



Pastry & Chocolate School



Class Calendar:

October/November/ December 2012:

Our range of classes delivered by Ecotel Pastry Instructors and Guest Presenters are designed to celebrate the traditional techniques of Patisserie but embrace modern, new and innovative approaches to a range of learning experiences. Classes are structured to be hands on allowing you to develop your skills and knowledge and grow your confidence in the pastry kitchen. Ecotel Pastry School welcomes students with a personal interest and passion for all things sweet through to industry professionals by offering programs throughout the year that will appeal to all. Class sizes are structured around 8 students allowing full tuition from Instructors and the opportunity for participants to become actively involved with all aspects of their class.

Our range of programs also include a number of 2 hour demonstration classes that cover a wide range of different topics and skills. These programs are centered around our qualified instructors demonstrating a range of skills in a short period with a focus on fun and innovation. Participants will be provided with class recipes and notes, a glass of wine and tastings of the finished products.

Run in the evening these classes are a perfect way to indulge in the world of sweets and then take your ideas away to practice in your own time and reinforced your knowledge at your own pace in your own environment

Ecotel Pastry and Chocolate school reserves the right to change or cancel classes due to unforeseen circumstances. All prices are also subject to GST.

Ecotel Pastry School Instructors:



Paul Herbig:

A Highly qualified Chef, Pastry Chef and Baker with an industry background spanning more than 30 years has taught in a number of training arenas. Paul has worked in a variety of industry backgrounds and has had success in the competition circles, both nationally and internationally along with a coveted career including overseas experience and training.

As Ecotel Head Pastry Chef a snapshot of Paul's achievements include:

National category winner of the Australian Artisan Baking Cup

Team Member of the 2011 Australian Baking Team for SIGEP World Baking Cup.

Winner of International Specialist Skills Institute fellowship in 2009

"Stage" with Thomas Keller's Michelin star French laundry and Bouchon Bakery in Yountville, California.

Guest Presenter:



Jenny Key:

Jenny Key is an experienced and accomplished Pastry Chef and chocolatier who has taught in a variety of programs and been actively involved at the highest level with National and International competitions. Jenny is the owner of Bittersweet Patisserie in Adelaide which has a reputation of its own and produces high quality products. Jenny has won numerous competitions such as events within the Australian Pastry cup and others. Jenny has excellent skills in pastry and chocolate and we are delighted to welcome her to Ecotel Pastry School for our 2012 Calendar.

Tuesday 9th October:

Program Information: Viennoiserie – stage 1

Class participants for this program will have the opportunity to learn a range of baked goods from the repertoire that is "Viennoiseries", a term used to describe a range of products from Brioche, Croissants in a variety of applications, Danish pastries and some product made from puff pastry.



You will learn correct mixing and dough development, correct lamination skills along with techniques on shaping and forming individual products such as pain au chocolate, almond croissant, pain au raisin and delicious French pastry lines with all butter puff pastry. A variety of lines will be covered during this program with a focus on interesting fillings and finishing techniques that are above the classical applications in this area of pastry. Take home a delicious box of freshly baked items ready for all your friends and family to enjoy.

Class times for this program are 9.00 – 4.00 pm – \$320.00

Presenter: Paul Herbig

Monday 15th October:

Program Information: Sugar showpieces – Stage one.

This class is designed to introduce you to the art of sugar work. Learn how to correctly prepare sugar and isomalt. This program will cover poured sugar, sugar pulling for flowers, leaves and ribbon to produce a simple showpiece with eye catching details with a contemporary design and finish.

Class times for this program are 9.00-4.00 pm – \$320.00

Presenter: Paul Herbig

Tuesday 16th October:

Program information: Le Croquembouche:

Croquembouche - literally meaning crunch in the mouth.

This delicious combination of caramel choux, French pastry cream and liqueur can look amazing and simply spectacular. This one session class will showcase correct production and baking of choux, temperature calculation of sugar and a simple finish. Produce your own next time to wow your guests. Take home some caramel choux to share with friends after the class.



