



Maroun Chedid
COOKING ACADEMY

The Maroun Chedid Cooking Academy
is bringing back **CAMPUS DE GROISY**
and the French chef, **GUILLAUME BONIN**
to Beirut from Oct 24th till Oct 28th 2022!

**“LES CLASSIQUES
DE LA BOULANGERIE
FRANÇAISE”**

5-day workshop
\$1,400



**SPECIAL OFFER FOR
REGISTERED STUDENTS**

**THE CAMPUS DE GROISY
PROFESSIONAL BAKING KIT**

~~\$375~~
\$240

Get in touch

+961 70 900097 / academy@marounchedid.com

“LES CLASSIQUES DE LA BOULANGERIE FRANÇAISE”

Oct 24th till 28th - 8 am till 6 pm

BREAD

DAY 1

- Traditional French bread using different fermentation methods (poolish, hard and liquid sourdough) as well as the different manufacturing processes.
- Sourdough bread: acquiring knowledge about sourdough, its techniques and behavior.

DAY 2

- Nutritional breads (seeds, legumes): various techniques.
- Aromatic breads: bread and dish pairings.



SNACKING

DAY 3

Recipes for a range of snacks: sandwich bread with seeds, flavored bread, burger bread, panini bread...

For registration and corporate rates contact us on +961 70 900097



PASTRY

DAY 4

- Pâte levée feuilletée: techniques and processes.
- Croissant, traditional pain au chocolat, and filled pastries.
- Brioche dough: fine brioche, garnished, puff pastry.
- Puff pastry: making a puff pastry, galette, chausson.



GÂTEAUX DE VOYAGE

DAY 5

Different Gâteaux de Voyage and regional French bakery specialties: cereal bar, cookie, Cannelé de Bordeaux, sweet and savory cake, moelleux chocolat, brownie, gingerbread, galette boulangère sucrée, battu Picard, kouglof, kouignamann, roi de Bordeaux.