





Pastry Institute of St Honoré

PART TIME PROGRAM SCHEDULE 2018

Topic	Date
<p><u>Speciality bread:</u> Ciabatta on Bigga Baguette on poolish Rye bread Country Bread olive rosemary on bigga Mediterranean Focaccia</p> <p style="text-align: center;"></p>	6 & 7 January 21 & 22 July
<p><u>Breakfast Pastry:</u> Croissant Pain au chocolat Pesto brioche Galette au beurre Sticky bun Chocolate cream cheese muffins Cherry crumble muffins</p> <p style="text-align: center;"></p>	7 & 8 April 18 & 19 August
<p><u>Breakfast Bread:</u> Carrot Cake with cream cheese frosting Gula Melaka pandan cake Vanilla sponge with Raspberry Cream Cheese Frosting Hummingbird Cake Belgium Chocolate Caramel cake</p> <p style="text-align: center;"></p>	24 & 25 February 15 & 16 December
<p><u>Candy Making:</u> Nougat de Montelimar Peanut fudge Berry Pate de fruit Pull Candy Lime Marshmallow Caramel au beurre sale Lollipop</p>	13 & 14 January

Contact us at 0377329468 or info@pastrysthonore.com.my for any enquiry or bookings.

** Schedule may be subjected to change with prior notice.



- Content Revised



- New topic



<p><u>French Cookies:</u> Madeleine Florentine cover with chocolate Sable viennois Chocolate Financier Speculos Green tea diamond Coconut chewy bowl</p> <p style="text-align: center;"><i>whisked up!</i></p>	<p>10 & 11 February</p>
<p><u>French pastry:</u> Millefeuille Opera Tart tatin Fraisier</p> <p style="text-align: center;"><i>whisked up!</i></p>	<p>27 & 28 January 11 & 12 August</p>
<p><u>Macaron:</u> Chocolate Macaron Lemon cheeesecake Macaron Black sesame Macaron Chocolate Green tea ICE CREAM Macaron Cherry pistachio macaron st honore</p> <p style="text-align: center;"><i>whisked up!</i></p>	<p>20 & 21 January 14 & 15 July</p>
<p><u>Continental Bread:</u> Teddy bear soft roll Milk loaf bread Chocolate and green tea loaf Naan bread Whole meal bread loaf Multigrain bread</p> <p style="text-align: center;"><i>whisked up!</i></p>	<p>3 & 4 March 4 & 5 August</p>
<p><u>Classic Cake:</u> Black Forest Tiramisu Chocolate Raspberry Tort Vanilla Swiss roll</p>	<p>10 & 11 March 1 & 2 September</p>

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<p><u>Tart & Tartlet:</u> Lemon Tart Chocolate Tart Pear Almond tart Exotic fruit tart Espresso tart Apple Crumble tart</p>	<p>17 & 18 March 22 & 23 September</p>
<p><u>Plated Dessert:</u> Crème brule Crème caramel Caramel Fondant with caramelize banana Vanilla Ice-cream Citrus Pannacotta with berry and coulie French toast with berry poele Poire belle Helene</p>	<p>24 & 25 March 25 & 26 August</p>
<p><u>Healthy pastry:</u> Gluten Free Chocolate Swiss roll Sugarless chocolate cake Eggless cookies Sugarless plated panacotta Eggless tart Gluten Free bread</p>	<p>28 & 29 April 29 & 30 Sept</p>
<p><u>Petit Four:</u> Mini Macaron Mini green tea opera Mini passion tartlet Mini choux Mini chocolate raspberry layer cake</p>	<p>31 March & 1 April 6 & 7 October</p>
<p><u>Modern layered cake:</u> Petit Antoine Elyse (orange chocolate entremets) Caramelia (Apple caramel layered cake) Passion chocolate entremets</p>	<p>23 & 24 June</p>

whisked up!

new!

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<p><u>Chocolate work:</u> Tempering Dipping Moulding Truffle Ganache Chocolate deco using different type of chocolate</p>	<p>14 & 15 April 20 & 21 October</p>
<p><u>Wedding cake :</u> Baking Trimming and covering of cake Basic Piping Flower Making</p>	<p>21 & 22 April 3 & 4 November</p>
<p><u>Ice Cream and sorbet:</u> Chocolate Magnum Honey Ice Cream Glass Tart Poire Belle Helene Vacherin Banana Sorbet Passion Fruit & Pineapple Sorbet</p>	<p>5 & 6 May 27 & 28 October</p>
<p><u>Savory Pastry:</u> Pizza Margherita Quiche Mushroom & Leek Butter Chicken Pie Seafood pie Chicken mushroom pie</p>	<p>12 & 13 May 10 & 11 November</p>
<p><u>Modern glaze cake:</u> Orange chocolate cake Raspberry lemon cake Praline chocolate cake Orange speculos cake</p>	<p>19 & 20 May 17 & 18 November</p>
<p><u>Choux Pastry:</u> Chocolate Éclair Coffee Eclair Vanilla raspberry caramel Religieuse Green tea cracquelin choux Hazelnut Paris brest Coconut pandan gula melaka St honore Passion fruit meringue choux</p>	<p>26 & 27 May 13 & 14 October</p>

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<p><u>Tourte & Pie:</u> Pecan pie Apple pie Key lime pie Banoffee pie Flan Tart</p>	<p>9 & 10 June 1 & 2 December</p> <p><i>whisked up!</i></p>
<p><u>Sandwich:</u> Banh Mi Croque Monsieur Caesar slider Cream cheese sundried tomato bagel Apple chicken sandwich</p>	<p>28 & 29 July</p> <p><i>new!</i></p>
<p><u>Cheese Cake:</u> Citrus cheesecake tart Baked cheesecake Cotton cheesecake Chocolate Cheese cake Banana caramel cheesecake</p>	<p>30 June & 1 July 8 & 9 December</p>
<p><u>English to American cookies :</u> Scones Oatmeal cookies Whoopie pie Chocolate Chip cookies Almond chocolate Biscotti Speculos Short bread Ginger cookies</p>	<p>7 & 8 July</p> <p><i>whisked up!</i></p>

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