

The French Pastry School presents

# *Advanced Chocolate Candies for Competition*

*taught by Chef Sebastien Canonne, MOF*

*March 27 - 29, 2007 (6am - 3pm)*

If you are planning on competing, this class with Chef Sebastien Canonne, MOF is a necessity when it comes to chocolate candies. In this advanced class you will learn how to compose a chocolate candy with a complexity of textures and flavor profiles. You will start by making confectionary bases including several pralinés, marzipan, nougatines, caramelized nuts and candied fruits just to name a few. Once you have mastered this component, Chef Canonne will share with you his award winning chocolate candies.

You will create an array of Chocolate bonbons that you would need to do if you entered the highest competition. You will do a variety of molded, casted, piped and specialty chocolate bonbons. This class is designed for students that have knowledge and skill with chocolate. As a student in this class you will go several steps further as chef Canonne shares his expertise while covering a great deal of technologies and production method. The class will include a variety of confectionary products. As the final stage in chocolate making you will also enrobe the chocolates. If you are entering into a competition this is the class for you.

Chef Sebastien Canonne, MOF is the founder, co-owner and instructor at The French Pastry School with over 20 years of experience in candy making and competitions. In 2002 Canonne was the co-manager and coach, with Chef Jacquy Pfeiffer, for the winning United States team for the World Pastry Championship in Las Vegas, NV. In 2004, he earned the prestigious Meilleur Ouvrier de France title. The M.O.F. title in pastry has been awarded to only 113 French pastry chefs around the world. Canonne, along with Pfeiffer are the founders of Pastry Chicago and *For the Love of Chocolate*.

For Professionals.



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