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**Le Cordon Bleu Dessert Techniques**

When you've mastered the basics, Le Cordon Bleu Dessert Techniques will challenge you to make increasingly difficult recipes on your way to preparing dazzling desserts. For example, upon mastering the basics of grating, chopping, melting, tempering and piping chocolate, you'll want to try your hand at creating chocolate ribbons and curls, marbled chocolate slabs, and lacy chocolate cups for truly spectacular presentation.

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This four-day pastry and baking course teaches the fundamental techniques and methodology surrounding classic artisan patisserie products including: choux pastry, pâte sucrée, cake batters, laminated doughs, aerated pastries, and more. Each day is divided into core competencies which are then expanded upon to further enhance your repertoire.

## **Pâtisserie Techniques - Le Cordon Bleu London**

The advanced stages of this course will also teach an introduction to pasta, fish techniques and complex sauces. Each session is taught as a practical workshop in our state-of-the-art cuisine kitchens under the supervision of our Le Cordon Bleu Master Chefs. In our four day Cuisine Techniques cooking course, you will learn:

## **Cuisine Techniques Cooking Course | Le Cordon Bleu London**

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Summer has arrived and what could be more fitting than a dessert bursting with lemon cream and red berries, nestled inside of a light choux pastry. The ... Learn more. ... In 2019, Pastry Chef Richard Hawke hosted a guest chef demonstration at Le Cordon Bleu London. As a friend of Le Cordon Bleu, Chef Richard shares this recipe ... Learn more.

## **Recipes ideas | Le Cordon Bleu Paris**

Buy Le Cordon Bleu Dessert Techniques: Written by Laurent & JONES, Bridget DUCHENE, 1999 Edition, (First Edition) Publisher: Sterling\*+ Publishing Company [Hardcover] by Bridget DUCHENE Laurent & JONES (ISBN: 8601415838275) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

## **Le Cordon Bleu Dessert Techniques: Written by Laurent ...**

Le Cordon Bleu Dessert Techniques: More Than 1,000 Photographs Illustrating 300 Preparation and Cooking Techniques for Making Tarts, Pies, Cakes, Icings, Doughs, Pastries, Meringues, Mousses, Soufflés, Custards, Crêpes, Biscuits, and More by Le Cordon Bleu and Bridget Jones and Laurent Duchene

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Study in Le Cordon Bleu Mexico was the key to start my business of desserts, Mexican candy's, sugar decorations and cakes. José Ignacio González Quinzaños I think the course was definitely more intensive than I ever thought it would be, it's an incredibly comprehensive course, and it's fantastic that we even go into statistical analysis.

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