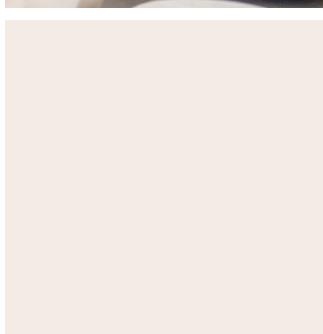


# Formulation with the B·Concept Method



ON-SITE COURSE

## B·CONCEPT RECIPE FORMULATION COURSE

# Design your own pastry recipes from scratch

Get started in **recipe formulation**, begin with a overall knowledge of **pastry ingredients** and **techniques**, and learn how to:

- ✓ to formulate **your own mousse, cream, and compote-style recipes**.
- ✓ to create well-balanced textures in terms of flavor, sweetness, and fat content.
- ✓ to **adapt your recipes** to freezing and thawing processes.
- ✓ to **optimize production** processes and costs.
- ✓ to adapt your recipes to **different dietary needs**, including vegan options and adjustments based on specific nutritional profiles.



## B·CONCEPT RECIPE FORMULATION COURSE

### Key features



#### Modality

Hybrid experience  
(On-site and Online)



#### Certificado por Jordi Bordas

Obtén un certificado de pastelería expedido por la Escuela Jordi Bordas.



#### Renewed Experience

New

Completely new and updated content with a hybrid on-site and online experience



#### Location

Jordi Bordas Pastry School,  
(C/Pintor Fortuny, 16. Viladecans)



#### Format

We combine theory and practical examples



#### Length

32 in-person hours spread over 4 days + 8 hours of online training with 2-year access



#### Instructors

Learn with Jordi Bordas and Pamela Jiménez



#### Schedule

From 8:00 to 17:00 with breakfast and lunch breaks



#### Includes

Breakfast, lunch, recipe booklet, product tasting, and access to the online content for 2 years



#### Price

1.820 €  
(620 € pre-registration + 1.200 €)



#### Available spots

12 participants to guarantee the quality of the training



#### Consultation Forum

Become part of the B·Concept Community, share your experience and your questions

## B·CONCEPT RECIPE FORMULATION COURSE

# Apply everything you have learned

All the knowledge acquired in this course can be directly applied to a wide variety of pastry creations. The B·Concept method will allow you to formulate, adapt, and improve recipes such as gels, creams, or mousses that you can use in products like:

- ✓ Cakes, layer cakes and cupcakes
- ✓ Travel cakes
- ✓ Choux-based doughs such as éclairs, profiteroles, Paris-Brest, etc.
- ✓ Modern pastries such as individual cakes and entremets
- ✓ Cookies and baked doughs
- ✓ Modern viennoiserie

This approach will allow you to optimize your current products, create new offerings for your business, and respond to your customers' changing needs with more stable and flavorful creations.



## B·CONCEPT RECIPE FORMULATION COURSE

### Aimed at

This course is for you if you are passionate about pastry, if you work or would like to work in a pastry business, coffee shop, hotels, restaurants or if you are engaged in the food sector R&D&i and...

- ✓ You want to understand the properties of **conventional ingredients** and discover the **new ingredients** that will shape the future of pastry.
- ✓ You want to learn all about **texture creating techniques**.
- ✓ Do you want to **formulate your own recipes** using the B·Concept method?
- ✓ You are encouraged to create a **healthier, lighter and tastier pastry**.
- ✓ You want to live a unique **immersive experience** into the world of pastry.



## B·CONCEPT RECIPE FORMULATION COURSE

# Syllabus

In this course you will learn to **formulate pastry recipes** from scratch using the B·Concept method, especially those that are water-based, such as **mousses, creams** and **compotes** applicable to all types of pastry. We will work with essential ingredients, such as chocolates, nuts or fruits, and from them we will start to build textures using the **four basic pastry techniques**.

