

PASTRY IN TRANSLATION

The Ruminations of a French Pâtissier

Seminar organized by Pastry Pro, in collaboration with Boiron, France

2015-09-08 & 09 (repeat session)
1:00 pm to 5:00 pm.



Citrus Kouglouf



Bergamot, Hazelnut and Caramel Entremet

-  Raspberry Gateau De Voyage
-  Kalamansi Marshmallow
-  Mango White Chocolate Petit Gateau
-  Strawberry Ginger Entremet
-  Pineapple Lemongrass Gazpacho with Berries

Gael

Early in his career, **Chef Gael Etrillard** apprenticed with Monsieur Gublin, France, l'Auberge « La Cle des Champs » in Courtenay (1 Michelin Star), L'Auberge des Templiers at Boismorand (2 Michelin Star) and les Crayeres a Reims (3 Michelin Star).

For enquiries, call 03-6272 1155 Ms. Doris (ext. 148) or Ms. Annie (ext.108)

To register, fax completed forms to 03-6272 1188 or 03-6272 1158

Name of Company:

Please tick (✓)

Name of Participant(s)	Position	Pastry In Translation	
		Tuesday September 8	Wednesday September 9
		<input type="radio"/>	<input type="radio"/>
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