Class times for this program are 6.00-8.00 pm: \$ 90.00

Presenter: Paul Herbig

Saturday 20th October:

Program information: Frozen Desserts :

This session program will focus on a range of different desserts using ice cream, gelato and sorbet along with parfaits and semifreddo. Learn how to make your own ice creams on sticks, frozen yule logs and small ice cream cakes along with ideas for plated frozen desserts.

Class times for this program are 9.00 -4.00 pm - \$320.00

Presenter: Paul Herbig

Monday 22nd^h October:

Program Information: Petit Gateaux - Stage One:

Petit Gateaux, meaning small cake is a program designed to introduce participants to "thinking outside the square" when it comes to small cake production. This class will focus on showcasing techniques associated to a variety of small cakes using different fillings, focusing on the textural elements of "mouth feel" when designing a unique cake experience. The class will showcase simple finishing and decorating techniques.

Class times for this program are 9.00-4.00 pm - \$320.00

Presenter: Paul Herbig



Tuesday 23th October:

Program information: It's never too cold for Ice cream:

We love ice cream and frozen desserts all year round. Learn how to correctly make delicious ice creams on a stick that focus on "the something different" and a delicious iced parfait that is easy to produce but is great for plated desserts.

Class times for this session is 6.00-8.00 pm- Cost: 90.00

Presenter: Paul Herbig

Wednesday 24th October:

Program Information: Macarons

Watch our Head Pastry Chef Paul Herbig show you the skill of making a range of perfect macarons, everything from correct preparation to the art of consistent baking. We will focus on some interesting fillings and flavors for you to try.



Class times for this program are 6.00 -8.00 pm - Cost: \$90.00

Presenter: Paul Herbig

Saturday 27th October:

Program information: Program Information: chocolate showpieces – Stage one.

Learn how to produce an eye catching show piece in this class with our guest presenter who has a wide career in working with chocolate. Different techniques will be covered to give you the confidence in working with chocolate to produce a simple modern centerpiece.

Class times for this program are 9.00 -4.00 pm – \$320.00

Presenter: Jenny Key

Monday 29th October:

Program Information: Modern chocolates and pralines – stage 1

Our Guest Pastry Chef and Chocolatier, Jenny Key is an experienced and accomplished Pastry Chef and chocolatier who has taught in a variety of programs and been actively involved at the highest level with National and International competitions. Jenny has kindly agreed to deliver a program that will showcase the aspects of working with chocolate to produce excellent results in your finished product. Techniques in correct tempering and preparation of the chocolate prior to use will be covered along with a range of finished moulded chocolates and pralines with unique fillings.

Class times for this program are 9.00-4.00 pm – \$320.00

Presenter: Jenny Key

Tuesday 30th October:

Program information: Spring desserts.

Spring is a welcomed change of season for all of us with wonderful produce available. Watch and sample 2 exquisite plated desserts full of technique, flavour, colour and texture.

Class times for this program are 6.00 -8.00 pm - Cost: \$90.00

Presenter: Paul Herbig

Saturday 3rd November:

Program Information: Sweet tarts

This Program will give you the opportunity to be introduced to the application of sweet tarts using a variety of different sweet pastes and shortbreads. Participants will have the opportunity to focus on recipes from the traditional to modern finishes with differing tastes and textures. The importance of correct pastry preparation, mise en place of suitable fillings and innovative glazing and finishing will be shown during this program which combines traditional French pastry techniques and the importance of creating a product with great texture, delicious taste and high visual appeal.

Class times for this program are 9.00-4.00 pm - \$320.00

Presenter: Paul Herbig



Monday 5th November:

Program information: Introduction to chocolate Piping and simple chocolate garnishes

This program will show you how to correctly pipe chocolate in a range of applications and prepare some simple chocolate garnishes for desserts that will be supplied by Ecotel Pastry and Chocolate school. Learn how to add another dimension to your desserts that will wow your guests.

