTS

The Scientific Pastry Course on Thickening Agents provides in-depth knowledge of the different hydrocolloids used in pastry making, covering the following areas:

- Types of hydrocolloids (carrageenan, agar-aga, guar gum, carob gum, pectin, xanthan gum, gellan gum, CMC, tragacanth, animal gelatin, etc.)
- Main properties and functions (gelling temperatures, syneresis, long/short texture, rigid/soft gel, Ph-bloom, etc.)
- Balanced combination of ingredients in pastry making

During the 2-day Course pastry products (creams, gelatins, coatings, etc.) will be prepared with different thickening agents to illustrate the differences between them.

19 / 20 April 2016

PUFF PASTRY

The Scientific Pastry Course on Puff Pastry is designed for anyone interested in gaining a deeper understanding of this important ingredient in pastry making. It thoroughly analyses the technical aspects of the raw materials used in producing puff pastry, covering the following areas:

- Types of puff pastry (traditional, Dutch, French, inverse, savoury, flavoured, quick, proofed puff pastry, etc.)
- Raw materials: main properties and functions
- Balanced combination of ingredients, basic mathematical principles
- Production method and knowledge of temperatures (production, baking, storage, retail, service)
- Creation of custom recipes with balanced ingredients.

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{ Scientific Concept }

2 / 3 May 2016

CREAMS, CREAMY PREPARATIONS, BUTTER CREAM

The Scientific Pastry Course on Creams is designed for anyone interested in gaining a deeper understanding of this important product category. It thoroughly analyses the technical aspects of the raw materials used in producing creams and creamy preparations, covering the following areas:

- Types of creams (traditional custards, with chocolate, custard to be frozen, light whipped creamy preparations, old style and new concept with reduced fat content, etc.)
- Raw materials: main properties and functions
- Balanced combination of ingredients, basic mathematical principles
- Production method and knowledge of temperatures (production, baking, storage, retail, service)
- Creation of custom recipes with balanced ingredients.

16 / 17 May 2016

SEMIFREDDOS

This Scientific Pastry Course on Semifreddos is designed for anyone interested in gaining a deeper understanding of this dessert category. It thoroughly analyses the technical aspects of the raw materials used in producing semifreddos, covering the following areas:

- Types of semifreddos and ice cream specialities (parfait, ice cream biscuits, semifreddo Italian style, etc.).
- Raw materials: main properties and functions
- Balanced combination of ingredients, basic mathematical principles
- Production method and knowledge of temperatures (production, baking, storage, retail, service).
- Creation of custom recipes with balanced ingredients.

23 / 24 May 2016

SHORT PASTRY

The Scientific Pastry Course on Short Pastry is designed for anyone interested in gaining a deeper understanding of this important product category. It thoroughly analyses the technical aspects of the raw materials used in producing short pastry, covering the following areas:

- Types of short pastry (short/ sablé/ pie crust dough, shortcrust pastry with and without lactose, with alternative sugars, gluten-free, etc.)
- Raw materials: main properties and functions
- Balanced combination of ingredients, basic mathematical principles
- Production method and knowledge of temperatures (production, baking, storage, retail, service)
- Creation of custom recipes with balanced ingredients.

6 / 7 June 2016

PROFITEROLES

The Scientific Pastry Course on Profiteroles is designed for anyone interested in gaining a deeper understanding of this important product category. It thoroughly analyses the technical aspects of the raw materials used in producing profiteroles, covering the following areas:

- Types of profiteroles (traditional, lactose free, fat free, savoury, fried, etc.)
- Raw materials: main properties and functions
- Balanced combination of ingredients, basic mathematical principles
- Production method and knowledge of temperatures (production, baking, storage, retail, service)
- Creation of custom recipes with balanced ingredients.

13 / 14 June 2016

MOUSSES, BAVAROIS, CREME CHIBOUST

This Scientific Pastry Course is designed for anyone interested in gaining a deeper understanding of this important product category. It thoroughly analyses the technical aspects of the raw materials used in producing mousses, bavarois & Co., covering the following areas:

- Types (meringue based mousse, pâte à bombe, with chocolate/ fat free, low calorie, spiced/ fruit bavarois, innovative and classical crème chiboust).
- Raw materials: main properties and functions
- Balanced combination of ingredients, basic mathematical principles
- Production method and knowledge of temperatures (production, baking, storage, retail, service)
- Creation of custom recipes with balanced ingredients..

5 / 6 September 2016

SPONGE CAKES MIXES

The Scientific Pastry Course on Sponge Cake Mixes is designed for anyone interested in gaining a deeper understanding of this important product category. It thoroughly analyses the technical aspects of the raw materials used for sponge cake mixes, covering the following areas:

- Types of sponge cake mixes (traditional Victoria sponge, enriched with nuts, cocoa, chocolate, biscuits, shortbread, gluten free and with alternative ingredients, etc.)
- Raw materials: main properties and functions
- Balanced combination of ingredients, basic mathematical principles
- Production method and knowledge of temperatures (production, baking, storage, retail, service).
- Creation of custom recipes with balanced ingredients.