We will always work from our personal perspective of pastry; **healthier, lighter, and tastier**, at the same time the method will allow you to create your own recipes to suit your needs, whatever they may be.

You will acquire all this **theoretical knowledge** starting with an online portion that you can complete at your own pace one month before the course begins. Then, during the course days, you will work in teams to expand your knowledge, put what you've learned into practice, and **create over 30 recipes**. Finally, you will be able to enjoy a full **buffet of various pastry creations made using the B·Concept method**.



## B·CONCEPT RECIPE FORMULATION COURSE

### Welcome and course introduction

**Online content** with access 30 days prior to the course start

#### Introduction to a healthier, lighter and tastier pastry

- The story of Jordi Bordas
- Healthier pastry
- Lighter pastry
- Tastier pastry

#### Introduction to the texture creation techniques

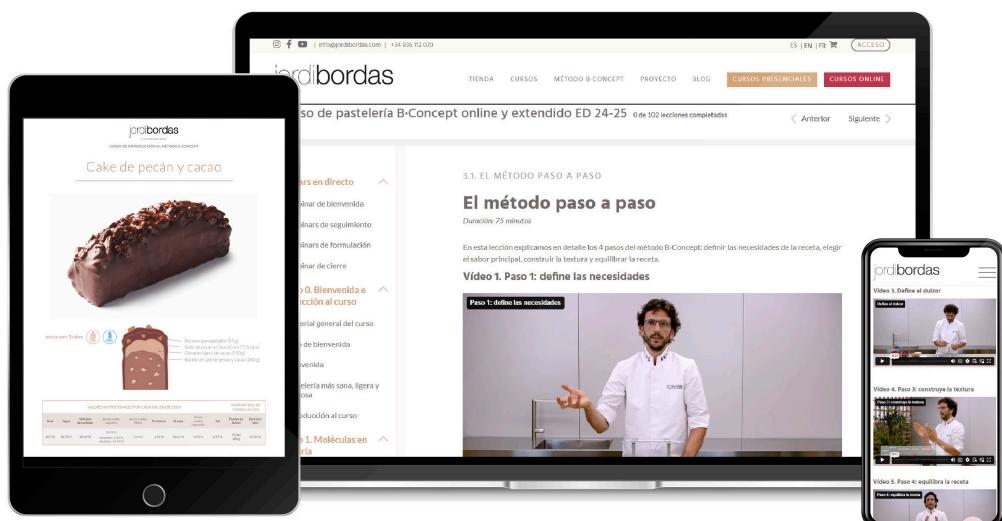
- Introduction to the texture creating techniques
- Emulsification technique
- Aeration technique
- Thickening technique
- Gelation technique

#### Our key pastry ingredients

- Introduction to the key ingredients
- Gluten free flours
- Unrefined sugars
- Eggs and dairy
- Fats
- Fibers

#### The step-by-step method

- Step 1: define the needs
- Step 2: choose the flavor
- Define the sweetness level
- Step 3: construct the texture
- Step 4: balance out the recipe



## B·CONCEPT RECIPE FORMULATION COURSE

### Welcome and course introduction

**Online content** with access 30 days prior to the course start

#### *Gelled textures formulation*

- Key formulation parameters for gelled textures formulation
- Mango gelée formulation
- Yuzu gelée formulation
- Strawberry gelled compote formulation

#### *Creamy textures formulation*

- Key formulation parameters for creamy textures
- Milk chocolate creamy formulation
- Dark chocolate creamy formulation
- Lychee creamy formulation
- Mascarpone creamy formulation
- Pistachio creamy formulation

#### *Aerated textures formulation*

- Key formulation parameters for aerated textures formulation
- Raspberry mousse formulation
- Almond praliné mousse formulation
- Dark chocolate mousse formulation



## B·CONCEPT RECIPE FORMULATION COURSE

### Hands-on preparations using the B·Concept method Online content with access upon completion of the on-site course

#### One chocolate



With this entremet, you will learn to make the following recipes:

