



INTERNATIONAL MASTERCLASS

Introduction to the B·Concept Method

Introduction

In the Masterclass we will see an introduction outlining the importance of understanding recipe composition and creating healthier pastries tailored to customer's needs.

The practical examples will show that a more nutritious, healthier, and conscious pastry is possible.

Elaborations



CHEESECAKE

Lime and basil creamy | Strawberry and raspberry gelled compote | Almond dacquoise | Cream cheese mousse | Almond and brown butter crunchy



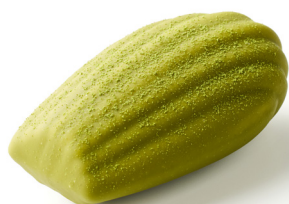
BUBBLE

Tangelo glaze | Tangelo mousse | Calamansi gelée
Tangelo creamy | Candied hazelnuts | Hazelnut cake batter
Hazelnut sablée



BANANA AND PECAN CRUMBLE TART

Almond and cocoa crumble | 70 % dark chocolate ganache | Pecan nut cream
Almond and cocoa sablée



XL YUZU AND MATCHA TEA MADELEINE

Almond and matcha tea coating | Yuzu mousse
Almond and matcha tea creamy | Almond and matcha tea financier

jordibordas

www.jordibordas.com

info@jordibordas.com

+34 936 112 070

@jordi_bordas