

*Thomas*  
*Haas*

HOME BAKER TO PASTRY SHOP OWNER

**PastryClass**

# THOMAS HAAS TEACHES YOU

*how to transform your home business into a successful production by sharing his own experience from his early beginnings, starting out in his basement, to today, owning renowned pastry shops.*

# TABLE OF CONTENTS

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**meet your instructor**

**equipment**

**tools & utensils**

**ingredients**

**pithivier/galette des rois**

Inverted Puff Pastry

Special Almond Cream

Almond Orange Cream

Egg Wash

Heavy Hot Syrup

Assembly

Baking

Serving

**kouign amann**

**chestnut mont blanc**

Pain De Genes

Cassis Cream

Rum Bavarian

Rum Soaking Syrup

Chestnut Paste

Decoration

**black forest verrine**

Poached Cherries

Cherry Granita

Cherry Jelly

Soft Chocolate Shavings

Warm Baked Chocolate Truffle

Chocolate Microwave Sponge

Dark Chocolate Strings

# TABLE OF CONTENTS

---

Kirsch Vanilla Chantilly

Assembly

## **blak whisky bar**

Whisky Paste

Blak Whisky Bar

Assembly

## **tahitian blak cube**

## **blak caramel domes**

Caramel Filling

Domes

Assembly

# **BONUS RECIPES**

## **cherry turnover**

Inverted Puff Pastry

Cherry Turnover Filling

Assembly

Baking

## **fruit carpaccio with passionfruit sorbet**

Fruits

Rosemary Crystals

Ginger & Vanilla Syrup

Passion Fruit Sorbet

Assembly

## **instructor`s notes**





# MEET YOUR INSTRUCTOR

*Internationally renowned, fourth-generation pâtissier, Thomas Haas, gained much of his experience in Michelin-starred restaurants across Europe and North America before settling in Vancouver and opening his own namesake chocolatier, patisserie, and café in 2005.*

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**You have skills & you love what  
you do! What`s next?**

Thomas Haas

Thomas and his wife, Lisa, began their journey of pastry and passion more than 15 years ago to fulfill a shared lifelong dream: to be creative, have fun, make people laugh, and, of course, prepare the most delectable handcrafted chocolates and pastries imaginable. Every day they strive for perfection by prioritizing the integrity of the food—using only the finest raw ingredients—and the happiness of their talented team of pastry chefs and chocolatiers whose finesse and sensitivity is lovingly expressed in every hand-spun confection.

Five-time winner of Vancouver Magazine's Pastry Chef of the Year, Haas inherited his love for pastry. His great-grandfather founded Cafe Konditorei Haas, a grocery store-bakery in 1918 in the Black Forest region of Germany, and his father crafted amazing cakes, inspiring in Haas the kind of unique creativity and love of good food that is needed to make chocolates that are both a tribute to the classics with a modern twist; fine, elegant and innovative.

His family's talent didn't mean that things were easy for Thomas. He started from nothing in a basement room he now lovingly refers to as his 'crazy room of a chef.' From humble beginnings, Thomas has seen his star continue to rise; he was awarded one of the Top Ten Pastry Chefs in America by Chocolatier and Pastry Art and Design magazines. He owns two cafés in Vancouver with his products also available in leading hotels, retailers, and restaurants. Thomas is a regular on our TV screens, including appearances on Martha Stewart Living and his clientele, once upon a time, included the White House.

Haas attributes his success to two things: people and passion. Good people are the bones of a good business, he claims, so they need to be treated with honesty, integrity, and consistency. Passion is the final key ingredient you need to ensure success; you have to enjoy the hard work, love the ingredients, and delight in creating new flavours.



# EQUIPMENT

*It's not necessary to have all of the equipment outlined here. Step one is always to watch your class first and then decide what's essential for you to have. Below we have outlined all of the equipment we use at PastryClass with specifications, possible substitutions, and pictures, so you have a good understanding of the requirements and possible variations in pastry production. This will help you make an educated decision about whether you need to purchase anything extra for your collection!*



Please don't feel the need to rush out and purchase new equipment right away; all of the tools and potential substitutions you will need are outlined in each of the classes you take. We don't want you to waste your time and money searching for items from the list when you may already have a handy substitution in your very own kitchen, so make sure to watch the class before you go shopping!

All of the equipment you may need can be found at supermarkets and local or online pastry shops in most countries. For specific items that aren't available

locally, google the product's name and scroll through the suppliers in the results to find the one that suits your delivery area.