- Dark glaze 
- Cocoa mousse  
- Cocoa gelée  
- Cocoa creamy 
- Cocoa sponge cake  
- Almond, cocoa and 75 % ChocoCoco crunchy  



#### Peach



With this entremet, you will learn to make the following recipes:

- Peach air  
- Roasted peach creamy  
- Almond cream  
- Almond sablée 



#### Pecan and cocoa cake



With this entremet, you will learn to make the following recipes:

- Pecan nut and 75 % ChocoCoco coating  
- Light cocoa ganache  
- Pecan nut and cocoa cake batter  



## B·CONCEPT RECIPE FORMULATION COURSE

### Basic theory of the B·Concept method

#### On-site content

- Molecules in pastry:** basic concepts and their influence on textures.
- What is a pastry recipe?** Definition and structure.
- Dry extract:** what it is and how to calculate it in ingredients and recipes.
- Nutritional values in formulation:** importance and application.
- Sweetness points:** how to calculate them in a recipe.
- Texture stability:** gelled, creamy, and aerated.
- Application of fibers in pastry:** function and types of fibers.

**Concepts clés pour la formulation avec la méthode B·Concept**

FORMULATION DE RECETTES AVEC LA MÉTHODE B·CONCEPT  
CONCEPTS CLÉS POUR LA FORMULATION AVEC LA MÉTHODE B·CONCEPT

Molécules en pâtisserie

Chaque ingrédient que nous utilisons est composé de molécules qui remplissent des fonctions précises dans la recette. Les comprendre nous permet d'aller au-delà de l'intuition et de formuler avec justesse. L'eau, les glucides, les protéines et les lipides sont les molécules les plus courantes. Elles sont responsables de la texture et de la stabilité des ingrédients. Les molécules interviennent dans des réactions plus subtiles, comme l'action du calcium dans la gélification des pectines ou le pouvoir antioxydant de la vitamine C dans les fruits et les légumes.

À la méthode B·Concept, nous analysons ces molécules pour comprendre leur rôle et les équilibrer selon la texture, la saveur et le bien-être recherchés.

**Qu'est-ce qu'une recette ?**

Une recette est l'équilibre entre l'eau et l'extrait sec qui la composent. Chaque texture en pâtisserie découle de cette relation : plus elle contient d'eau, plus elle est légère et fraîche; plus l'extrait sec est élevé, plus elle est dense et riche.

L'équilibre dans les textures gélifiées ou de type mousse se situe généralement autour de 30 % d'extrait sec et 70 % d'eau. Dans les textures gélifiées, cet équilibre commence approximativement à 40 % d'extrait sec.

Ces valeurs sont indicatives et peuvent varier selon la famille de produits, les saveurs ou la structure de chaque recette.

**Extrait sec**

Extrait sec d'un ingrédient ou d'une recette comprend tous les éléments, qu'ils soient liquides ou solides, qui ne sont pas de l'eau.

De nombreux ingrédients de pâtisserie contiennent un pourcentage élevé d'eau.

**Extrats sans sucre ajouté**

**Extrats avec sucre ajouté**

**Texturizing agents dosage for creamy textures**

**Agents émulsifiants pour les textures crémeuses**

## B.CONCEPT RECIPE FORMULATION COURSE

### Practical formulation using the B-Concept method

#### On-site content

##### **Formulation of gelled textures:**

- Key parameters in the formulation of gelled textures.
- Key techniques for gelled textures.
- Analysis of different gelling and thickening agents.
- Formulation of gelled textures from scratch using the B Concept method.
- Step-by-step explanation of the production process for a gelled preparation.
- Analysis and tasting of the gelled textures formulated during the course.
- Adjustment and correction of the recipes formulated during the course.

