GREGORY

DOYEN

TEACHES PETIT PASTRY

PastryClass

GREGORY DOYEN TEACHES YOU

the best of his petit pastry recipes with modern low sugar and natural flavors.

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MEET GREGORY DOYEN

Gregory Doyen is one of the world's most beloved pastry chefs and influencers. Born and raised in the French Burgundy region he experienced the magic of pastry in early childhood, growing up in a house that was full of art, food, and creativity. Every Sunday morning, Gregory could be found closely watching his mother cooking pie; it was here that the flavors, aromas, and precision of pastry cooking first captivated his senses, and very soon the kitchen became his favorite place.

“

You don't need a pastry shop to do what you love; you can totally be a star in your home kitchen.

Gregory Doyen

The internationally acclaimed Pastry Chef pursued this 'challenging, enchanting profession' because of the artistic possibilities it affords you; possibilities he has passionately explored and experimented with across all of his Executive Pastry Chef positions from the luxurious Mandarin Oriental Hotel in Taipei, Taiwan to the Hediard group in Russia.

Doyen has authored a book, Sweet Concepts, that "transposes his soul, his style" according to Emmanuele Forcone. Chef Doyen invites you to enter his world of pastry creation, through stories of inspiration and guided creation of his signature pastries. The book, and his baking philosophy, revolve around three concepts: simplicity and evidence; quality and authenticity of ingredients; design and modernity.

Today, Gregory Doyen runs his own consulting—working as a consultant pastry and creative chef on projects around the world—and educational project "GD Sweet Concept" where he joins you in your kitchen to teach you how to make the most aesthetic and delicious confectionary creations that "combine the best techniques and flavors to get something new and incredible". He leads many masterclasses in the best pastry schools around the world to share his pastry passion, know-how, and love for chocolate; an ingredient he compares with elegance, plasticity, beauty, and pleasure.

His trademark culinary style of simplicity and sophistication has been featured across a range of publications including ELLE, Mark Jacobs Sunshine Beauty, and Vogue, and has resulted in him working with well-known brands like Dior, Chanel, Louis Vuitton, Gucci, and Prada.

The pandemic saw him focusing his activities on his digital platforms and working on a new concept he calls Unnovation, a new approach "to rethink our craft, our products, our production tools, our designs and our relationships to our customers. Therefore, this is a great opportunity to redefine our way of living and working in the future: to slow down, to produce better, more intelligently, more sustainably, more responsibly…"

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.

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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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BLACK FOREST

In this lesson, Gregory introduces his favorite cake from childhood, a Black Forest Cake, and adds a modern twist with petit portions. He will also outline ingredients that help reduce the sugars in the sponges you make.

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Chocolate Brownies

In this lesson, Gregory introduces his favorite cake from childhood, a Black Forest Cake, and adds a modern twist with petit portions. He will also outline ingredients that help reduce the sugars in the sponges you make.



Sour Cherry

Sour is a favorite pinch note for Gregory, which means Griotte is his all-time favorite pick. Learn Gregory`s unique theory about pectin types and the uncommon choice he makes that makes the pectin react with much less sugar in the recipe.



Mousse

Learn Gregory`s quick and simple mousse recipe in this class, followed by whipping cream theory mastery. However, you won't find the standard aerated texture in this mousse; instead, you will create a mousse with a silky and soft touch to it.



Chocolate Coating

There will be many unexpected tips throughout this class, but we'll give a sneak peek of one: If you want to glaze a cake nicely, the cake should be much warmer than you think. Really!

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PAVLOVA SWAN

Embrace the moment by indulging in the most unique and delicate petit pastry by Gregory Doyen: The Pavlova Swan.

The success of this dessert lies in its freshness, and it is perfect for last-minute servings. But, if you want to store it for longer for your bakery or a family treat, don't worry, Gregory has just the trick!



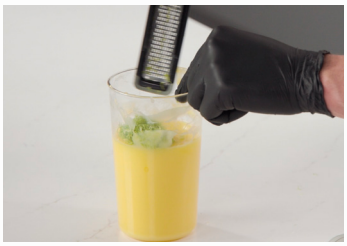
French Meringue

You can go with the Swiss meringue and lend your personal touch to this petit preparation. But whichever you choose, remember, 'sugar should be dissolved during the whipping, not in the oven during baking!'



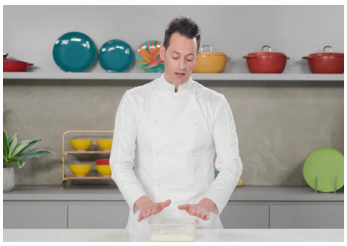
Raspberry Coulis

Chef Doyen teaches you an exciting approach to "reusable" fruity inserts in this lesson allowing you to store and reheat them as many times as you wish. You can also use this tip for many other fruity inserts.



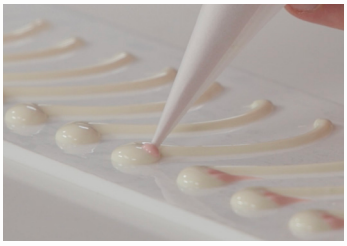
Lime Cream

Gregory guides us through manipulating a high acidity combination with egg creams to avoid overcooking.



