

# Healthier Petits Gâteaux

*Discover the unique petits gâteaux collection*



# Presentation

In this course, we will be taking back the fantasy of strolling through the best showcases in Paris, creating and showing our own collection of petits gâteaux:

- Learn to make 6 healthier, lighter, and tastier petits gâteaux.
- Discover new key ingredients used to create the pastry of the future.
- Learn how to combine different ingredients to get unique pairings.
- Learn different decoration techniques such as the velvet finish and glazing.



## Key features



### 100% online

Take this masterclass from anywhere in the world



### At your own pace

Organize yourself and take the course when and how you want to



### Immediate access

Register and immediately access to enjoy the content



### Downloadable recipe dossier

Download and print the PDF materials



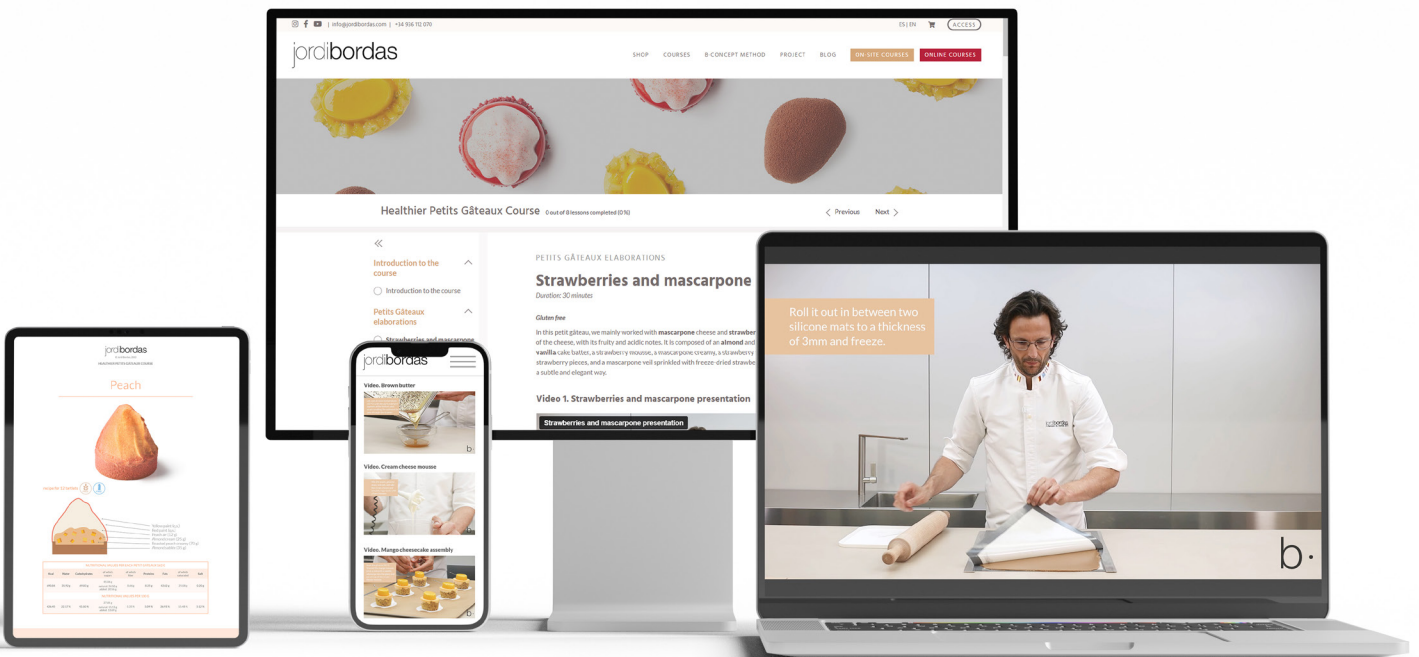
### High-quality video lessons

3 hours of high-resolution videos



### High-level training

Learn with Jordi Bordas, World Pastry Champion





## Aimed at

### This course is for you if...

- ✓ You want to learn the **fundamentals** of the B·Concept pastry recipe method.
- ✓ You want to learn how to make a **healthier, lighter and tastier pastry**.
- ✓ Do you want to discover **6** unique **petits gâteaux** created by Jordi Bordas.
- ✓ You want to adapt classic elaborations to your needs and to pastry trends, and you want to learn how to make **new elaborations**.





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ONLINE COURSE  
HEALTHIER PETITS GÂTEAUX

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# Syllabus

In this course you will learn to make **6 petits gâteaux** using different pastry techniques and applying unique finishing touches.

You will learn to make elaborations such as a Strawberries and mascarpone petit gâteau, and even more exotic ones like the Banoffee petit gâteau and the Peach tartlet.

We will make all types of textures with tasty ingredients: from fruits such as peach and strawberries, to nuts and chocolate.

**Elaborations that you will learn to make in this course:**

<b>Strawberry and mascarpone</b>
<b>Java Stone</b>
<b>Peach</b>
<b>Banoffee</b>
<b>Mango cheesecake</b>
<b>100 % Hazelnut</b>

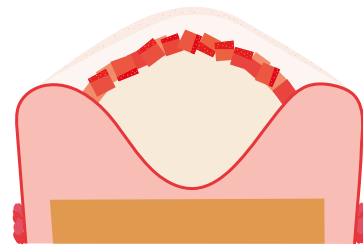




# Syllabus

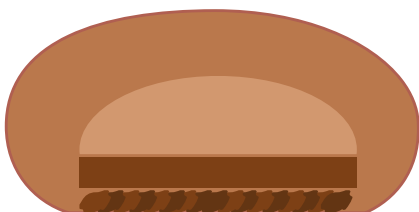
## Strawberries and mascarpone *gluten free*

In this petit gâteau, we mainly worked with **mascarpone** cheese and **strawberry**, which balances the milky flavor of the cheese, with its fruity and acidic notes. The different textures of this petit gâteau are: an almond and strawberry crunchy, an **almond** and **vanilla** cake batter, a strawberry mousse, a mascarpone creamy, a strawberry and raspberry glaze, some strawberry pieces, and a mascarpone veil sprinkled with freeze-dried strawberries that covers the petit gâteau in a subtle and elegant way.