##### **Formulation of creamy textures:**

- What creaminess is and how to build it in a recipe.
- Importance of saturated and unsaturated fats in creamy textures.
- Key parameters for formulating creamy textures.
- Key techniques for formulating creamy textures.
- Analysis of different emulsifying agents.
- Formulation of creamy textures from scratch using the B Concept method.
- Step-by-step explanation of the preparation process for a creamy texture.
- Analysis and tasting of the creamy textures formulated during the course.
- Adjustment and correction of the recipes formulated during the course.

##### **Formulation of whipped creamy textures:**

- Key parameters for formulating whipped creamy textures.
- Key techniques for formulating whipped creamy textures.
- Formulation of whipped creamy textures from scratch using the B Concept method.
- Step-by-step explanation of the preparation process for a whipped creamy texture.
- Analysis and tasting of the whipped creamy textures formulated during the course.
- Adjustment and correction of the recipes formulated during the course.

## B.CONCEPT RECIPE FORMULATION COURSE

### Practical formulation using the B-Concept method

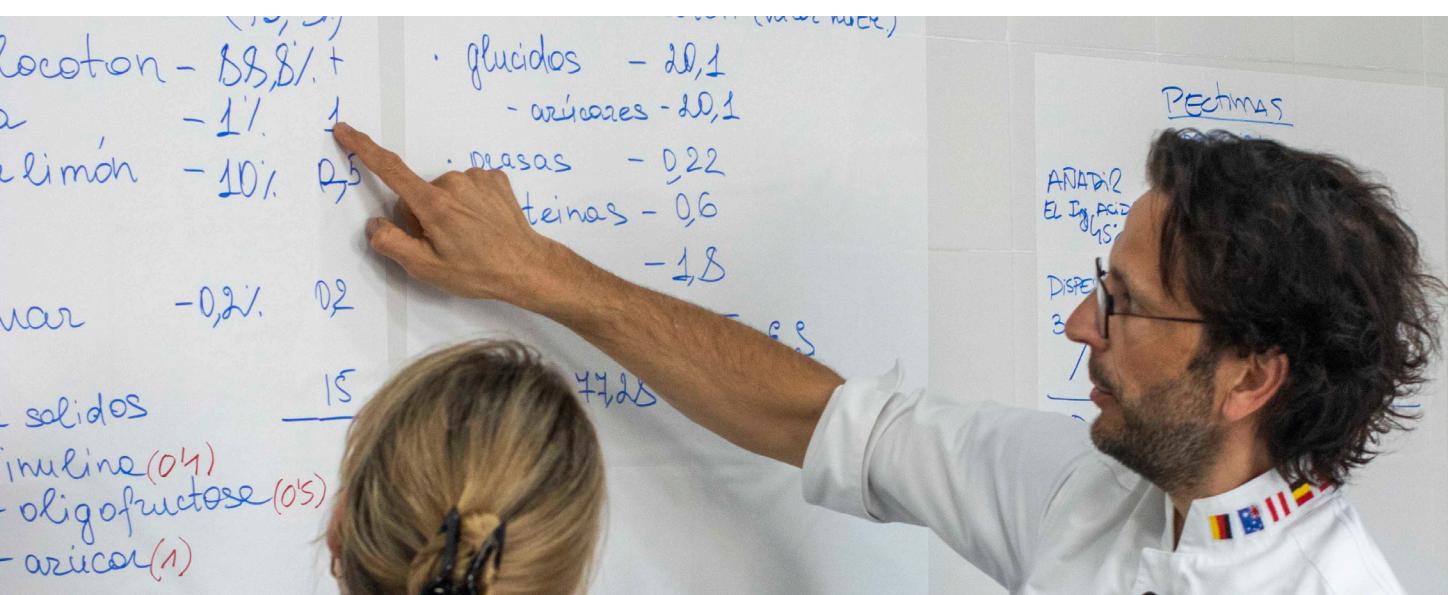
#### On-site content

##### Formulation of Aerated Textures:

- Key parameters for formulating aerated textures.
- Key techniques for formulating aerated textures.
- Analysis of different aerating agents.
- Formulation of meringues for mousses.
- Testing of meringues using different sweeteners and fibers.
- Formulation of mousses from scratch using the B Concept method.
- Step-by-step explanation of the preparation process for a mousse.
- Analysis and tasting of the mousses formulated during the course.
- Adjustment and correction of the recipes formulated during the course.

