

**2016**  
21 September, Wed  
22 September, Thu  
*(repeat session)*

**TIME**  
1:00 pm to 5:00 pm

**VENUE**  
Pastry Pro Sdn Bhd  
Taman Bukit Maluri  
Kepong



# THE ORCHARDS IN PASTRY

*Seminar conducted by Chef Gael Etrillard*

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).

**SPECIAL CREATION**

Pomegranate and Lime Composition  
Blood Orange Baba

Morello Cherry and Blueberry Tart  
Lime and Caramel Petit Gateau  
Red Peper and Raspberry Cake

Yuzu, Avocado and White Chocolate Entremet  
Lychee and Chestnut Petit Gateau

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

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

Name of Company:

Name of Participant(s)	Position	The Orchards in Pastry	
		Wednesday September 21	Thursday September 22
		<input type="radio"/>	<input type="radio"/>
		<input type="radio"/>	<input type="radio"/>
		<input type="radio"/>	<input type="radio"/>

Please tick (✓)