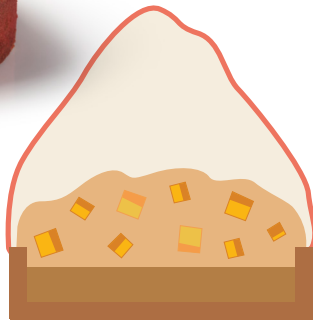


## Java Stone *gluten free*

In this petit gâteau we worked with different flavors pairing: A characteristic flavor from a very special **cocoa** with a **smoky** touch, **dairy** and **coffee** flavors, and a touch of **caramel** and **vanilla**. The different textures of this petit gâteau are: an almond, cocoa, and dark chocolate crunchy; an almond, dark chocolate, and coffee dacquoise; a coffee, caramel, and dark chocolate creamy; a super light dark chocolate mousse; and a decoration with black paint for a velvet finish.



# Syllabus



## Peach *gluten and lactose free*

A petit gâteau in which we worked with roasted **peach** and **almond**. The protagonist of this elaboration is clearly the peach, so we enhanced its flavor and paired it with the subtle flavor of almond. The different textures of this petit gâteau are: an almond sablée, an almond cream, a roasted peach creamy, and a super light peach air. We combined yellow and red paints for a fancy and colorful finish that mimics the colors of the peach.

## Banoffee *gluten free*

We made some adaptations to the classic **banana** and **caramel** Banoffee, to create our own Banoffee version, by also adding **peanut**, **vanilla**, and **muscovado sugar**. Our version is lighter and tastier, as we also enhanced the flavors of the main ingredients. The different textures in our Banoffee are: a peanut crunchy, roasted banana baked with coconut sugar, a light milk chocolate mousse, a salted butter caramel with a vanilla touch, a light banana mousse, and a peanut sponge cake. For the finishing touches we chose to use powdered cocoa and caramel glaze.

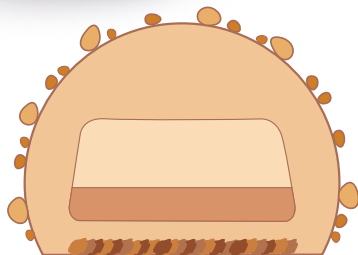


# Syllabus

## Mango cheesecake *gluten free*



A classic petit gâteau in which we balanced the dairy and neutral flavor from the **cream cheese**, with that of the **mango** which is more acidic and refreshing. The different textures of this petit gâteau are: an **almond** and **beurre noisette** crunchy, a cream cheese mousse, a mango mousse which gives a fruity and exotic touch to this classic elaboration. For the finishing touches we made a layer of yellow paint for a velvet finish, a mango glaze, pieces of mango, and lime zest.



## 100 % Hazelnut *gluten and lactose free*



In this petit gâteau we wanted to create 5 different textures in which we could enhance the flavor of the main ingredient: **Hazelnut**. We combined it with water, instead of dairy, to preserve the hazelnut flavor. The **5 textures** of this petit gâteau are: a hazelnut crunchy, a hazelnut mousse, a hazelnut sponge cake, a semi-liquid hazelnut creamy, and a hazelnut coating.



# Downloadable materials

The course includes a 72-page PDF dossier with the course's recipes.

HEALTHIER PETITS GÂTEAUX COURSE  
MODULE 1: PETITS GÂTEAUX LABORATIONS  
LESSON 3: PEACH

## Peach recipe for 12 tartlets

- 120%
- 15.00%
- 5.00%
- 64.80%
- 10.00%
- 4.00%

220 Bloom powdered gelatine  
1 g Water (at 20 °C)  
1 g Natural lemon juice (at 20 °C)  
43 g Whole peaches  
22 g Native inulin  
9 g Powdered albumin

Mix the powdered gelatine and 1/2 of the water in a bowl with a whisk, and let hydrate for 1 hour at room temperature (20 °C).  
Wash and peel the peach, cut into pieces and weigh the amount stated in the recipe.  
Blend the peach pieces, the rest of the water and juice with a hand blender.  
Heat the gelatine mixture and water to 45 °C, add the previous preparation together with the guar gum, inulin, and albumin, and emulsify vigorously with the hand blender.  
Whip the previous mixture for 15 minutes in the standing mixture at a medium-high speed.  
**Pipe 12 g on the tartlets, on top of the creamy, and give it a dome like shape using a spotula. Freeze.**



\* See the alternative recipe at the end of this document.

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## Peach recipe for 12 tartlets

- 21.00%
- 9.00%

**Yellow paint**  
273 g Cocoa butter (at 45 °C)  
27 g Powdered yellow natural coloring (fat-soluble)  
Mix all the ingredients with the hand blender and strain.  
Store at room temperature (20 °C).

**Red paint**  
182 g Cocoa butter (at 45 °C)  
18 g Powdered red natural coloring (fat-soluble)  
Mix all the ingredients with the hand blender and strain.  
Store at room temperature (20 °C).



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## Registration

**Your registration includes:**

- ✓ Downloadable material in PDF
- ✓ High-quality video lessons
- ✓ 3 hours of detailed recipe instructions
- ✓ Immediate access



## Price

**120 € + 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)

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