

*JOAKIM*  
*PRAT*

TEACHES 3-MICHELIN PASTRY

**PastryClass**

# JOAKIM PRAT TEACHES YOU

*all about plating desserts and ice cream. And, best of all, he makes it so simple!*

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# MEET YOUR INSTRUCTOR

*Highly acclaimed chef, Joakim Prat, credits his decision to enter the world of pastry to his mother—and her inability to cook! Born and raised near Biarritz in France, he knew he wanted to be a chef at the age of 4, fell in love with the world of pastry at 15, became the youngest Executive Pastry Chef to work in a 3-Michelin starred restaurant at 24, and had nine Michelin stars to his name by 29.*

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**I will help you to find a line  
between ordinary dessert and  
Michelin Star experience.**

Joakim Prat



His signature style is a spin on classic French pastry; he brings a young, creative and modern eye to traditional desserts. This unique artistry and take on the classics earned him his nine Michelin stars across five restaurants, among them The Greenhouse in London and Can Fabes in Spain—the first 3-Michelin starred restaurant in Spain.

Master baker and artist Prat, has taken his years of experience as Head Pastry Chef and used it to open the only choux pastry specialist patisserie in London. The one-of-a-kind creations made across his four stores are as stunning to look at as they are to taste. Handcrafted every day, the eclairs, choux, and chouquettes bring a little taste of modern France to London.

Joakim was not only awarded the UK's Best Dessert of the Year and the UK's Rising Talent at UK Pastry Open World Cup but has also been acclaimed by official UK royalty, in the Queen of England, and unofficial UK royalty, in the Beckhams.

For him, pastry is about sharing and caring, so he is a regular teacher and contributor to the Asia Pastry Forum. Giving back to the next generation of pastry chefs by teaching modern French pastries and refining plated desserts alongside other pastry chefs, chocolatiers, master bakers, and avant-garde chefs.

His fun three-word cooking philosophy of “colorful, aesthetic and seasonal” combined with passion you can taste through his food, means its unsurprising when he says that going to the kitchen is not going to work, “he’s going to enjoy himself.”

His recipes are born from a color rather than a taste. From there, he follows his inspiration and intuition to create majestic pastries; prepare for a feast for the senses from Prat’s colorful, creative masterpieces.

# 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

*It's not necessary to have all of the tools and utensils 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 tools and utensils 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!*

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# INGREDIENTS

*If it's important to get a specific version of an ingredient, that specification will be outlined in the recipe, e.g., 'heavy cream, 36%' or 'butter, 82%', etc. If you can't find the exact ingredient, find the closest matching substitute. It's not necessary to get all of the ingredients for all of the recipes; step one is always to watch your class first and then decide what's actually important for you to have. Your instructor may inform you about possible alternatives during the class. 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!*



Based on our experience, we know that all of the ingredients you may need are accessible in every country from supermarkets and local or online pastry shops. Some of the ingredients needed may be new to you, which is excellent. It's a sign that this class is a step up in your pastry development journey—take advantage of it and embrace learning to work with new ingredients!

For specific professional items that aren't available locally, google the product's name, scroll through the results, and find one that suits your delivery area.

We have over five years of experience with students from over 140 countries, from big to small, industrial to developing; each country has everything you need to succeed in pastry. Look, and you will find!

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





# SUGAR SPHERE

Get ready for caramel like you've never experienced before! Joakim teaches you how to find balance in your ice cream and ensure it's not too sweet.

Taste Joakim's favorite plating dessert. Imagine this, Joakim breaks the Sugar Sphere with the touch of a spoon. A world of recipes smashes right before you: explore the crunchiness of Sphere, the freshness of Apple Pears, the sweetness from the Caramel, the body from Poppy Seed Crumble, and the Green Coffee Chantilly that binds everything together.



## Caramel Ice Cream

The first step in the SUGAR SPHERE recipe is caramel ice cream. Get ready for caramel like you've never experienced before! Joakim teaches you how to find balance in your ice cream and ensure it's not too sweet.



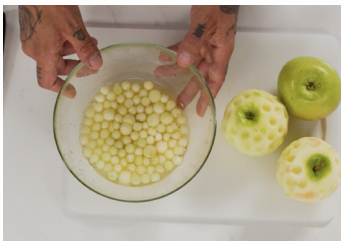
## Caramel Sauce

Joakim believes that sweetness in pastries should never make you jump! Learn how to reduce the sweet sensation in any caramel recipe, and talk about the maturation process and ingredient combinations.



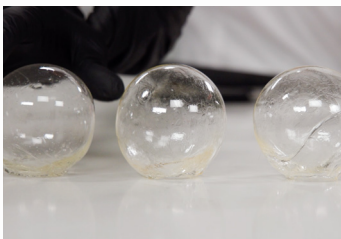
## Green Coffee Chantilly

In this lesson, Joakim unfolds a classic with a Chantilly recipe. Using his Michelin experience, he teaches a modern, simple way of adding unique flavors to it.



## Apple Pearls

Every fruit has a story, and this fruit's story will be revealed in this exceptional plating dessert. Learn how to preserve the colors of the fruits, create fresh apple pearls, and develop your timing techniques.



## Blown Sugar Sphere

To appreciate Michelin pastry, you must have this one skill handy; learn how to create a perfectly clear and transparent sugar sphere that lasts.



## **Poppy Seed Crumble**

A world of recipes smashes right before you: explore the crunchiness of Sphere, the freshness of Apple Pears, the sweetness from the Caramel, the body from Poppy Seed Crumble, and the Green Coffee Chantilly that binds everything together.

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



# CHOCOLATE TONKA COULANT

An impressive combination of hot coulant with cold ice cream takes you on a crazy rollercoaster of taste!

