

Introductory course to a healthier vegan pastry

*Learn to make recipes with 100 %
plant-based ingredients*



Presentation

In this course, you will immerse yourself into the vegan pastry world, understanding the use of alternative ingredients and their function within each recipe.

- Learn to make healthier and more nutritious vegan recipes following a step-by-step elaboration process.
- Discover new alternative ingredients without giving up on flavor and texture.
- Learn the keys to obtain delicious and tasty results.



Key features



Modality

100 % online and at your own pace



Includes

Downloadable PDF recipe dossier



Start of the course

As soon as you register, you will immediately access the course content



Duration

6 hours of high-resolution videos



Instructors

Jordi Bordas, Adrianna Jaworska & Paula Domènech



Price

230 € + IVA



Aimed at

This course is for you if...

- ✓ 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.
- ✓ You want to be updated in terms of food **trends**.
- ✓ You want to learn how to practice a pastry that is **different, conscious, and adapted** to consumer needs.
- ✓ You want to learn to substitute classic pastry ingredients (dairy, egg, butter) with **alternative ingredients** that are allowed in a vegan diet.
- ✓ You are **passionate about pastry** and want to discover a new way of making traditional desserts.



Syllabus

In the first part of the course, we briefly **introduce the basic ingredients of vegan pastry**, understanding the functionality of traditional ingredients, such as dairy and egg, to properly substitute them.

In the second part, you will learn to make different **healthier vegan recipes**, such as financiers, cookies, doughnuts, cakes, creamy cheesecakes, and tartlets, with textures that guarantee a sublime tasting experience.

We work with **different pairings**, always respecting the main ingredient to enhance its flavor, aroma, and properties.

Finally, you will learn to make **creative finishes** for a spectacular presentation.

Elaborations that you will learn to make in the course:

Financiers

Cookies

Doughnuts

Cakes

Cheesecakes

Tarts



Syllabus

Financiers



vegan and gluten free

We make different versions of this small rectangular cake characteristic of Northern France: the classic almond financiers, sesame financiers, coconut financiers, and pistachio and raspberry financiers. We substituted the characteristic *beurre noisette* used in financiers and we also used healthier ingredients such as whole flours and unrefined sugars.



Cookies



vegan and gluten free

We make 5 different types of vegan cookies: Chocolate snowball cookies, hazelnut shortbread sandwich cookies, oat and blueberry cookies, and the classic chocolate chip cookies – one option with pecan nuts and another option with tahini. In this lesson we teach you to make your own vegan butter and how to use it in a recipe.

Syllabus



Doughnuts

vegan and some gluten free options

In the different doughnuts recipes in this course, we show you two ways of making doughnuts: the traditional way by frying the dough, and a modern way in which we bake the dough instead of frying it. We also show you how to make two types of dough: one is a classic fermented dough with gluten, and the other one is a baked gluten free dough.

We present different finishing touches and flavors: baked pumpkin doughnuts with coconut and chai creamy, baked banana doughnuts with chocolate and coffee creamy, lemon glaze and raspberry glazed doughnuts, cinnamon and coconut sugar doughnuts, chocolate doughnuts, and apple and cinnamon berliners.

Cakes

vegan and gluten free

We make three different cakes: a carrot cake, a lemon pie cake with basil, and a chocolate, orange, and hazelnut cake.

For each of these cakes, we properly substituted classic pastry ingredients that are characteristic of this type of product, such as egg and butter for ingredients that are suitable for a vegan pastry and that also favor the elaboration to be healthier.



Syllabus

Cheesecakes

vegan and gluten free

We make two creamy cakes that combine crunchy and unctuous textures, just like the classic cheesecakes. We present a cashew nut and berries “cheesecake” and a creamy cocoa pie, in which we achieved creamy and stable textures and we also limited the amount of sugar used.



Tarts

vegan and gluten free

We make two types of tarts, using more nutritious ingredients and with attractive flavor pairings.

The Peach tart presents a classic and nice flavor pairing: almond and peach. The Mango, coconut, and peanut tart is an elaboration in which we decided to work with classic textures, choosing less traditional ingredients and flavors.

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ONLINE COURSE

INTRODUCTORY COURSE TO A HEALTHIER VEGAN PASTRY

Registration

Your registration includes:

- ✓ Downloadable material in PDF
- ✓ High-quality video lessons
- ✓ 6 hours of mostly practical videos plus theory on vegan pastry
- ✓ Immediate access



Price

230 € + 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

Frequently asked questions

How long does the course take?

The course is 6 hours long and you can access the content for 12 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 6 healthier vegan 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.

How do I sign up?

In the registration section of this page, 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?

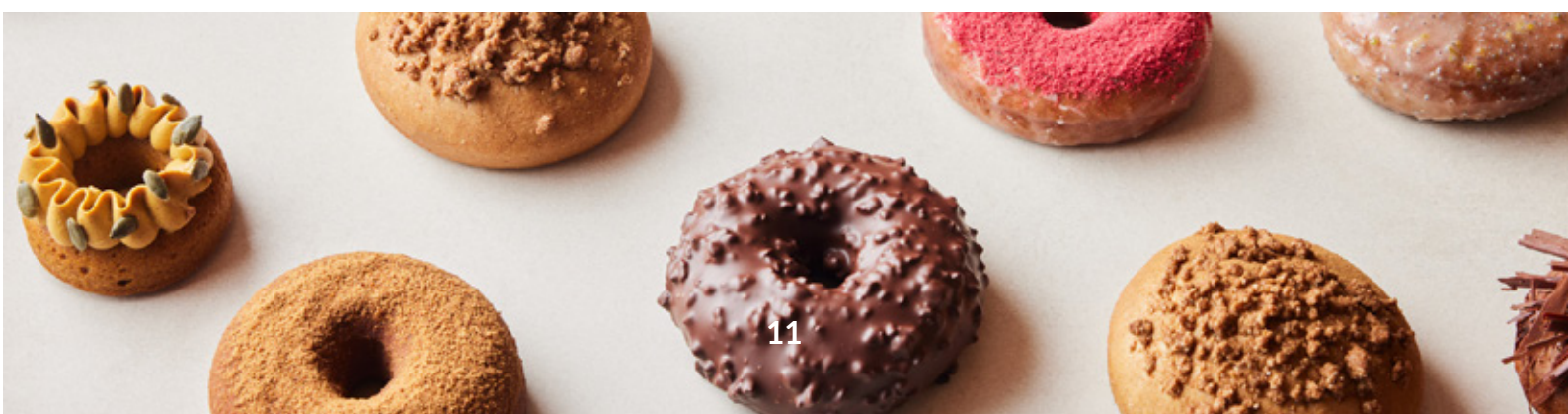
Since we receive students from all over the world, sometimes the system blocks the payment for a security issue, both by our banking entities and by that of the clients. If you find yourself in this situation, you can contact us to find the best solution by sending an email to info@jordibordas.com or 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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