Class times for this program are 5.00-9.00 pm - \$ 200.00

Presenter: Jenny key

Tuesday 6th November:

Program Information: Macarons

Watch our Head Pastry Chef Paul Herbig show you the skill of making a range of perfect macarons, everything from correct preparation to the art of consistent baking. We will focus on some interesting fillings and flavors for you to try.

Class times for this program are 6.00 -8.00 pm - Cost: \$90.00

Presenter: Paul Herbig

Saturday 10th November:

Program Information: Modern chocolates and pralines - stage 2

This program builds on level one with Jenny showcasing on more advanced skills in chocolate and praline production. Different designs, finishing and presentation will enable you to grow your chocolate repertoire.

Class times for this program are 9.00-4.00 pm - \$320.00

Presenter: Jenny Key

Monday 12th November:

Program information: Petit fours

Learn how to produce a range of these delicious miniature sweet tastes from range of dry, dipped and fresh varieties focusing on the utilisation of biscuits, tarts and miniature moulded cakes that fall under the petit four range. This class is suitable for everybody who loves "things in small packages". Bring your cameras along to capture the images of what you produce in class.

Class times for this program are 9.00-4.00 pm: \$ 320.00

Presenter: Paul Herbig

Tuesday 13th November:

Program Information: Les entremets - stage 1 (session 1)

Entremets' meaning "dessert" is a term Pastry chefs use to include gateaux. This class is designed to focus on modern gateaux preparation using different bases such as dacquoise, flourless cakes, brulees and jelly centres to showcase how unique these cakes can be with imagination and flair. Prepare over the two sessions a range of cakes, all different and individually decorated with modern but simple garnishing techniques

Class times for this program are 5.00-9.00 pm: Cost for Program: \$320.00

Presenter: Paul Herbig

Wednesday 14th November:

Program Information: Les entremets - stage 1 (session 2)

Class times for this program are 5.00-9.00 pm:

Saturday 17th November:

Program Information: Viennoiserie – stage 1

Class participants for this program will have the opportunity to learn a range of baked goods from the repertoire that is "Viennoiseries", a term used to describe a range of products from Brioche, Croissants in a variety of applications, Danish pastries and some product made from puff pastry.



You will learn correct mixing and dough development, correct lamination skills along with techniques on shaping and forming individual products such as pain au chocolat, almond croissant, pain au raisin and delicious French pastry lines with all butter puff pastry. A variety of lines will be covered during this program with a focus on interesting fillings and finishing techniques that are above the classical applications in this area of pastry. Take home a delicious box of freshly baked items ready for all your friends and family to enjoy.

Class times for this program are 9.00 – 4.00 pm – \$320.00

Presenter: Paul Herbig

Monday 19th November:

Program Information: Petit Gateaux – Stage One:

Petit Gateaux, meaning small cake is a program designed to introduce participants to "thinking outside the square" when it comes to small cake production. This class will focus on showcasing techniques associated to a variety of small cakes using different fillings, focusing on the textural elements of "mouth feel" when designing a unique cake experience. The class will showcase simple finishing and decorating techniques.



Class times for this program are 9.00-4.00 pm – \$320.00

Presenter: Paul Herbig

Tuesday 20st November:

Program information: 3 things to do with world class chocolate:

Ecotel Pastry and chocolate school uses and stocks Belcolade chocolate in a range of grades including single origins. Eat it, play with it, and cook with it. We will show you how to produce an eye catching plated dessert that focuses on using different chocolate elements. Watch our instructor produce some simple chocolate decorations and of course taste some different single origin chocolates.

