

VIP WORKSHOP INVITATION

R E C I P E S

PETIT GATEAUX, TARTLETS & VERRINES

Exotic Caramelito Tart
Citrus and Mango Caramelito
Raspberry Lemon Pistachio Inspiration
Mango Colada
Heart Tartlet Choux Supremo Lacta
Blueberry Cheesecake

BAKED CAKES & CUPCAKES

Darlings Noisette
Chocolate Seduction
Almapan Chocolate Heart
Lemon Cake with Blueberry
Zipi Cup
Black Forest

ENTREMETS

Pain de Gene a la Grenada
Maracaibo a l'Orange

PLATED DESSERTS

Crème Brulee Maracaibo 88%
Baba Heart

Pastry Pro

Felchlin

SWITZERLAND

A JOURNEY THROUGH FINE PASTRY

WITH CHEF LIONEL TISSOT, MAX FELCHLIN

2014 APRIL 8 & 9

9:00 A.M. TO 5:00 P.M.

AT PASTRY PRO



Chef Lionel Tissot is the Corporate Pastry Chef for the renowned **Max Felchlin** who is chiefly responsible for training and providing assistance to the European market. His specialty is in developing recipes for this demanding clientele, and is technically conversant — a quality of Felchlin Chefs. In his prior profession he has been awarded multiple prestigious Pastry Chef for the season awards while working in a 3-star Michelin restaurant, pâtisserie, hotels and other groups.

R.S.V.P by 1 April 2014

Please fax your attendance confirmation to **603-6272 1158**, attention to Ms. Pan/Ms. Annie.

For further info, call **03-6272 1155** Ms. Pan (ext.148)/Ms. Annie (ext.108) or e-mail to marketing@pastrypro.com.my

Company : _____

Name : _____ Position : _____

YES

NO

H/P : _____ Email : _____

Name : _____ Position : _____

H/P : _____ Email : _____

FAX TO 03-6272 1158