We have students from over 140 countries, from big to small, industrial to developing; each country has everything you need to succeed in pastry.

Now you have exclusive access to PastryConnect, so not only can you discover even more information about equipment for this class, but you can also share your findings with other students!



**ENROLL THE CLASS TO GET FULL ACCESS.**

# TOOLS & UTENSILS

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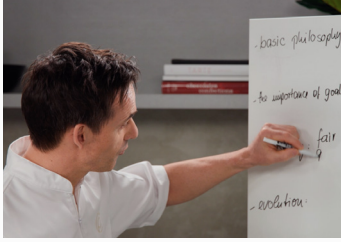
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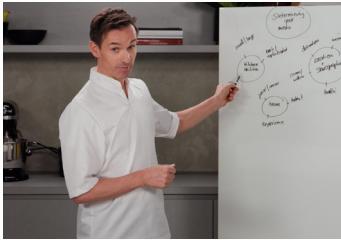
# THEORY

Learn how to create your unique identity and ensure customers know what to expect from your shop.



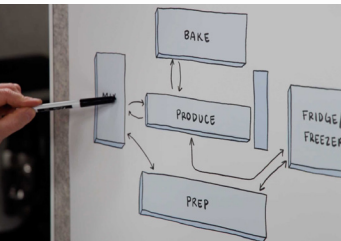
## Philosophy to Success

Learn some of Thomas's core pastry and life philosophies, including working on your mindset, the importance of daily goals, a consistent approach, and how to pace your pastry evolution.



## Planning the Menu

Thomas introduces you to his approach to menu planning, keeping in mind your kitchen abilities and location. He will show you how to create your unique identity and ensure customers know what to expect from your shop.



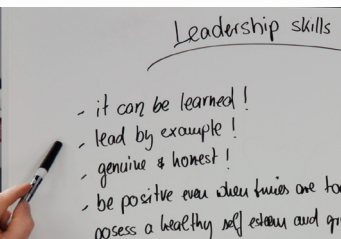
## Efficiency of Kitchen Workflow

Thomas explains how to plan your kitchen space with an efficient workflow in mind. He shows his own kitchen's drawing plan and helps you determine yours no matter the size of the space available to you.



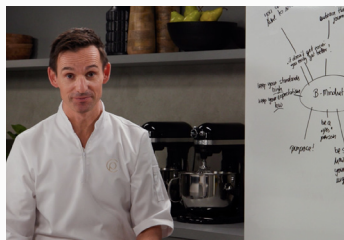
## Financing the Startup

In pastry, according to Thomas, you have unique opportunities to build up your financing by using various options. In this lesson, he shares 10 ideas to help you finance your pastry journey.



## Explore & Practice Leadership

Thomas believes leadership skills can be learned, a belief he explores in this lesson.



## It's in Your Mindset!

Thomas believes that you can deal with any issues and setbacks that come your way with the right mindset! He asks, “What makes you happy?”. Once you have answered that question, you will stroll the philosophical path with Thomas.



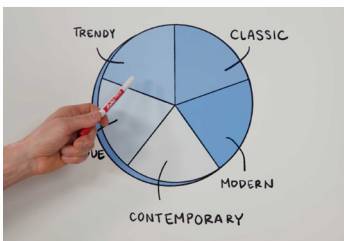
## Building a Strong Team

Strong teams are built on positive team spirit and a culture where people believe in what they do. Learn how to bring different characters together, and build productive and strong teams.



## Marketing from Experience

We live in a fast-moving world where it can feel almost impossible to keep up with all the marketing do's, don't's. Marketing is a skill that comes naturally to Thomas, he reveals the strongest marketing tactic you can use to advertise your pastry shop.



## The Values of Menu

Set your menu goals with Thomas and choose a balanced dessert selection built around flavors and textures that are accessible to you. Scroll through some pie charts, and pick the “pie slices” that speak to you the most.

**ENROLL THE CLASS TO GET FULL ACCESS.**







# PITHIVIER/GALETTE DES ROIS

Learn Thomas's tips for binding the dough, egg wash, scoring, creating a crusty surface, and finally achieving a magical multiplication of layers for your Pithivier goodness.





## Inverted Puff Pastry

Chef Thomas goes through the unique method of inverted dough that makes the most delicate pastries while sharing his principles of working with two kinds of flour, gluten development, creating the tension, and shaping the dough.



## Almond Orange Cream

Learn to make Almond Orange Cream for the Pithivier, the importance of following the ingredient temperatures for fat, and the water emulsion process within the cream.