Class times for this session is 6.00-8.00 pm- Cost: \$90.00

Presenter: Jenny Key

Saturday 24th November:

Program information: Modern cheesecakes:



Discover a new and contemporary range of cheesecake production and ideas that will add a sense of style and presentation to your repertoire of Desserts. This class will focus on large and individual cheesecake lines with baked and set styles covered. Interesting flour combinations such as Roasted pumpkin, maple and caramelised white chocolate are on the menu along with some other delicious combinations.

Class times for this program are 9.00-4.00 pm- Cost: \$320.00

Presenter: Paul Herbig

Monday 26th November:

Program Information: Miniature afternoon tea cakes:

This one day program will demonstrate a range of delicious small cakes, baked and simply finished, some iced and others simply finished with minimal decoration. The focus is on producing a range using silicon moulds with different shapes.

Class times for this program are 9.00 -4.00 pm - \$320.00

Presenter: Paul Herbig

Christmas classes:

We are proud to offer our range of classes scheduled for end of November and December in the lead up to Christmas.

Thursday 29th November:

Program Information: All things sweet for Christmas.

This is our 1st introductory program for our Christmas classes. Learn how to make a Christmas themed macaron, truffles and chocolate confection for the Christmas table. Take home a small sample with recipes to make your own for Christmas day or to give away for gifts.

Class times for this session is 6.00-8.00 pm- Cost: \$90.00

Presenter: Jenny Key

Saturday 1st December:

Program Information: Bûche de Noël with a twist:

Bûche de Noël sometimes referred to as a Yule log is a traditional dessert served near Christmas in France and several other countries. It can be considered a type of sweet roulade. The traditional *bûche* is made from a *Génoise* or other sponge cake, rolled to form a cylinder and coated with a chocolate butter cream or glaze. Using the Pavoni range of yule log shapes we will make a range of innovative and modern styles with a focus on Christmas presentation.

Class times for this session is 9.00 – 4.00 pm. Cost for Program \$320.00

Presenter: Paul Herbig



Monday 3rd December

Program information: Christmas tiny tea cakes and petit fours:

This class focuses on producing a range of simple iced and glazed miniature cakes and petit fours that will be a welcome addition to your Christmas day table or during the festive season. We incorporate all the Christmas flavours such as ginger, cinnamon, nutmeg and vanilla and bring in a few exotic spices such as star anise into our range of moist and delicious small treats.

Class times for this session is 5.00 -9.00 pm. Cost for Program \$180.00

Presenter: Paul Herbig

Tuesday 4th December:

Program Information: Christmas day desserts:

This session focusses on showcasing two modern and contemporary desserts the whole family will enjoy preparing and of course eating. We will show you how to prepare these, give you the guidance and the recipes, tell you where to source the ingredients and show you how to present them, but we won't come for Christmas dinner!!!

Class times for this session is 6 -8.00 pm. Cost for Program \$90.00

Presenter: Paul Herbig

Wednesday 5th December:

Program Information: Festive Verrines:

This hands-on class will teach a number of recipes suitable for dessert or afternoon tea served in a small glass known as a Verrine. This new method of serving different combinations of flavours and textures is a leading trend currently sweeping the patisseries of Paris. We will incorporate flavours such as roasted sweet potato brulee, vanilla, maple syrup and smoked chocolate cream.

Class times for this session is 5.00 -9.00 pm. Cost for Program \$200.00

Presenter: Paul Herbig

Saturday 8th December:

Program information: Christmas Bars and cookies:

This Festive season inspired class is full of ideas on a beautiful range of cookies and biscuits along with two unique chocolate bars that incorporate all the ingredients we know and love for Christmas. You will take home a boxed selection and the recipes so you can make them over the Christmas break.

Class times for this session is 10.00 -2.00 pm. Cost for Program \$200.00

Presenter: Jenny Key



Monday 10th December:

**Program Information: Sweet Tarts:
session 1**

Our popular sweet class returns with tart recipes and presentation ideas that will also focus on decorating with a Christmas inspired approach in mind. Learn baking techniques with a variety of different pastes, fillings and presentation ideas.

