

FRANK
HAASNOOT

TEACHES TURNING IDEAS INTO PASTRY

PastryClass

FRANK HAASNOOT TEACHES YOU

to find your pastry style and source inspiration. Explore his unique approach to presentation: no freezer, no molds, no food colors.

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MEET FRANK HAASNOOT

World Pastry Champion, Frank Haasnoot, has over 25 years of experience working as a pastry chef for several renowned brands across the globe. He is one of the best pastry chefs in the world thanks to his grandmother who urged him to do a two-year stint as a patissier—it was that two-year stint that set the foundation of his love and passion for pastry and would propel him to success.

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**We don't want to go easy way,
the easy way will always give
you the same results.**

Frank Haasnoot

Throughout his career, Frank has competed and won many national and international pastry competitions; It was a win in his home, the Netherlands, that launched him to fame and resulted in him working high-end jobs in New York (La Tulipe Desserts), Kuwait (the Victorian), Taiwan (Mandarin Oriental Hotel) and Hong Kong (the Peninsula Hotel).

After several Dutch competitions, he decided it was time to compete on an international level, being crowned World Chocolate Masters 2011 in Paris. His breathtaking showpiece named "Warrior", entirely sculpted out of chocolate during the competition shows an Aztec warrior in the quest for cacao in the jungle – perfectly balanced in a way that only the best chocolatiers can achieve.

One of the most talented pastry chefs in the world, he is renowned for his fresh, glamorous, unique, and extremely sophisticated work that offers a mix of original, curated, and creative pastries. His high standards, elegant touch, and vision have solidified his reputation in the pastry world and with those who have enjoyed his creations.

Multi-talented Haasnoot has also released Prisma, a pastry book created within the concept of six colors. Each color chapter contains eight products accompanied by recipes, colorful photography, and stories about the chefs' past, present, and future endeavors.

Since his return to the Netherlands, he has divided his time between masterclasses and consultancy

jobs, teaching and developing his work freely, for any pastry and chocolate-related project with his unique, contemporary and stylish touch.



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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VANILLA CHOCOLATE CLOUD

Learn the beine marie method for meringue and dig into the fine texture methods that can be applied to both meringues and sponges.



Cocoa Meringue

Learn the beine marie method for meringue and dig into the fine texture methods that can be applied to both meringues and sponges.



Chocolate Sponge

Frank shows his unique variation of the Zacher sponge. A recipe he loves to use as a base for most of his sponge recipes.



Chocolate Crèmeux

Frank will teach how to cook the cream without using a thermometer but by assessing it with your eyes. As he says: "You don't need something complicated to make it tasty! Only 5 simple ingredients, and it's a hit!"



Vanilla Chantilly

Learn Frank's unique technique to preserve the fresh flavors of a recipe's ingredients. This method allows you to save time and, as a result, gives you more time to enjoy your creative self!



Chocolate Decorations

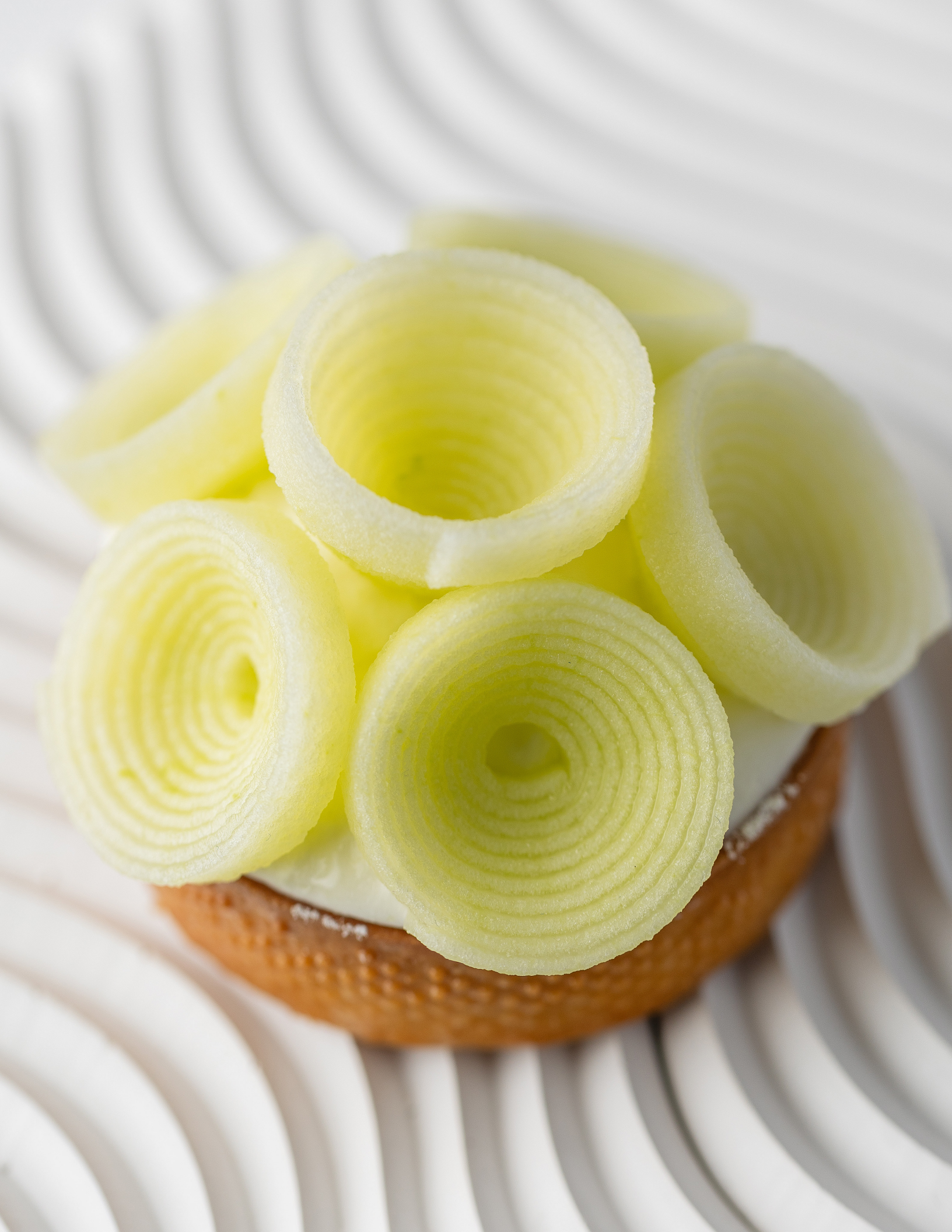
How important is the quantity of chocolate for tempering? Very! Find out why in this class. Chef Frank demystifies tempered chocolate and showcases his favorite design — tempering on marble!