## Assembly, Scoring & Baking

Learn Thomas's tips for binding the dough, egg wash, scoring, creating a crusty surface, and finally achieving a magical multiplication of layers for your Pithivier goodness.

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# KOUIGN AMANN

Together with Thomas, make the increasingly popular multi-layered Kouign Amann with yeast-based laminated dough—the second pastry of the Viennoiserie fundamentals—and learn the importance of baking and caramelization.



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# CHESTNUT MONT BLANC

Chestnut Mont Blanc is a favourite patisserie dessert of Chef Thomas's! Throughout the lesson, you will hear about the history and servings of sabayon cream, how to whip for less time and achieve higher volume, and the importance of waste in production.



## **Pain De Genes & Cassis Cream**

Start with a light, classic Pain de Genes sponge recipe made by Thomas, including tips for minimizing production steps for higher efficiency. It will finish with a Cassis Cream made without starch that still achieves the silkiness and creaminess of a real classic.



## **Rum Bavarian & Chestnut Paste**

Learn Chef Thomas's method for making light and airy Rum Bavarian. Learn about the history and servings of sabayon cream, how to whip for less time and achieve higher volume, and the importance of waste in production.

# **ENROLL THE CLASS TO GET FULL ACCESS.**







# BLACK FOREST VERRINE

Chef Thomas outlines how to make a classic Black Forest dessert in a modern verrine serving while maintaining respect for its flavor profile.



## Poached Cherries & Chocolate Shavings

Chef Thomas outlines how to make a classic Black Forest dessert in a modern verrine serving while maintaining respect for its flavor profile.



## Microwave Sponge, Chantilly & Decor

Dessert in a glass! Inspired by Thomas's past working in Michelin Star restaurants, you will learn how to embrace your skills and creativity by using as little recipe guidance as possible for this dessert.

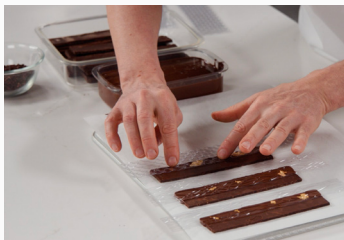
# ENROLL THE CLASS TO GET FULL ACCESS.





## BLAK WHISKY BAR

Enrobed Chocolate is one of the 3 chocolate-making techniques you'll learn in this class. In this lesson, Thomas takes you through the unique process of merging your pastries with other ingredients, like liquor. He shows how you can infuse your cocoa in oakwood for special Oak Barrel Infused Whisky Paste, following the steps for liquor infusion, forming the chocolate bar, cutting, and enrobing.



## Enrobed Chocolate: Whisky Bar

Learn how you can infuse your cocoa in oakwood for special Oak Barrel Infused Whisky Paste, following the steps for liquor infusion, forming the chocolate bar, cutting, and enrobing.

**ENROLL THE CLASS TO GET FULL ACCESS.**







## TAHITIAN BLAK CUBE

In the second chocolate-making technique shown in this class, Thomas shows us Naked Chocolate. He speaks to the simplicity of cacao in its purest form by making a rich ganache, followed by tips on avoiding the incorporation of air in various ways to control the shelf life of your chocolate.



## Naked Chocolate: Tahitian Cube

Thomas shows us Naked Chocolate. He speaks to the simplicity of cacao in its purest form by making a rich ganache, followed by tips on avoiding the incorporation of air in various ways to control the shelf life of your chocolate.

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## BLAK CARAMEL DOMES

The final lesson in our chocolate trilogy is Casted bonbons — a technique you can't go without. You'll learn how to hide the creamy caramel filling on the inside of the bon-bon, with added tips on creating various caramel gradations.



## Casted Chocolate: Caramel Domes

The final lesson in our chocolate trilogy is Casted bonbons — a technique you can't go without. You'll learn how to hide the creamy caramel filling on the inside of the bonbon, with added tips on creating various caramel gradations.



## Chocolate Tempering

Chef Thomas demystifies tempered chocolate with an easy and effective way of tempering in a bowl—waste-free, hassle-free, and no clean-up required. He lets us in on the secret to an effective and glossy finish on the delicate bonbons.



## Decoration, Casting & Filling

Thomas creates the exquisite gloss seen on modernly decorated bonbons with the latest handmade stamping technique. Follow his lead to stamp, spray, cast, fill, close, unmold, and of course, enjoy!

# ENROLL THE CLASS TO GET FULL ACCESS.

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**Be inspired and encouraged!  
Create your own luck!**

Thomas Haas

**PastryClass**