Mascarpone Chantilly

This is a must-have technique for Gregory when he's making any insert or mousse! Quickfire question: How fast does water evaporate from your cooking pot with liquids in it? Probably not fast enough to keep the recipe balanced...



Chocolate Decoration

You hoped for one tempering technique, but Gregory surprised us with two! Traditional and modern, for large and small quantities, complicated and simple, messy and clean—the choice is yours!



Pavlova Swan

The success of this dessert lies in its freshness, and it is perfect for last-minute servings. But, if you want to store it for longer for your bakery or a family treat, don't worry, Gregory has just the trick!

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CHERRY

If you know Gregory - you know the Cherry - it is the signature petit pastry from the master.

Look at this glaze! Would you believe there are no food colors in it? Well, trust us, there aren't! There is an additional secret layer that brings shine to the glaze, protects it from humidity, and allows you to touch and hold the glaze with your hands. I bet you've never seen that before!

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Almond Sponge

Learn Gregory's top tips for the sponge that will become a cornerstone of your pastry. He'll show you how to incorporate ingredients smoothly by working with similar textures of the recipe components.



Griotte Coulis

If you know Gregory - you know the Cherry; it is the signature petit pastry from the master. Have you ever considered how the temperature of the insert can affect the piping process? If not, Gregory will give you some sneaky tips about it in this lesson!



Pistachio Cream

We know that white chocolate contains a lot of sugars, but when Gregory works his magic — abracadabra!! — he thrillingly reduces the sugar while still keeping the white chocolate! Now to the real question, is it magic, or is it just expertise?



Vanilla Whipped Ganache

Once you've mastered this ganache, it will become your alternative to any mousse recipe. Not only is it delicious, but it's so simple, with only four ingredients! Gregory gives tips on preparing it in advance and using it in portions when required.



Crispy Pistachio

Chef Gregory shows you an exciting way to work with chocolate and its crystallization to create a crispy layer with a thickness of only 3mm.



Vegan Griotte Glaze

Look at this glaze! Would you believe there are no food colors in it? Well, trust us, there aren't! There is an additional secret layer that brings shine to the glaze, protects it from humidity, and allows you to touch and hold the glaze with your hands.



Assembly

Unmolding and storing petit cakes has always been a challenge. Lucky for you (and for us), Gregory has some tips and tricks that make these tasks much easier!

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ZEPHYR

Do you find it difficult to cook whole pieces of fruits without losing the fresh, fruity sensation? Chef Doyen to the rescue! In this lesson, he gives a step-by-step tutorial using his hot process cooking technique that immediately evaporates humidity and helps keep the fruits fresh and crisp. Tasting the pineapple compote certainly got a reaction from him: “Wow! Crazy!” he said, “the passion fruit, the seeds, the crunchy, the pineapple pieces”—a world of emotion on his spoon!

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Black Dough

Chef Gregory shows you his essential tips and tricks for Sweet Dough, a dough you can use to transform any of your tart or cake bases, including making a perfectly straight shape with the dough and his approach to baking at low oven temperatures.



Coconut Sponge

Gregory shows you how to evenly spread the dough over the baking sheet. He'll also show you how to avoid sticky dough after baking while locking the humidity inside the sponge for a delicate balance.



Pineapple Compote

Do you find it difficult to cook whole pieces of fruits without losing the fresh, fruity sensation? Chef Doyen to the rescue! He gives a step-by-step tutorial using his hot process cooking technique that immediately evaporates humidity.



Mascarpone Chantilly

Learn Gregory's approach to storing your pastries in the freezer while avoiding dryness and maintaining the textures. Sharing tips on switching and replacing different ingredients is very important to Gregory.



Marshmallow

Don't expect your standard chewy meringue, this version is very soft and creamy. How do you achieve that? Playing with the mixer's speed, emphasizing the shape of the dipping container, and learning Gregory's dipping technique.

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SICILIAN PISTACHIO CAKE

According to Chef Gregory, the success of this sponge depends on a perfect emulsion. Creating the ideal emulsion starts with the correct temperature ingredients and the speed you add them. Once you master balancing fats and water and get a creamy and shiny feel to your dough, you'll master this recipe!



Pistachio Cake

Creating the ideal emulsion starts with the correct temperature ingredients and the speed you add them. Once you master balancing fats and water and get a creamy and shiny feel to your dough, you'll master this recipe!



Pistachio Ganache

Do you usually use a fridge when you're crystallizing your ganache? Well, not for this recipe! Gregory teaches you how to prepare your ganache for piping with the proper temperature controls.



Sicilian Pistachio Coating

Learn a step-by-step process of creating a soft protective layer for your Sicilian Pistachio petit cakes that locks in moisture and keeps the creaminess on the outside. Pistachio here, pistachio there - Pistachio heaven, they say!

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BONUS RECIPES

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If pastry is something you are passionate about, let’s build the foundation together!

Gregory Doyen

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