Assembly

Frank is pulling back the curtain in this class by sharing so many of his concepts: balancing textures: finding a replacement for piping tips, mono flavor concept, representation of the decoration and the flavors and own concept of “making a family”.

ENROLL THE CLASS TO GET FULL ACCESS.



APPLE

Introducing Frank's unique twist on the traditional baked apple tart—no baking required... Intrigued? Discover how in this class, starting with his favorite Pâte Sablé recipe, used for lining the tarts and creating a beautiful structure.



Pâte Sablé

Introducing Frank's unique twist on the traditional baked apple tart—no baking required... Intrigued? Discover how in this class, starting with his favorite Pâte Sablé recipe, used for lining the tarts and creating a beautiful structure.



Frangipane

Easy to make, easy to store; a classic Almond Cream recipe with Frank's special touch.



Apple Rolls

Always a hit! Not only are Apple Rolls unique, fresh and tasty, but they are also easy to make. Frank shares his suggestions on the many ways you can make them your own.



Apple Yogurt Mousse

Apple Yogurt Mousse is a hidden gem in pastry that Frank generously shares with you in this class. Using this recipe as an example, you'll learn how to keep the color of your fruit vibrant throughout your cooking.

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SEREH

Sink into Franks' signature – and one of his most popular – flavor combinations: lemongrass, mango and passion fruit. Build on your recipe skills while transforming the dough recipe into a crumble.

Same ingredients, two very different results!



Lemon Crumble

Sink into Franks' signature — and one of his most popular — flavor combinations: lemongrass, mango and passion fruit. Build on your recipe skills while transforming the dough recipe into a crumble. Same ingredients, two very different results!



Lemongrass Sponge

Pastry Chef Frank talks about low sugar sponges and teaches you how to match the density of flavors and textures to get a lighter and softer feel while maintaining stability and a spongy texture.



Whip Ganache & Compote

Building cakes without a freezer? No problem. Frank takes you on a journey to explore the ingredients and techniques that allow you to adjust your recipes from freezer-safe to fridge-safe. Learn about “Family flavors”, safety guidelines, and productive workflow.



Mango Mousse

Learn how to make the best of small-batch recipes in this class. Explore Frank's vision by creating variations of the whipping cream stages to match the light textures of fruity or acidic mousses.



Assembly

Explore the foundations of assembly, including assembling without molds, placing a mousse cake inside pastry rings without acetate and keeping it suitable for production in the fridge. Learn how to achieve the right firmness for your whipped ganache.



Decoration Confit

Take a journey of self-discovery that will help you find your pastry style. Frank will share his experience, tips and stories from his creative moments and how his creativity has evolved.

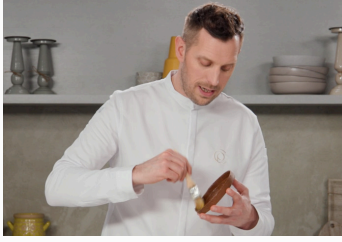
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TART

Tarts are Frank's "cup of tea" – the crispiness and the soothing combination with creams creates a simply mouth-watering experience! What should you expect from the best tart dough? Frank will answer this question and demonstrate it right away.

Sneak peek: it should hold the shape and be elastic and neat.



Choco Pâte Sablé

Tarts are Frank's "cup of tea" — the crispiness and the soothing combination with creams creates a simply mouth-watering experience! What should you expect from the best tart dough? Frank will answer this question and demonstrate it right away.



Dark Chocolate Sponge

Learn how to make a dark chocolate sponge that can serve as a base for many of your future creations.



Marmalade & Jelly

Frank teaches you how to recognize the similarity of flavor combinations for your pastry, using the fruity, tangy and bitter flavors in this recipe as an example.



Earl Gray Caramel

Learn Frank's tips for achieving the caramels' dark golden brown color and its cooking specifics.



WFC Mousse

Discover a new way to layer cakes and talk about the concept of the complete opposite decoration styles.

ENROLL THE CLASS TO GET FULL ACCESS.



CHOCOLATE ROSE

Frank discovered this chocolate recipe over 20 years ago in New York, and since then, he hasn't found a better variation. He will reveal the one special ingredient that makes the magic happen. Roll the chocolate, shape the petals, build the rose, and fall in love. Repeat.



Creating the Decoration

Frank will reveal the one special ingredient that makes the magic happen. Roll the chocolate, shape the petals, build the rose, and fall in love. Repeat.



Coloring the Rose

Your final lesson will leave you breathless. Inspire, Learn and Create with Frank today!

ENROLL THE CLASS TO GET FULL ACCESS.

BONUS RECIPES

ENROLL THE CLASS TO GET FULL ACCESS.

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**Your pastry needs to be
beautiful and unique, easy to
make but hard to copy.**

Frank Haasnoot

