

Johan
Martin

TEACHES VIENNOISERIE

PastryClass

JOHAN MARTIN TEACHES YOU

everything about the Viennoiserie pastry, including mixing, proofing, laminating, shaping, baking, decorating, and, of course, tasting!

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MEET YOUR INSTRUCTOR

After discovering pastry by accident, international pastry consultant Chef Johan Martin has mastered the art and science of the profession. Through love, passion and 20 years of experience, he has become the go-to viennoiserie expert!

Johan had a less than traditional journey to pastry success, accidentally discovering the career path after rejection from the army. He loved to create with his hands, and when he found pastry, he threw himself headfirst into the job, starting training in his very own home kitchen!

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I wanna show you how much fun you can have with mixing, rolling, shaping, baking, proofing and of course tasting!

Johan Martin

The real career magic starts for Johan in Paris! He worked at several prestigious pastry and chocolate shops, including Maison Debieux, and then worked as a pastry consultant with Stéphane Glacier, MOF Pâtissier.

His success didn't stop as he became vice-champion of Europe at the Sirha artistic sugar trophy and joined the teaching staff of the Bellouet Conseil in Paris owned by the chef Jean Michel Perruchon, MOF Pâtissier.

Despite falling into the industry by accident, he's achieved his dream of teaching and traveling worldwide. His first pastry book, "Top Dessert," aimed at an amateur audience, was conceived so he could teach the magic of pastry in desserts. Today he is an independent pastry consultant while traveling around the globe for masterclasses and demonstrations.

In 2020, he published a book highlighting his favorite pastry, his special artisanal Viennoiserie. He's passionate about the shapes and colors you find in desserts and loves to showcase unusual and visually appealing desserts and Viennoiserie. He's traveled to many countries to share the magic of Viennoiserie. He's probably visiting some new place right now!

Johan loves sharing his passion, knowledge, and creativity, and while he may seem 'cold,' to many on social media, in class you see a different side: a kind side. So, don't you worry about that, he can't wait to meet you and have fun together!

"Quand on aime, on ne compte pas"



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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AMAZON CHOCOLATE

Johan brings the best seller, AMAZON CHOCOLATE, to your kitchen. He's starting strong with the most sought-after recipe of all: Brioche dough! Learn how to work under different conditions, depending on your environment, and how to make Viennoiseries without any molds, proofer, or equipment. The real treasure of Johan's class is the simplicity of the techniques applied.

It's your turn to create the killer combination of multiple textures in the AMAZON CHOCOLATE recipe. Learn how to achieve the brioche's softness, the Chocolate Cream's silky texture, and the crunch from the Cocoa Nibs Crumble, one of Johan's most famous recipes for a (tasty) reason.



Brioche

Johan brings the best seller, AMAZON CHOCOLATE, to your kitchen. He's starting strong with the most sought-after recipe of all: Brioche dough! Learn how to feel the dough and see the first gluten window check of this class.



Chocolate Brioche

Johan shows you how to save time in the kitchen and make two kinds of brioche from one recipe. Learn how to work under different conditions, depending on your environment, and how to make Viennoiseries without any molds, proofer, or equipment.



Chocolate Decoration

Chef Johan demonstrates a unique approach that ensures the chocolate is even smoother after the tempering. It's a simple process that is super easy to replicate in your own kitchen—no clean-up required!



Chocolate Cream

The real treasure of Johan's class is the simplicity of the techniques applied. This Chocolate Cream recipe will teach you how to flawlessly create pastry cream emulsion and highlight the AMAZON CHOCOLATE recipe with even more textural variations.



Cocoa Nibs Crumble

Follow Johan's philosophy and create the killer combination of multiple textures in the AMAZON CHOCOLATE recipe. Learn how to achieve the brioche's softness, the Chocolate Cream's silky texture, and the crunch from the Cocoa Nibs Crumble.

ENROLL THE CLASS TO GET FULL ACCESS.



HIGH HEELS

“Are you ready for the fashion show?” Johan asks, and we can’t resist touching upon pastry fashion! It’s time to learn how to make the legendary croissant dough. You’ll discover unique methods to master your lamination, from surprising ways of mixing the ingredients to double and single folds.

Learn how to color your croissant dough. Johan touches on the importance of pre-fermentation, how to develop the flavor and create dough elasticity. Observe and embrace the technique of attaching two doughs together and laminating a bi-color croissant.

HIGH HEELS: Hear the crisp and crunch of the dough, and feel the moist and soft confit. “This is the best shoes I have ever eaten,” says Johan, and we can’t deny that we want a taste!



Croissant

It's time to learn how to make the legendary croissant dough. In this lesson, you'll discover unique methods to master your lamination, from surprising ways of mixing the ingredients to double and single folds.



Strawberry Dough

Learn how to color your croissant dough. Johan touches on the importance of pre-fermentation, how to develop the flavor and create dough elasticity. Embrace the technique of attaching two doughs together and laminating a bi-color croissant.



Strawberry Confit & Pâte Sablée

Discover a new way to make fruit confit with sugar syrup and a very smooth texture. Learn how to make Almond Pâte Sablée and follow Johan's baking suggestions to make your dough crispy and achieve a nice golden color.



Viennoiserie in Fashion

The most common question Johan's students ask is, "When should I stop the dough pre-fermentation?" Take this lesson to find out the answer! Learn how to make your own molds for this creation: the HIGH HEELS.

ENROLL THE CLASS TO GET FULL ACCESS.