Class times for this session are 5.00 -9.00 pm: Cost for program \$320.00

Presenter: Paul Herbig

Tuesday 11th December:

Program Information: Sweet Tarts: session 2

Class times for this session are 5.00 -9.00 pm:

Presenter: Paul Herbig

Wednesday 12th December:

Program Information: Colorful Christmas Macs

Create Beautiful Christmas treats in this 1 session hands on class. Produce a spectacular range of macarons with a festive twist. Flavours include Butterscotch and ginger, Red currant and spiced lemon cream and Poached quince with cinnamon and brandy. All the macarons are packaged to enable you to eat them straight away or why not give them as a gift for Christmas. Book fast as this class will be popular!!

Class times for this session are 5.00 -9.00 pm: Cost for program \$200.00

Presenter: Paul Herbig

Thursday 13th December:

Program Information: Colorful Christmas Macs (class 2)

Create Beautiful Christmas treats in this 1 session hands on class. Produce a spectacular range of macarons with a festive twist. Flavours include Butterscotch and ginger, Red currant and spiced lemon cream and Poached quince with cinnamon and brandy. All the macarons are packaged to enable you to eat them straight away or why not give them as a gift for Christmas. Book fast as this class will be popular!!

Class times for this session are 5.00 -9.00 pm: Cost for program \$200.00

Presenter: Paul Herbig



Saturday 15th December:

Program Information: Les Entremets: A Christmas Touch:

Entremets' meaning "dessert" is a term Pastry chefs use to include gateaux. This class is designed to focus on modern gateaux preparation using different bases such as dacquoise, flourless cakes, brulees and jelly centres to showcase how unique these cakes can be with imagination and flair. This session sees some new recipes demonstrated to draw in Festive flavours. Participants will cover in this one day session a range of cakes, all different and individually decorated with modern but simple garnishing techniques.

Class times for this program are 9.00-4.00 pm: Cost for Program: \$320.00

Presenter: Paul Herbig

Monday 17th December:

Program information: Christmas Chocolates and Truffles:

Our Guest Pastry Chef and Chocolatier, Jenny Key is an experienced and accomplished Pastry Chef and chocolatier who has taught in a variety of programs and been actively involved at the highest level with National and International competitions. Jenny will deliver a program that will showcase the aspects of working with chocolate to produce excellent results in your finished product. Jenny will cover correct tempering and preparation of the chocolate prior to use and then show you how to prepare 2 moulded chocolates and 2 truffles incorporating Christmas flavours.

Class times for this program are 5.00-9.00 pm - \$200.00

Presenter: Jenny Key

Tuesday 18th December:

Program information: The Christmas treasure chest:

In this class we will show you how to produce an interesting presentation box filled with delicious Christmas truffles. Make your truffles using the Pavoni chocoflex moulds, coat them in chocolate and fill the box before sealing it up as surprise package for Christmas day. A little bit of fun that will appeal to the whole family.

Class times for this program are 5.00-9.00 pm - \$200.00

Presenter: Jenny Key

Wednesday 19th December:

Program information: Christmas Choux:

This class focusses on producing a range of the French classic but with a modern twist. We will incorporate delicious flavoured creams that focus on big Christmas flavours such as seasonal summer berries and other recognisable flavours like blood orange, vanilla and honey and of course roasted nuts. Different presentation techniques for eclairs, sable choux known as religieuse and other varieties will be covered.

Class times for this program are 5.00-9.00 pm - \$200.00

Presenter: Paul Herbig

Please Note:

Ecotel Pastry and Chocolate school instructors will advise class participants on what products are available (if applicable) to each student to take home once the class has finished, this is at the discretion of the Instructor. Students will also have the opportunity to taste products during their class.. Pictures attached are used as a guide only. Moulds may not be the ones used in class.

Please remember to add GST to all prices listed.