

# Modern Vegan Pastry Course

*Discover a collection of high caliber  
vegan elaborations*



# Presentation

In this course, you'll delve into one of the most popular current gastronomical trends. Prepare to be pleasantly surprised by a healthier, tastier, 100% plant-based pastry.

- You'll learn how to elaborate more nutritious, modern vegan recipes, step-by-step.
- You'll discover new key ingredients for the pastry of the future.
- You'll master the different pastry techniques so as to achieve balanced, tasty textures.
- You'll know the different decorative techniques, such as a glaze, or the velvet-effect finish.





## Key points



### 100 % online

Do it from anywhere, with any device with internet connection



### Downloadable recipe repertoire

Download the material in PDF format and print them to always have them to hand



### Beginning of the course

Enroll and gain immediate access to enjoy the content



### High-quality video lectures

2 hours of high-resolution video



### Top-level instructors

Learn with Jordi Bordas, Pastry World Champion, and Pamela Jimenéz, Research and Development coordinator



### At your own pace

Organize your own time and complete the course whenever you like. You'll have access to the content for 24 months



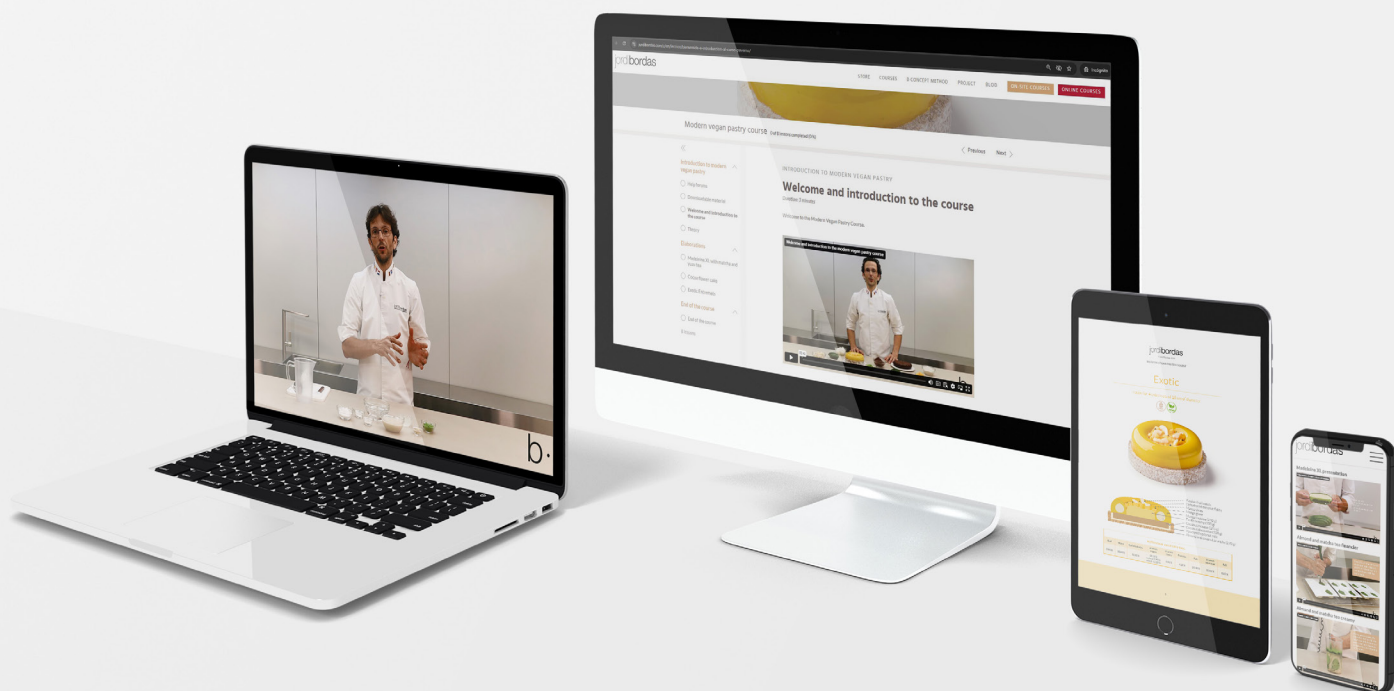
### Jordi Bordas certificate

Obtain a pastry certificate awarded by the Jordi Bordas School



### Price

95 € + IVA



## To whom it may concern

This course is for you if you're passionate about the sweet world, you work or would like to work in a pastry business, café or hotel, or you dedicate yourself to the research and development of the alimentation sector and...

- ✓ You want to elaborate vegan desserts **at home**, or rather, you work **in a pastry shop, restaurant, or hotel**, and want new options to offer to your clients.
- ✓ You want to be up to date with the latest alimentary **trends**.
- ✓ You're eager to learn how to create **different, conscious** pastry that is **adapted** to the current consumption needs.
- ✓ You want to learn how to replace classic pastry ingredients (dairy, eggs, butter) with **alternative ingredients** that are appropriate for the vegan diet.
- ✓ **You're passionate about pastry** and want to unearth a new vision of the traditional repertoire.



## Course content

In the first part of the course, we'll carry out a brief **introduction of the key ingredients for elaborating vegan textures**, creamy and airy, such as soy protein, agar-agar, or psyllium, understanding their functionality and use so as to substitute ingredients of animal origin and achieve perfect results.

