



THE
FRENCH PASTRY
SCHOOL

City Colleges of Chicago

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SPAIN'S CELEBRITY CHEFS BRING A "FIESTA" TO THE FRENCH PASTRY SCHOOL
Two World-Renowned Pastry Chefs to Teach in June 2009

Chicago, Illinois (March 11, 2009) ó This coming June 26 and 27, The French Pastry School will welcome Spanish Master Pastry Chefs Francisco (Paco) Torreblanca and Oriol Balaguer for a one time only exclusive demonstration and workshop for pastry professionals and food enthusiasts alike. Chicago's Celebrity Chef and TV personality, Rick Bayless will be participating for the first time with The French Pastry School, preparing his own specialty cuisine during the event for all the participants and chefs.

The two-day workshop will consist of alternating demonstrations by both chefs allowing the participants personal interaction with the masters. Also on the agenda are meals with the guest chefs themselves, multi-course lunches prepared by Chef Rick Bayless of Topolobampo and Frontera Grill, plus private evening events on both the 26th and 27th. For more details and to register for the class, visit www.frenchpastryschool.com.

Chefs Paco Torreblanca and Oriol Balaguer have earned international acclaim in the pastry industry. Some of Torreblanca's accomplishments include the award for Best Master Artisan Pastry Chef in Spain in 1998; The Best Pastry Chef for Restaurant Desserts in Spain in 2004; Best Pastry Book in the World in 2003 by Gourmand World Cookbook Awards. Torreblanca runs his own pâtisserie business in Alicante, Spain, and has worked as an international consultant for many years. He first taught a course at The French Pastry School in 2004.

Oriol Balaguer's accolades are also numerous, including Award for Professional of the Year in 2006; Best Pastry Chef in Catalonia in 2003; Best Dessert in the World in 2001; and Best Book in the World in 2000. Balaguer worked under Ferran Adrià for seven years at elBulli restaurant, which has been named the Best Restaurant in the World four times by Restaurant Magazine. Balaguer opened his pastry and chocolate studio in 2002 and first taught at The French Pastry School in 2008.

óIt is a great honor to welcome these chefs back to the school and present this rare and unique opportunity to pastry chefs and food enthusiasts everywhere,ö said Sébastien Canonne, M.O.F., co-owner and co-founder of The French Pastry School, óChef Torreblanca and Chef Balaguer are two of



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the best pastry professionals in the world, and to have them here together will be an enlightening, once-in-a-lifetime experience for all involved.ö

A similar event was held last year featuring Chef Pierre Hermé. The exclusive workshop drew participants from all over the globe and included the participation of Chef Jean Joho of The Everest Room, Chef Dominique Tougne of Bistro 110, and Chef Art Smith of Table 52, formerly the personal chef to Oprah Winfrey.

Chef Hermé said of the two-day affair, öThe preparation was perfect, the facilities were amazing, and the workshop was a wonderful, wonderful experience.ö

The French Pastry School, founded by Chefs Jacquy Pfeiffer and Sebastien Canonne, M.O.F., offers the best possible pastry instruction taught by master pastry chefs who have attained the highest achievements in their craft. Our programs are ideal for anyone interested in pastry from the career changer to the professional to the novice.

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