



Pastry Institute of St Honoré

## **PART TIME PROGRAM SCHEDULE 2019**

<b>Topic</b>	<b>Date</b>
<p><b><u>Speciality Bread:</u></b>            Ciabatta on Bigga            Baguette on Poolish            Rye Bread            Country Bread Olive Rosemary on Bigga            Mediterranean Focaccia</p> <p><i>whisked up!</i></p>	5 & 6 January 13 & 14 July
<p><b><u>Candy Making:</u></b>            Nougat de Montelimar            Peanut Fudge            Berry Pate de fruit            Pull Candy            Lime Marshmallow            Caramel au Beurre Sale            Lollipop</p>	23 & 24 February
<p><b><u>Macaron:</u></b>            Chocolate Macaron            Lemon Cheesecake Macaron            Black Sesame Macaron            Chocolate Green tea Ice Cream            Macaron            Cherry Pistachio Macaron St Honoré</p> <p><i>whisked up!</i></p>	19 & 20 January 27 & 28 July
<p><b><u>French Pastry:</u></b>            Millefeuille            Opera            Tart Tatin            Fraisier</p> <p><i>whisked up!</i></p>	16 & 17 February 20 & 21 July
<p><b><u>French Cookies:</u></b>            Madeleine            Chocolate Orange Florentine            Sable Viennois            Chocolate Financier            Speculos            Green Tea Diamond            Coconut Chewy Bowl</p> <p><i>whisked up!</i></p>	12 & 13 January 6 & 7 July

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- Content Revised



- New topic



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<p><b><u>Breakfast Bread:</u></b>            Carrot Cake with Cream Cheese frosting            Vanilla Sponge with Raspberry Cream Cheese Frosting            Gula Melaka Pandan cake            Hummingbird Cake            Belgium Chocolate Caramel cake</p> <p style="text-align: right;"><i>whisked up!</i></p>	<p>29 &amp; 30 June</p>
<p><b><u>Continental Bread:</u></b>            Teddy Bear Soft Roll            Milk Loaf Bread            Chocolate and Green Tea loaf            Naan Bread            Wholemeal Bread loaf            Multigrain bread</p> <p style="text-align: right;"><i>whisked up!</i></p>	<p>6 &amp; 7 April            5 &amp; 6 October</p>
<p><b><u>Classic Cake:</u></b>            Black Forest            Tiramisu            Chocolate Raspberry Tort            Vanilla Swiss roll</p>	<p>13 &amp; 14 April            17 &amp; 18 August</p>
<p><b><u>Tart &amp; Tartlet:</u></b>            Lemon Tart            Chocolate Tart            Pear Almond tart            Exotic fruit tart            Espresso tart            Apple Crumble tart</p>	<p>2 &amp; 3 March            24 &amp; 25 August</p>
<p><b><u>Plated Dessert:</u></b>            Crème Brule            Crème Caramel            Caramel Fondant with Caramelized Bananas &amp; Vanilla Ice-cream            Citrus Panna cotta with Berries and coulie            French Toast with Berry Poêle            Poire Belle Helene</p> <p style="text-align: right;"><i>whisked up!</i></p>	<p>26 &amp; 27 January            3 &amp; 4 August</p>

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<p><b><u>Petit Four:</u></b>            Mini Macaron            Mini Green Tea Opera            Mini Passion Tartlet            Mini Choux            Mini Chocolate Raspberry Layer cake</p>	15 & 16 June 23 & 24 November
<p><b><u>Breakfast Pastry:</u></b>            Croissant            Pain au Chocolat            Pesto Brioche            Galette au Beurre            Sticky Bun            Chocolate Cream Cheese Muffins            Cherry Crumble Muffins</p>	16 & 17 March 6 & 7 July 7 & 8 September
<p><b><u>Chocolate Work:</u></b>            Tempering            Dipping            Moulding            Truffle            Ganache            Chocolate deco using different types of chocolate</p>	30 & 31 March 21 & 22 September
<p><b><u>Wedding Cake:</u></b>            Baking            Trimming and covering of cake            Basic Piping            Flower Making</p>	1 & 2 June
<p><b><u>Healthy Pastry:</u></b>            Gluten Free Chocolate Swiss roll            Sugarless Chocolate cake            Eggless cookies            Sugarless plated panna cotta            Eggless tart            Gluten Free bread</p>	23 & 24 March 14 & 15 September



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<p><b><u>Ice Cream and Sorbet:</u></b>            Chocolate Magnum            Honey Ice Cream Glass            Tart Poire Belle Helene            Vacherin            Banana Sorbet            Passion Fruit &amp; Pineapple Sorbet</p>	20 & 21 April 28 & 29 September
<p><b><u>Savoury Pastry:</u></b>            Pizza Margherita            Mushroom &amp; Leek Quiche            Butter Chicken Pie            Seafood pie            Chicken Mushroom pie</p> <p style="text-align: center;"><i>whisked up!</i></p>	4 & 5 May 14 & 15 December
<p><b><u>Modern Glazed Cake:</u></b>            Orange Chocolate cake            Raspberry Lemon cake            Praline Chocolate cake            Orange Speculos cake</p> <p style="text-align: center;"><i>new!</i></p>	9 & 10 March 19 & 20 October
<p><b><u>Choux Pastry:</u></b>            Chocolate Éclair            Coffee Éclair            Vanilla Raspberry Caramel Religieuse            Green Tea Cracquelin Choux            Hazelnut Paris Brest            Coconut Pandan Gula Melaka St Honoré            Passion fruit Meringue Choux</p> <p style="text-align: center;"><i>whisked up!</i></p>	25 & 26 May 21 & 22 December
<p><b><u>Tourte &amp; Pie:</u></b>            Pecan pie            Apple pie            Key Lime pie            Banoffee pie            Flan tart</p> <p style="text-align: center;"><i>whisked up!</i></p>	18 & 19 May 30 November & 1 December
<p><b><u>Modern Layered Cake:</u></b>            Petit Antoine            Elyse (orange chocolate entremet)            Caramelia (Apple caramel layered cake)            Passion fruit chocolate entremet</p> <p style="text-align: center;"><i>new!</i></p>	11 & 12 May 2 & 3 November

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<p><b><u>Cheesecake:</u></b>            Citrus Cheesecake tart            Baked Cheesecake            Cotton Cheesecake            Chocolate Cheesecake            Banana Caramel Cheesecake</p>	22 & 23 June 12 & 13 October
<p><b><u>English to American Cookies:</u></b>            Scones            Oatmeal cookies            Whoopie pie            Chocolate Chip cookies            Almond Chocolate Biscotti            Speculos            Short bread            Ginger cookies</p> <p style="text-align: center;"><i>whisked up!</i></p>	27 & 28 April
<p><b><u>Sandwiches:</u></b>            Banh Mi            Croque Monsieur            Caesar Slider            Cream cheese &amp; Sundried tomato Bagel            Caramelized Apple &amp; Chicken Sandwich</p> <p style="text-align: center;"><i>new!</i></p>	9 & 10 February 7 & 8 December
<p><b><u>Christmas Speciality:</u></b>            Ginger bread            Chocolate Truffle            Chocolate yule log            Panettone            Mince pie            Christmas pudding</p> <p style="text-align: center;"><i>new!</i></p>	16 & 17 November

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