

"Filling" soooo good with Chocolate...



Chocolate Brownie



Darlings Noisette



Raspberry Macaron Tartlet



Pralines



Petit Gâteaux

2015 August 12

1:00 pm ~ 4:30 pm

Class size of 60 persons

A Seminar with Chef Anil Rohira

has tremendous passion with Chocolate that is rooted in his expert knowledge and manufacturing know-how from working with the world-renowned chocolate producer, **Max Felchlin** of Switzerland. His journey since being the **team USA captain** and **winner of the 'Best Sugar Showpiece' at the Coupe du Monde** in Lyon, France has taken him to the Chevy Chase Club in Washington and the Notter School of Pastry Arts in Orlando, as the Executive Pastry Chef and Co-Instructor to Chef Notter, respectively. Chef Rohira's recent accomplishments include **Pastry Chef of the Year 2009** award for the USA and to be formally recognized as a chocolate expert and a die-hard **chocolate lover**.



- Abelia • Cuadrado Cranberry & Pistachio • Milk Truffle • Tango Caramel Peanut Almond Cream • Mascaronosa & Coffeenosa • Mango Pistachio • Cup Cakes Variation • Chocolate Seduction • Mascaronosa Milk Slice • Raspberry Macaron Tartlet • Darlings Noisette • Chocolate Brownie

Your Are Invited

R.S.V.P by 6 August 2015. Please fax your attendance confirmation to **603-6272 1158**, attention: Ms. Doris/Ms. Annie For futher info, call **03-6272 1155** Ms. Doris (ext.148)/Ms. Annie (ext.108) or e-mail to marketing@pastrypro.com.my

Company : _____

YES NO

Name : _____ Position : _____

H/P : _____ Email : _____

Name : _____ Position : _____

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