



Pastry Institute of St Honoré

PART TIME PROGRAM SCHEDULE 2020

BASIC TOPICS

Topic	Date
<p><u>Designer Macaron:</u> Chocolate macaron Lemon cheesecake macaron Black sesame macaron Chocolate green tea parfait macaron Designer macaron Blackberry macaron</p> <p><i>whisked up!</i></p>	<p>4 & 5 January 25 & 26 July</p>
<p><u>French, English & American Cookies:</u> Madeleine Chocolate orange Florentine Sable Viennois Chocolate financier Diamond cookies Scones Oatmeal cookies Chocolate chip cookies Almond chocolate biscotti Speculoos Shortbread Ginger cookies</p> <p><i>whisked up!</i></p>	<p>11 & 12 January 4 & 5 July</p>
<p><u>Speciality Bread:</u> Ciabatta on Bigga Baguette on Poolish Rye bread Country bread olive rosemary on Bigga Mediterranean focaccia</p>	<p>18 & 19 January 11 & 12 July</p>

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



- Content Revised



- New topic



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Topic	Date
<p><u>French Pastry:</u> Chocolate mille-feuille Opera Kouign-Amann Fraisier</p> <p><i>whisked up!</i></p>	<p>1 & 2 February 18 & 19 July</p>
<p><u>Tart & Tartlet:</u> Passion fruit meringue tart Chocolate tart Pear almond tart Banana chocolate crumble tart French apple tart Assorted fruit tartlet</p> <p><i>whisked up!</i></p>	<p>22 & 23 February 22 & 23 August</p>
<p><u>Candy Making:</u> Nougat Peanut fudge Berry pâte de fruit Pulled candy Lime marshmallow Caramel au beurre salé Lollipop</p>	<p>29 February & 1 March</p>
<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>14 & 15 March 5 & 6 September</p>

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Topic	Date
<u>Vegan Pastry:</u> Lime cupcakes Smiley face cookies Banoffee pie Cherry tart Citrus cheesecake with sesame biscuit base	21 & 22 March 12 & 13 September
<u>Chocolate Work:</u> Tempering Dipping Moulding Truffle Ganache Chocolate deco	28 & 29 March 19 & 20 September
<u>Continental Bread:</u> Teddy bear soft roll Milk loaf bread Chocolate and green tea loaf Naan bread Wholemeal bread loaf Multigrain bread	4 & 5 April 24 & 25 October
<u>Classic Cake:</u> Black Forest Tiramisu Chocolate raspberry tort Vanilla Swiss roll	11 & 12 April 15 & 16 August
<u>Choux Pastry:</u> Chocolate éclair Coffee éclair Vanilla raspberry caramel religieuse Green tea craquelin choux Almond Paris-Brest St Honoré Passion fruit meringue choux	18 & 19 April 5 & 6 December

new!

whisked up!

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<p><u>Savoury Pastry:</u> Pizza Margherita Mushroom and leek quiche Chicken rendang puff Cajun tacos and guacamole Savoury vegetarian choux pastry</p> <p><i>whisked up!</i></p>	<p>2 & 3 May 12 & 13 December</p>
<p><u>Tourte & Pie:</u> Linzer tart Apple pie Cherry clafoutis tart Banoffee pie Flan tart</p> <p><i>whisked up!</i></p>	<p>16 & 17 May</p>
<p><u>Wedding Cake:</u> Baking Trimming and covering of cake Basic piping Flower making</p>	<p>30 & 31 May</p>
<p><u>Cheesecake:</u> Citrus cheesecake tart Basque burnt cheesecake Cotton cheesecake Chocolate cheesecake Mango crème brûlée cheesecake</p> <p><i>whisked up!</i></p>	<p>20 & 21 June 10 & 11 October</p>
<p><u>Breakfast Bread:</u> 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>27 & 28 June</p>

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<p><u>Plated Dessert:</u> Pêche Melba (poached peach, strawberry coulis, almond flake, vanilla ice cream) Café gourmand (trio choc mousse verrine, espresso, mini madeleine) Chocolate and orange fondant with vanilla ice cream Blueberry hot soufflé Crème caramel Crème brûlée</p> <p><i>whisked up!</i></p>	8 & 9 August
<p><u>Ice Cream and Sorbet:</u> Chocolate magnum Honey ice cream glass Tarte poire Belle Hélène Vacherin Banana sorbet Passion fruit & pineapple sorbet</p>	26 & 27 September
<p><u>Festive Speciality:</u> Galette des Rois (King Cake) Mince pie Hot cross bun Bûche de Noël (Chocolate log cake) Stollen</p> <p><i>new!</i></p>	7 & 8 November
<p><u>Sandwiches:</u> Banh mi Croque monsieur Caesar slider Cream cheese & sundried tomato bagel Caramelized apple & chicken sandwich</p>	19 & 20 December

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INTERMEDIATE TOPICS

Topic	Date
<u>Pasta Class:</u> Bolognaise pasta Lasagna Goat cheese and pesto tortellini Cheese pasta with sundried tomato	8 & 9 February 28 & 29 November
<u>Modern Layered Cake:</u> Petit Antoine Elyse (orange chocolate entremet) Caramelia (apple vanilla layered cake) Passion fruit chocolate entremet	15 & 16 February 31 October & 1 November
<u>Modern Glazed Cake:</u> Orangette (orange chocolate ganache, dark chocolate moist cake) Pac Man (apricot mousse, strawberry cremeux, flourless sponge) Coco Men (coconut mousse, passion fruit curd, coconut daquoise sponge) Tea cake (tea mousse, madeleine sponge)	7 & 8 March 17 & 18 October
<u>Sourdough Bread:</u> Soya sauce pumpkin sunflower bread Pain complet Apricot rosemary bloomer Pain de campagne Multigrain bread	25 & 26 April 3 & 4 October
<u>Intermediate Breakfast Pastry</u> Bi-colour croissant Coco banana Danish Spicy choco Danish Apple turnover Palmier Apple donut Chocolate custard donut	9 & 10 May 1 & 2 August

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<p><u>Modern vegan pastry:</u> Ma Cherry (green tea sponge, cherry mousse, cherry jelly) Snickers opera (almond, caramel ganache, peanut cream, caramel glaze) Sesame (soft chocolate sponge, sesame ganache, sesame mousse) Petit Antoine (hazelnut daquoise, crunchy sesame base, chocolate ganache)</p> <p><i>new!</i></p>	<p>6 & 7 June</p>
<p><u>Petit Four:</u> Mini green tea macaron Mini passion fruit opera Mini expresso Chantilly tartlet Mini raspberry choux Mini chocolate praline layer cake</p> <p><i>whisked up!</i></p>	<p>13 & 14 June 21 & 22 November</p>

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