##### Formulation of Vegan Aerated Textures:

- Key parameters for formulating vegan aerated textures.
- Key techniques for formulating vegan aerated textures.
- Analysis of different plant-based aerating agents.
- Formulation of vegan meringues for mousses.
- Formulation of vegan mousses from scratch using the B Concept method.
- Step-by-step explanation of the preparation process for a vegan mousse.
- Analysis and tasting of the vegan mousses formulated during the course.
- Adjustment and correction of the recipes formulated during the course.



## B·CONCEPT RECIPE FORMULATION COURSE

### Presentation and tasting of hands-on preparations

**On-site content** - At the end of each course day, we will taste various preparations created using the B·Concept method.

#### Sol de primavera

*With this entremets, you will learn to make the following:*

- Dark chocolate mousse  
- Peanut caramel 
- Peanut praliné creamy  
- Dark chocolate dacquoise  
- Peanut praliné crunchy  



#### Lunar

*With this entremets, you will learn to make the following:*

- Raspberry glaze  
- Red berry mousse  
- Red berry gelled compote  
- Pistachio sponge cake  
- Pistachio mousse  
- Pistachio crunchy  



#### Tarta de limón y almendra

*With this entremets, you will learn to make the following recipes:*

- Meringue  
- Lemon creamy  
- Vanilla cake batter  
- Almond sablée  



*And other surprise creations  
that vary according to the season...*

## B·CONCEPT RECIPE FORMULATION COURSE

# Shedule

This is a timetable of the course's day itinerary. Please note that it may vary slightly, depending on the needs of the group or the ingredients available at the time of the course.

Before the start of the classroom part of the course, we recomend you to view the **online content** that you will receive 30 days before.

	DAY 1	DAY 2	DAY 3	DAY 4
08:00-09:00	B·Concept Method Basic theories of recipe formulation	Theory of creamy texture formulation Emulsification technique	Theory of airy texture formulation Aeration technique	Theory of vegan airy texture formulation
09:00 - 09:30	<i>Breakfast</i>			
09:30 - 11:30	Theory and key parameters for the formulation of gelled textures	Formulation of creamy textures	Meringues test Foaming agents and their functionality	Vegan airy recipe practice Elaboration of the recipes formulated throughout the course
11:30-13:30	<i>Lunch</i>			
13:30 - 14:15	Gelled recipe practice formulation	Tasting and balancing gelled recipes	Tasting and balancing creamy recipes	Course wrap-up Q & A session
14:15 - 16:30	Elaboration of the recipes formulated throughout the course	Elaboration of the recipes formulated throughout the course	Elaboration of the recipes formulated throughout the course	Final buffet Awarding of certificates
16:30 - 17:00	Tasting of 2 pastry elaborations	Tasting of 2 pastry elaborations	Tasting of 2 pastry elaborations	Tasting of the entire buffet

B·CONCEPT RECIPE FORMULATION COURSE

## Registration

**Course price: 1.820 €**

**Initial payment of 620 €**

to reserve your spot

**Remaining payment of 1.200 €**

to be paid 30 days before the start of the course

### Your registration includes:

- ✓ Dossier with the theoretical section
- ✓ Recipe dossier with more than 40 recipes
- ✓ Training certificate
- ✓ Access to online content for 2 years
- ✓ Tasting of elaborations
- ✓ Breakfast and meals