First things first, Joakim explains the difference between Fondant and Coulant. Learn an interesting approach for preparing last-minute desserts in advance and making sure they can still be served on the spot as a plating dessert. Chef Prat shows us preparation, timing, storage, organization, and serving techniques.



## Vanilla Tonka Ice Cream

Joakim shares his professional tips on choosing certain ingredient brands over others, proper ice cream storage, and shelf life. Learn about the unique Tonka spice, including what recipes you can apply it to and in what proportions.



## Coulant Liquid Insert

We have a lot to learn from anyone working in a Michelin-starred restaurant, so in this class you can learn to gracefully create a chocolate insert for the TONKA COULANT recipe with ease and simplicity.



## Coulant Dough

Learn an interesting approach for preparing last-minute desserts in advance and making sure they can still be served on the spot as a plating dessert. He shows us preparation, timing, storage, organization, and serving techniques.



## Assembly and Decoration

Explore the magical experience of chocolate tempering, followed by the long-awaited moment of tasting the CHOCOLATE TONKA COULANT. An impressive combination of hot coulant with cold ice cream takes you on a crazy rollercoaster of taste!



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



# COCONUT - PASSION FRUIT

Explore a new take on plating desserts with this COCONUT PASSION FRUIT creation.

Start with an exotic sorbet and discover how to keep fruits fresh in the recipe, as if you'd just picked them.

Imagine crispy Coconut Meringue, exotic sour Sorbet, with a kick of a Ginger Yogurt Mousse, and soft Avocado Cream. It's time to experience new textures on a Michelin star level with this perfectly balanced Summer recipe!



## Exotic Sorbet

Explore a new take on plating desserts with this COCONUT PASSION FRUIT creation. Did you know there is a right temperature to eat a sorbet? It's time to get your temperatures straight!



## Avocado Cream

Joakim explains how to use avocado as an ingredient; to refine it and preserve its color for plating desserts. A true Michelin experience!



## Ginger Yogurt Mousse

What is so special about this class? 9-Michelin-experienced Chef Joakim knows you might be a home baker or a professional, so he shows you the way for both smaller portions for home and larger portions for production.



## Coconut Meringue

Imagine crispy Coconut Meringue, exotic sour Sorbet, with a kick of a Ginger Yogurt Mousse, and soft Avocado Cream. It's time to experience new textures on a Michelin star level with this perfectly balanced Summer recipe!

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



# RASPBERRY TARTE

Learn the difference between working in a pastry shop and a restaurant and how you can bring out the freshness in your desserts.

Get ready to turn it up a notch and learn the unique upside-down concept of RASPBERRY TARTE! Feel it with all your senses when Joakim says it's summery, fresh, sweet, and light. He has served a crazy amount of tart variations in his Michelin restaurants, but this tart can also fit right into a pastry shop menu!



## Pâte Sucrée

Joakim takes you on a journey of the perfect Pâte Sucrée Dough for a RASPBERRY TARTE dessert. Watch carefully while he rolls, cuts, and shapes. Learn how to avoid losing the elasticity of the dough and take tips on working with various tart rings.



## Raspberry Compote

Learn how to infuse your compote with an extra raspberry texture, — Joakim insists his compote is rich with raspberry — talk about different gelling agents and get closer to a RASPBERRY TARTE fresh finish.



## Raspberry Coulis

Joakim talks about restaurant servings, how last-minute preparations work and how unique the concept is. Learn the difference between working in a pastry shop and a restaurant and how you can bring out the freshness in your desserts.



## Vanilla Cream

Joakim shows us his version of a delicate Vanilla Cream in a way that couldn't be more simple or informative. Learn about gelatins, starches, various proportions, and most importantly, storage guidelines.



## Ladyfingers

You've heard right! We're gonna see Joakim piping! Embrace the simplicity of the steps for this Ladyfingers recipe.





## Assembly and Decoration

Get ready to turn it up a notch and learn the unique upside-down concept of RASPBERRY TARTE! He has served a crazy amount of tart variations in his Michelin restaurants, but this tart can also fit right into a pastry shop menu!

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# PASSION FRUIT SOUFFLÉ

The combination of the cold and creamy Passion Fruit Sorbet with hot and airy Souffle is a true Michelin experience that everyone can now have at home!

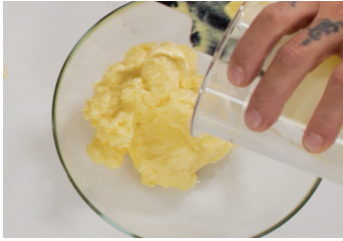
Learn many sorbet recipes in this class, knowing that each one brings you a step closer to Michelin excellence. Joakim shows you how to make a delicious sorbet that keeps the flavors and colors of the fresh fruit.

Tune into your senses and learn Joakim's souffle technique. Cooking! Blending! Molding! Piping! Baking! It's all worth it to master the most delicate and high skilled dessert.



## Passion Fruit Sorbet

Learn many sorbet recipes in this class, knowing that each one brings you a step closer to Michelin excellence. Joakim shows you how to make a delicious sorbet that keeps the flavors and colors of the fresh fruit (and can be easily replicated at home!).



## Soufflé

Tune into your senses and learn Joakim's soufflé technique. Cooking! Blending! Molding! Piping! Baking! It's all worth it to master the most delicate and high skilled dessert.



## Assembly and Decoration

The combination of the cold and creamy Passion Fruit Sorbet with hot and airy Soufflé is a true Michelin experience that everyone can now have at home!

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# **BONUS RECIPES**

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**Life is a constant evolution and Pastry is the same! Starting your journey at some point, will always bring you results, if you work with passion!**

Joakim Prat

**PastryClass**