



INTERNATIONAL ON-SITE COURSE

Introductory course to the B·Concept method

On-site course

The pastry of the future is already here! Recipes made with ingredients that respect and support our health. Dive into a **healthier and conscious** pastry and learn about...

- Ingredients with a **good nutritional profile**
- **Recipes suitable** for the most common intolerances
- **Modern and tasty elaborations** apt for any pastry business



Aimed at

This course is for you if you are passionate about pastry, if you work or would like to work in a pastry business, coffee shop, or hotel, or if you are engaged in the food sector R&D&i. It is also for you if...

- ✓ You want to learn how to elaborate **healthier, lighter and tastier pastry**.
- ✓ You want to learn all about the **ingredients** that guide the future of pastry.
- ✓ You want to learn **texture creating techniques** to obtain modern and delicate finishing touches.
- ✓ You want to learn the fundamentals of the **B-Concept** recipe formulation method.
- ✓ You want to live a **unique pastry immersive experience**.



Syllabus

THEORY

Presentation

A little explanation about who Jordi Bordas is and our project. The basis for understanding our method, the B-Concept Method.

Introduction

A brief introduction outlining the importance of understanding recipe composition and creating healthier pastries tailored to customer's needs.

Practical examples show that a more nutritious, healthier, and conscious pastry is possible.

Basic pastry techniques

We will review the 4 basic texture creating techniques and we will also work with our most used key pastry ingredients.

Step-by-step method

We will review the 4 basic texture creating techniques and we will also work with our most used key pastry ingredients.



Syllabus

RECIPES

Buffet with 9 elaborations

To finish the course, we will taste the recipes (within the final products) that we worked with during the course and we will comment the results.



COCOA FLOWER



Cocoa caviar | Cocoa mousse |
40 % ChocoCoco creamy | 40 % ChocoCoco financier |
Almond and cocoa sablée



SNOWFLAKE



Coconut mousse | Exotic creamy | Mango gelled
compote | Peanut sponge cake | Peanut crunchy



PEAR CAPPUCCINO





Cocoa powder | Pear air | Caramel and mascarpone creamy |
Mascarpone and pear mousse | Pear gelled compote |
Almond and 65 % dark chocolate sponge cake |
Cocoa and coffee crunchy

Syllabus

RECIPES




HAZELNUT CREAMY TART  
Hazelnut sablée | Hazelnut creamy



VEGAN RED FRUITS LUNAR   
Raspberry glaze | Red berry mousse | Red berry gelled compote | Pistachio mousse | Pistachio sponge cake | Pistachio crunchy



SOL DE OTOÑO 
Almond and Matcha mousse | Calamansi gelled compote | Calamansi creamy | Matcha sponge cake | Crunchy Oatmeal and Matcha Granola

Syllabus

RECIPES



MARCONA



Almond glaze | Apricot and vanilla gelée |
Almond financier | Almond mousse | Almond crunchy



CARROT CAKE



Coconut creamy | Carrot gelée |
Carrot cake batter

PASSION FRUIT AND LIME TART



Passion fruit meringue | Passion fruit gelled
compote | Passion fruit creamy | Passion fruit
and coco cake batter | Almond sablée

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