**Enrollment and more information on our website:**

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



## B·CONCEPT RECIPE FORMULATION COURSE

### Student testimonials



**Daniela Popova**

*Pastry chef | Sofia, Bulgaria | @dali.popova*

*Dear Jordi and Team, it has been an incredible experience! Thank you very much for the hospitality and for creating such a warm and welcoming atmosphere. I am more than impressed with the quality of the information provided in the course, the amount of work that went into the development of the course, the materials delivered during the training and the attention to every detail from everyone on the team. I highly recommend both the online and extended B·Concept Course and the classroom course to anyone who wants to be in control of their pastry work. It has been a revolutionary training that opens up endless possibilities to formulate healthier, lighter and tastier recipes. thank you very much!*



**Diana Bulanova**

*Cake artist | Bristol, United Kingdom | @dia\_patisserie*

*Hi! Thanks to this course I came to understand how to adjust and create my own recipes, improve existing ones and learn more about pastry techniques. Everything was so well explained, with examples, and Jordi shared a lot of valuable and high quality information, from the material presented, to the food and drinks. I think the B·Concept method is fantastic, and will help me experiment with my recipes. A special thanks to Jordi for being "down to earth" and communicating to all course members on the same level - it feels good to be part of such an experience! The team is amazing, helpful and attentive. Everything during the course was absolutely amazing and very well planned. This course is useful for both an amateur pastry chef working at home, as well as for any professional. thank you for this amazing experience!*

## B·CONCEPT RECIPE FORMULATION COURSE



### **Tommas Van Rossum**

*Pastry teacher pastry Summa Brood & Banket school | Eindhoven, Netherlands | @tommasvrossum*

*From the first moment I entered the school until the last day I left, I was impressed by the knowledge that was there. Understanding the theoretical knowledge can be difficult at first, but when given the practical interpretation of the different topics, the pieces of the puzzle fit together seamlessly. The lessons on gela-tins, creams, mousses and, ultimately, recipe testing, provide a lot of insight into the B·Concept method. This concept is very well thought out to work for a better world, both for the planet and for the customers. I will certainly take this new knowledge back to the classroom to pass on to future pastry chefs and make them aware of the current choices they are making. Thanks again to Jordi and the team for these 4 days, I am still amazed at the possibilities and the flavor profiles. Maybe the T concept will be born hahaha See you soon team!*



### **Yi-Ting Huang**

*Pastry chef and R&D and nutrition professional | Paris, France | @eatingglab*

*This course delves into the theory behind the ingredients we use in pastry how to find the perfect balance in recipes. It is full of theoretical learning combined with practical experiments. It is fascinating to taste healthier and lighter desserts! This is a very inspiring course that can change the way you look at each recipe, and it's training that all pastry chefs should take. I had a great time and learned a lot.*

## B·CONCEPT RECIPE FORMULATION COURSE



### Marcel Chatenet

Pastry chef at Maison Chatenet | Bangkok, Thailand | @maisonchatenetbkk

I learned and trained in French cuisine and pastry. However, respectful of this long tradition, I felt the need to go further. This search was completed by approaching another vision: the B·Concept method. This course taught by Jordi Bordas is a real revelation for me. That of a healthier pastry, reduced in sugar and animal fat, and tastier. The techniques and ingredients that Jordi introduces open up a huge horizon for us. Now it is up to us to give free rein to our creativity. I have been a previous student of the Extended Online B·Concept Pastry Course and I recommend doing this training before or after to complement the classroom course of initiation to the formulation of recipes.



### Ana Izquierdo

Biologist and teacher | Madrid, Spain | @borntotangle

Professionalism, good work, teamwork, knowledge based on the long experience and trajectory with the B·Concept, humility and transformation of the complex into easy during the explanations, all this is what I have experienced during these days! I have seen and experienced a parallelism between the process experienced during the course, plus the teachings and the treatment received by the whole team, and especially by Jordi. As it happens with yoga; we must trust in the process. The first day Jordi told us that "everything seemed a lot, but with the days it would be better". Indeed! It all comes down to trust. Thank you for developing and teaching the B·Concept method because a "plan B" in baking is possible. It has been a great help, especially all the knowledge gained to formulate recipes that are going to help me enjoy baking while keeping my histamine intolerance in good shape. Thanks to the whole team!

