



Pastry Institute of St Honoré

PART TIME PROGRAM SCHEDULE 2022

BASIC TOPICS

Topic	Date
<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	8 & 9 January 20 & 21 August
<u>Breakfast Pastry:</u> Croissant Pain au chocolat Pesto brioche Galette au beurre Sticky bun Chocolate cream cheese muffins Cherry crumble muffins	19 & 20 March 23 & 24 July 5 & 6 November
<u>Candy Making:</u> Nougat Peanut fudge Berry pâte de fruit Pulled candy Lime marshmallow Caramel au beurre salé Lollipop	4 & 5 June
<u>Cheesecake:</u> Citrus cheesecake tart Basque burnt cheesecake Cotton cheesecake Chocolate cheesecake Mango crème brûlée cheesecake	18 & 19 June 1 & 2 October

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<p><u>Chocolate Work:</u> Tempering Dipping Moulding Truffle Ganache Chocolate deco</p>	<p>2 & 3 April 10 & 11 September</p>
<p><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</p>	<p>19 & 20 February 13 & 14 August</p>
<p><u>Classic Cake:</u> Black Forest Tiramisu Chocolate raspberry tort Vanilla Swiss roll</p>	<p>25 & 26 June 3 & 4 December</p>
<p><u>Continental Bread:</u> Teddy bear soft roll Milk loaf bread Chocolate and green tea loaf Naan bread Wholemeal bread loaf Multigrain bread</p>	<p>9 & 10 April</p>
<p><u>Designer Macaron:</u> Chocolate macaron Lemon cheesecake macaron Black sesame macaron Chocolate green tea parfait macaron Designer macaron Blackberry macaron</p>	<p>12 & 13 February 22 & 23 October</p>

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<p><u>Festive Speciality:</u> Galette des Rois (King Cake) Mince pie Hot cross bun Bûche de Noël (Chocolate log cake) Stollen</p>	<p>19 & 20 November</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>11 & 12 June 10 & 11 December</p>
<p><u>French Pastry:</u> Chocolate mille-feuille Opera Kouign-Amann Fraisier</p>	<p>22 & 23 January 16 & 17 July</p>
<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>6 & 7 August</p>

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<p><u>Sandwiches:</u> Banh mi Croque monsieur Caesar slider Cream cheese & sundried tomato bagel Caramelized apple & chicken sandwich</p>	<p>26 & 27 November</p>
<p><u>Savoury Pastry:</u> Pizza Margherita Mushroom and leek quiche Chicken rendang puff Cajun tacos and guacamole Savoury vegetarian choux pastry</p>	<p>21 & 22 May 17 & 18 December</p>
<p><u>Speciality Bread:</u> Ciabatta on Bigga Baguette on Polish Rye bread Country bread olive rosemary on Bigga Mediterranean focaccia</p>	<p>15 & 16 January 15 & 16 October</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>5 & 6 March 17 & 18 September</p>
<p><u>Tourte & Pie:</u> Linzer tart Apple pie Cherry clafoutis tart Banoffee pie Flan tart</p>	<p>29 & 30 January</p>

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<p><u>Vegan Pastry:</u> Lime cupcakes Smiley face cookies Banoffee pie Cherry tart Citrus cheesecake with sesame biscuit base</p>	<p>26 & 27 March</p>
<p><u>Wedding Cake:</u> Baking Trimming and covering of cake Basic piping Flower making</p>	<p>23 & 24 April</p>

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INTERMEDIATE TOPICS

Topic	Date
<u>Intermediate Breakfast Pastry:</u> Bi-colour croissant Coco banana Danish Spicy choco Danish Apple turnover Palmier Apple donut Chocolate custard donut	28 & 29 May 3 & 4 September
<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 dacquoise) Tea cake (tea mousse, madeleine sponge)	12 & 13 March 8 & 9 October
<u>Modern Layered Cake:</u> Petit Antoine Elyse (orange chocolate entremet) Caramelia (apple vanilla layered cake) Passion fruit chocolate entremet	16 & 17 April 27 & 28 August
<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 dacquoise, crunchy sesame base, chocolate ganache)	2 & 3 July
<u>Petit Four:</u> Mini green tea macaron Mini passion fruit opera Mini espresso Chantilly tartlet Mini raspberry choux Mini chocolate praline layer cake	26 & 27 February 12 & 13 November

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<p><u>Savoury Italian:</u> Bolognese pasta Lasagna Goat cheese and pesto tortellini Cheese pasta with sundried tomato</p>	<p>5 & 6 February 29 & 30 October</p>
<p><u>Sourdough Bread:</u> Soya sauce pumpkin sunflower bread Pain complet Apricot rosemary bloomer Pain de campagne Multigrain bread</p>	<p>7 & 8 May 24 & 25 September</p>

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