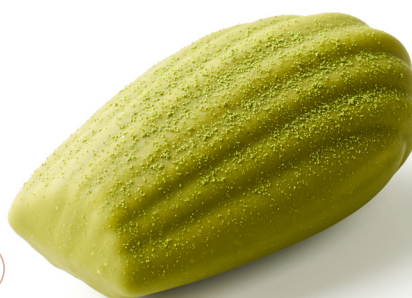
In the second part, you'll learn how to elaborate **3 modern vegan elaborations** step-by-step, such as the yuzu and matcha Madeleine XL, the Flor de cacao tart, and the Exotic entremets, with textures that are guaranteed to deliver a sublime tasting experience. We'll work with different flavor pairings, always respecting the main ingredient in order to enhance its flavor, aroma, and properties.

Finally, you'll learn how to realize creative, modern finishes, making for a spectacular presentation.



# Course content

Elaborations you'll learn during the course



## Yuzu and matcha Madeleine XL

*vegan and gluten-free*



For this petit gâteau, we'll work predominantly with **matcha tea**, an ingredient that transports us to Japan – we love it. We've combined this with a citrus fruit, **yuzu**, which provides our elaboration with notes of acidity and a refreshing feel.

It's made up of a financier and a matcha creamy, a yuzu mousse, a matcha coating, and a thin layer of powdered matcha tea which gives the dessert a subtle, elegant finish.



## Exotic entremets

*vegan and gluten-free*



An entremets filled with refreshing, exotic nuances for which we work with fruits such as **mango** and **coconut** alongside a nut like **almond**. We've opted to maintain the natural flavors and colors of the ingredients themselves.

The different textures, from top to bottom, are: a coconut crunchy, a coconut dacquoise and mousse, and a creamy which combines the sour and tropical flavors of banana, mango, passionfruit, and coconut.

The final finish of this entremets is achieved by playing around with a glaze and a fresh mango brunoise, followed by sheets of coconut and passionfruit seeds.

# Course content

Elaborations you'll learn during the course



## Flor de cacao



*vegan and gluten-free*

For this tartlet, we wanted to create different textures with the same main ingredient, **chocolate**, and enhance its flavor to the max by combining it with other ingredients that preserve and respect its original flavor.

The **textures** in this elaboration are: a cacao sablé, a 40 % chocolate creamy and financier, a 70 % chocolate mousse, cacao caviar, and finally, a glaze and chocolate paint with which we'll decorate the flower to achieve the velvet-effect.



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ONLINE COURSE  
MODERN VEGAN PASTRY COURSE

# Registration

## Your registration includes:

- ✓ Downloadable PDF material
- ✓ High-quality video lectures
- ✓ 6 hours of detailed explanations
- ✓ Immediate access
- ✓ 24-month access to the Virtual Campus
- ✓ Jordi Bordas course certificate



## Price

**95 € + taxes** that are calculated upon the enrolment, depending on your country of residence.

*The companies from European Union that have a valid VAT number and the residents of Canary Islands, Ceuta and Melilla, as well as residents of countries outside of the EU, are exempted from paying any taxes.*

**Enrollment and more information on our website:**  
[www.jordibordas.com](http://www.jordibordas.com)



# Frequently asked questions

## **How long does the course take?**

The course is 3 hours long and you can access the content for 24 months from the time of your registration.

## **Can I start whenever I want?**

Yes, you can access immediately after your registration.

## **Will I be able to download the videos?**

No. Since the videos are in full HD, it is impossible to send you the videos or to give you the option to download them. However, the platform is adapted so that you can watch the videos from different devices with an internet connection, always preserving the same quality.

## **Will I be able to download the recipes and other PDF materials?**

Yes, you can download all the documents in PDF so that you can save them on your devices or print them whenever you want.

## **Do I need to have previous experience or knowledge?**

It is not necessary for you to have previous experience or knowledge, although it is important that you are eager to learn!

## **Is this course for pastry professionals?**

You want to make vegan desserts at home, or if you work in a pastry business, restaurant, or hotel, and you want to offer new options to your clients.

## **Is it a theoretical or a practical course?**

The course is mainly practical with theoretical knowledge of vegan pastry. You will learn how to make 3 vegan modern pastry products with different textures and flavors.

**Can I complete the modules in the order that I want to?**

Yes, although we recommend that you follow the order proposed in the course program.

**Do I need a computer to take the course?**

You can use a mobile phone, a tablet, or a computer with an internet connection, although our recommendation is that you have a computer to better view the content.

**Will I get a certificate?**

We can send you a certificate confirming that you completed the course in our school once you have finished, at your request. You can write us at [info@jordibordas.com](mailto:info@jordibordas.com) and we will need your name and surname.

**How do I sign up?**

Through our website: [www.jordibordas.com](http://www.jordibordas.com), in the online courses section, you must select the "Modern vegan pastry course", you must select the language in which you want to take the course and click on the "Registration" button that will redirect you to the payment gateway. There you must follow the steps to register for the course.

**I am having problems when making the payment, what do I do?**

Since we receive students from all over the world, sometimes the system blocks the payment for a security issue, both by our banking entities and by that of the clients. If you find yourself in this situation, you can contact us to find the best solution by sending an email to [info@jordibordas.com](mailto:info@jordibordas.com) or by calling +34 93 611 20 70.

**Do the prices on the web include VAT?**

Depending on the residence of each student, the corresponding tax will be applied according to current regulations.

**Can I cancel my registration?**

As this is an Immediate Access course, you will not be able to cancel the registration.

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[www.jordibordas.com](http://www.jordibordas.com)

[info@jordibordas.com](mailto:info@jordibordas.com)

+34 936 112 070

@jordi\_bordas