



## AT MAROUN CHEDID COOKING ACADEMY, CHEF PHILIPPE BERTRAND BAKES A DIFFERENCE!

Nothing beats these sweet moments of life when you're baking with one of the best and renowned international pastry chefs, Philippe Bertrand!

The 5-day “**Entremets & Petits Gâteaux**” and “**Tablettes de Chocolat Divines**” workshop that took place from June 6 till June 10, 2022 at Maroun Chedid Cooking Academy in Beirut was concluded successfully.

The Workshop was divided into 2 parts, the first 3 days were dedicated to introducing and making “**Entremets et Petits Gâteaux**” and the last 2 days were dedicated to “**Tablettes de Chocolat Divines**” with a total of 15 attendees all in all. The Maroun Chedid Cooking Academy was excited to host newcomers as well as regular students from different backgrounds where the love of authentic French sweets and pastries brought them together.

This master class centered on teaching methods and techniques related to healthy pastry where all recipes were worked with a reduced sugar level to meet the trend.

Chef Philippe shared his extensive knowledge and unfolded secrets about unique and healthy French pastries like the usage of pure dough in recipes which reduces the sugar intake in pralines and how to prepare low sugar pastry creams and which chocolate brands are best to use and many more.





The list of **Entremets** that our students prepared alongside Chef Bertrand were: Entremets Zéphyr Café, Raspberry Tart with Vanilla Cream, Entremets Chocolat, Hazelnut Creamy Chocolate Desserts, Almond Tart with Hazelnuts & Diplome Cream and Crispy Pistachio Entremets with Citrus and Orange Blossom.

Whereas the exquisite **Petits Gâteaux** had their own share of glory and the list of items that were produced were: Bitter Sweet Finger, Vanilla and Exotic Fruits Cannelé, Brownie Chocolate Praline Fingers, Pistachio Puffs, The Mojito Meringue, The Cherry of Love, Dark Chocolate Éclair, Dark Chocolate and Citrus Macaron, Pistachio and Raspberry Cake, Saint Honoré Hazelnuts, Chocolate Caramel and Almonds Tart and Dark Chocolate Tart and Fruits of the Sun.

For the last 2 days **Tablettes de Chocolat Divines** and **Lollipops** were the highlight of the event starting with Crispearls Tablet, Tablet Ruby Praline Pistachio Glitter, Tablet Put back in the Mold, Biscuit Tablet, Coconut and White Chocolate Lollipop, Pistachio and Cherry Lollipop, White Chocolate Zephyr, Coconut and Mandarin Lollipops, Gingerbread lollipop, Elegant Milk Chocolate Pistol, Chocolate Nougat, Bar Snacking Pistachio Lemon, Little Schoolchildren, and Caramel Spread.

Finally, **special healthy recipes** were introduced as the cream of the crop with Chocolate Snacks, Cherry & Chocolate Recovery Drink and Energy Bars.



*“Pastry and chocolate work are crafts that give you the freedom to express your creativity.”*  
-Philippe Bertrand



Chef Philippe shared so many valuable and fruitful tips and tricks that left the attendees in awe. As he worked his magic around the pastry, he generously passed on his expertise to the students and kept pushing the limits of their creativity while demonstrating the discipline behind every little detail used in his recipes.



At the end of the 5-day long workshop, a beautiful chocolate and pastry display was showcased on the academy's sublime terrace. The students got to taste the treats they have already crafted and worked on with the Chef. They were then handed their certificates signed by both Maroun Chedid Cooking Academy and Chef Philippe Bertrand himself, acknowledging their attendance and hard work throughout the training.

The students were fascinated by his know-how and shared with us their takes on the experience; to name a few:

*"I benefited a lot from the workshop as I had the chance to learn techniques & tricks from one of the best French pastry chefs!"*

**-Yvette Soueidi**

*"Chef Philippe is very generous with the information and the details that he shared with us. I have benefited so much from this workshop."*

**-Nidale Afeiche**

*"An unforgettable 5-day training with an artist that wowed me with his unique creations."*

**-Maha Chebaclo**

*"This workshop was extraordinary. I learned so many new techniques from Chef Bertrand."*

**-Christopher el Boustany**





Saving the best for the last, both chefs, Philippe Bertrand and Maroun Chedid gave a talk wrapping up the event and delivering everyone powerful messages of their own.

“ I had an extraordinary time at Maroun Chedid Cooking Academy which is an academy that is well equipped to train amateurs as well as professionals. I had the chance to be with 15 students in total that had different backgrounds, some of them were amateurs and some were professionals. For the amateurs who usually like to bake at home they were very interested in developing their techniques and applying their passion which made us discover new talents. As for the professionals, undeniably the Lebanese bakers are more than ready to prepare and bake mouthwatering desserts. ”

**-Philippe Bertrand**

“ Since its inception, Maroun Chedid Cooking Academy’s mission is to transmit the culinary knowledge and empower our young generation by offering them an advanced and unique learning platform that conforms with the highest international standards. Our goal is to stay committed towards keeping the young chefs interested in what we do and keeping their passion for cooking alive. We thrive to do that by continuously enriching our curriculum with professional programs, short courses and collaborations with international chefs in order to offer our students unique experiences within a well-organized and professional surrounding marked by an atmosphere of enthusiasm, dedication and love for cooking. ”

**-Maroun Chedid**