RASPBERRY FLOWER

Let us introduce the most stunning creation of all, the Raspberry Flower. There's so much to learn; where shall we begin? Johan's first priority is lamination, the most important step in Viennoiserie. You'll get more details and tips in this lesson than you've ever got before!

This pastry is beautiful, but its beauty can't compare to the fantastic flavor and textural balance! This is what high-end Viennoiserie is all about! Crispy bi-color croissant dough on the outside, with a fresh splash of Raspberry Compote and a surprise second splash of Raspberry Coulis on the inside, all wrapped up with Shiny Syrup and a Glossy Glaze.



Lamination

Let us introduce the most stunning creation of all, the Raspberry Flower. There's so much to learn; where shall we begin? Johan's first priority is lamination, the most important step in Viennoiserie.



Bi-color Dough

Explore how to color dough to create a stunning visual effect for your pastry and take your dough to the next level! Learn how to stick two doughs together without water, and get some tricks to avoid your fillings running out of the dough when it's baking.



Raspberry Confit

In this lesson, you'll learn the confit stability steps and Johan's testing process. If the confit doesn't pass Chef's test, there's a risk it will turn into liquid and ruin our pastry altogether! Check and learn!



Shiny Syrup & Raspberry Compote

This recipe is valuable, easy to make, and versatile—you can use it in any other pastry creation! Learn about Johan's approach to fruity inserts, the temperatures, and the stunning, fresh, and soft textural outcome of the Raspberry Compote.



Glaze

Crispy bi-color croissant dough on the outside, with a fresh splash of Raspberry Compote and a surprise second splash of Raspberry Coulis on the inside, all wrapped up with Shiny Syrup and a Glossy Glaze.

ENROLL THE CLASS TO GET FULL ACCESS.



BLACKCURRANT PETALS

This BLACKCURRANT PETALS creation definitely stands out in this class. Why? Because of the dough recipe! Chef says it's simple, and in this lesson, he proves it over and over again! Learn how to replicate Johan's quality dough.

One of Johan's biggest achievements is mastering fruity inserts that are silky and smooth, not sticky or sweet. And in this class, he shows you how! The BLACKCURRANT PETALS creation is so delicate and tempting. I guess, with ingredients like Blackcurrant Milk Bread Dough, Confit Cassis, and Clear Syrup, how could it not be?



Blackcurrant Milk Bread Dough

This BLACKCURRANT PETALS creation definitely stands out in this class. Why? Because of the dough recipe! Chef says it's simple, and in this lesson, he proves it over and over again! Learn how to replicate Johan's quality dough.



Cassis Confit

One of Johan's biggest achievements is mastering fruity inserts that are silky and smooth, not sticky or sweet. And in this class, he shows you how! The BLACKCURRANT PETALS creation is so delicate and tempting.

ENROLL THE CLASS TO GET FULL ACCESS.



STRAWBERRY SWIRL

Johan says there should be filling in every bite of your Viennoiserie—even the very last one! Strawberry Compote is a perfect filling for your STRAWBERRY SWIRL creation; it's very technical, but you'll master it with clear instructions! When it's time to taste test, make sure you savor the Strawberry Swirl splash—the multiple and crunchy croissant layers and the fresh strawberry center!



Dough, Fermentation, Flour, Lamination, Shaping

Johan guides you through working with croissant dough, different flour types and approaches, the lamination process, buttering the molds, his signature swirl shaping technique, brushing with syrup, and ... even more in the next lesson.



Strawberry Compote

Strawberry Compote is a perfect filling for your STRAWBERRY SWIRL creation; it's very technical, but you'll master it with clear instructions!

ENROLL THE CLASS TO GET FULL ACCESS.



TAHITI

Enjoy the softness of the brioche, the crispiness of Pâte Sablée, the delicate balance between the silky Salted Butter Caramel and the soft Pastry Cream, and the scent of Orange Blossom.

We couldn't discuss brioche without including this must-have lesson on brioche dough from Johan! In this class, you'll learn about the temperatures of the dough and how to work with different outcomes and do various pre-fermentation steps, depending on your kitchen conditions.

Johan also brings his best caramel recipe to this class and we're understating it when we say it's silky, rich, and smooth.



Brioche Dough

We couldn't discuss brioche without including this must-have lesson on brioche dough! Learn about the temperatures of the dough and how to work with different outcomes and do various pre-fermentation steps, depending on your kitchen conditions.



Orange Blossom Syrup

If there's one thing we know, it's that brioche must be soaked! In this class, you'll learn how to create syrup for a moist brioche, and, even better, you can use this syrup for all sorts of pastries: travel cakes, double-baked croissants, and much more!



Salted Butter Caramel

Watch and learn as Johan gracefully makes dry caramel without using spatulas, whisks, or, would you believe it, not even a thermometer! We're understating it when we say it's silky, rich, and smooth.



Pastry Cream

What is the most important step in creating a truly high-quality pastry cream texture? The cooling process. Cool down your creams the right way with Johan in this lesson.



Almond Sablée

Enjoy the softness of the brioche, the crispiness of Pâte Sablée, the delicate balance between the silky Salted Butter Caramel and the soft Pastry Cream, and the scent of Orange Blossom.

ENROLL THE CLASS TO GET FULL ACCESS.

BONUS RECIPES

ENROLL THE CLASS TO GET FULL ACCESS.

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There is a quote I love “Quand on aime, on ne compte pas”, when you have passion for something, the effort and time are countless.

Johan Martin

PastryClass