## B.CONCEPT RECIPE FORMULATION COURSE

# Frequently asked questions

### ABOUT THE COURSE

#### Who teaches this course?

The course is taught entirely by Jordi Bordas, with contributions on certain topics by Pamela Jiménez.

#### How long is the course?

The course consists of 32 in-person hours, spread over 4 days of training. Before starting the in-person sessions, we recommend spending a few hours studying the online content at your own pace. Once you register, you will be given access to the virtual campus one month before the course begins, and you will be able to maintain access for 2 years.

#### What is the schedule?

The schedule is from 8:00 to 17:00, with breakfast and lunch breaks.

#### 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?

It is an ideal course for those who are getting started into the pastry world; and also, it is a perfect course for those pastry professionals who wish to improve and reinvent themselves within the pastry sector, by acquiring new knowledge and valuable abilities.

#### Is the course practical or demonstrative?

The course is entirely demonstrative to maximize the in-person experience. The online portion contains the theoretical explanations, while the in-person sessions expand on the theory and cover all the practical aspects of the course.

#### Can I ask questions before and after the in-person training?

Yes, we have created an online virtual campus where we answer all your questions on a weekly basis.

## B.CONCEPT RECIPE FORMULATION COURSE

# Frequently asked questions

### **Which ingredients will be used?**

We will use basic ingredients like chocolate couvertures, nuts, fruits and fruit purées, dairy products, and also technical ingredients such as fibers (pectins, citrus fiber, chicory root fiber...) and other texturizing agents. In all cases, accessible ingredients or alternatives will be provided for all people and markets.

### **What do I have to bring to the course?**

Optionally, you can bring comfortable work clothes.

### **Will I be able to interact with the instructors and make questions?**

Of course! Spaces are limited to ensure you can have a close and immersive experience with Jordi, Pamela, and our entire team.

### **Are breakfasts and lunches included?**

Yes, breakfast and lunch on all days of the course are included.

### **I have a food allergy or intolerance; will food be adapted to my needs?**

A few days prior to the start of the course, we will ask you about your food allergies or intolerances in order to adapt the menus.

### **Where does the course take place?**

The course takes place at Jordi Bordas Pastry School, located in C/Pintor Fortuny, 16. Viladecans.

### **How can I get there?**

You can come to Viladecans by train, bus, or taxi, depending on where you come from or where you stay.

### **Where can I stay?**

There are several hotels and tourist apartments in Viladecans and its surroundings. If you have any doubt, we will be pleased to help you choose.

## B·CONCEPT RECIPE FORMULATION COURSE

# Frequently asked questions

### ABOUT THE REGISTRATION

#### **When and how should I make the payment of the course?**

Payment is made in two installments. The first payment is for the pre-registration, and it is done immediately to reserve your spot on the course. The second installment will be paid 15 days before the start of the course. The total amount: 1.820 € (620 € + 1.200 €)

#### **What does the price include?**

The price includes breakfast, lunch, recipe dossier, and product tasting. In addition to access to the online training for 2 years.

#### **Can I cancel my registration?**

You can cancel your registration within 15 days of pre-registration, provided that at least one month remains before the start of the course.

#### **What happens if the course gets canceled?**

If the course gets canceled for our school's reasons, such as some type of indisposition or illness of the instructors, or because the minimum number of participants is not reached, the school returns the amount paid for the price of the course. In any case, we recommend contracting cancellation insurance for flights and/or accommodation, since under no circumstances will the school be responsible for these expenses.

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

If you have any problem while enrolling, 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.

jordibordas

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