

Toni  
**Rodríguez**

TEACHES MODERN VEGAN PASTRY

PastryClass

# TONI RODRÍGUEZ TEACHES YOU

*From Vegan Butter to Vegan Eggs! Learn to make Vegan Macaron, Brioche, Croissant, French Entremet, Tart, and Cinnamon Rolls from the Father of Vegan Pastry.*

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# MEET YOUR INSTRUCTOR

*After becoming a vegan in 2004 for ethical reasons, Toni discovered his passion for gastronomy and began to research and develop recipes using only plant-based ingredients.*

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**My first rule of vegan pastry -  
it must be tasty!**

Toni Rodríguez

He decided to train by working in vegetarian restaurants, but his concern for the research and development of vegan pastry led him to create his own project, the pastry shop Lujuria Vegana, in 2005. He combined his work experiences from his pastry shop and several vegan restaurants in Barcelona, Madrid, and Mallorca, with the research and development in vegan pastry to obtain totally new products in the culinary world. Toni has also published several cook and pastry books.

The desire to share his knowledge has led Toni to travel to different countries to provide courses and private consultations for companies and restaurants.





# EQUIPMENT

*It's not necessary to have all of the equipment and 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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# THEORY

Toni teaches this class in a way you've never experienced before; you'll learn about Vegan Butter, Vegan Eggs, ingredients, theory, and basics.



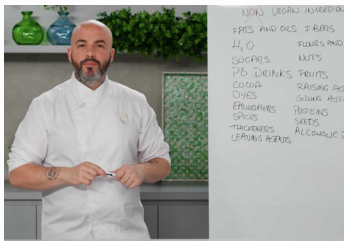
## Creating The First Vegan Macaron

Vegan macaron didn't exist back then. After 2 years and 800 tests, Toni finally achieved the perfect shell and filling. Learn about the creation process, the discovery of potato protein and how Toni integrated ingredients that have never been used in pastry before.



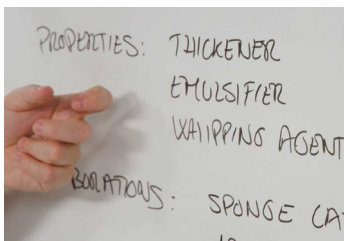
## Developing Vegan Recipes

Get an inside look into Toni's story to see how he progressed from the person mixing the ingredients to a chef that understands the science behind pastry and how each ingredient works.



## Ingredients

Your vegan story starts with an understanding of the ingredients. All of the ingredients, not just the vegan ones! Tony breaks down a list of non-vegan ingredients that may surprise you – wine, beer, and honey for one.



## Pectins, Proteins, and Gums

Thickening, emulsifying, and whipping means mousses, creams and glazes - all of which can be done in Vegan pastry. Toni discovered potato protein in 2009, and now it's a benchmark of the Vegan industry.



## Vegan Butter and Eggs

Toni teaches you the base recipes for any vegan dessert, including a gluten-free mix, neutral glaze, vegan butter, and, of course, vegan eggs. Learn about the difference between vegan egg whites for whipping and cooking, the "cold" and "hot" methods.



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# BABKA BRIOCHE

This brioche recipe is life-changing. Roll the Brioche, chop the Chocolate, spread the hand-made Nutella Cream, shape the Babka, sprinkle the Cocoa Cookie, and brush with Glaze. Finally, enjoy the explosion of taste; warm hazelnut and orange brioche with a crunchy cookie on top. Your life will never be the same!



## Brioche

Vegan Butter has its moment in this lesson as you learn how to incorporate it into Brioche. Then, you can use the knowledge Toni gives you to play with your brioche flavors; the variations are limitless! Toni might even share some of his ideas with you.



## Cocoa Cookie And Nutella Cream

Learn how to temper your cream on the table; not only is this a fun technique, but it also preserves the texture, prevents it from splitting, and creates a creamy and silky cream.



## Assembly

Roll the Brioche, chop the Chocolate, spread the hand-made Nutella Cream, shape the Babka, sprinkle the Cocoa Cookie, and brush with Glaze. Finally, enjoy the explosion of taste; warm hazelnut and orange brioche with a crunchy cookie on top.

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# VEGAN CROISSANT

Toni teaches us every step to making a Vegan Croissant dough; the lamination, the folds, and the shaping. He helps us learn how to bake with our senses, helping us gauge the dough by touch and feel!



## **Vegan Croissant Dough**

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# WALNUT-CINNAMON ROLLS

Toni believes croissant dough must be crunchy. But what if you are in a humid country? No problem! He shows you 2 tricks that will take your baking skills to the next level, regardless of any humidity! This is what Toni is all about: sharing his recipes with generosity, knowledge, and talent and making sure they are suitable for everyone.



## Almond Crumble

This crumble recipe with brown sugar is perfect for WALNUT-CINNAMON ROLLS. Learn how to use it in various ways, by baking it separately or with the rolls. Throughout this class, Toni gives you options so you can add your own touch.



## Cinnamon-Walnut Cream

There's a secret ingredient to this cream, Toni is very creative! Learn how to make a spread for the Cinnamon Rolls and elevate your dough rolling skills.



## Assembly

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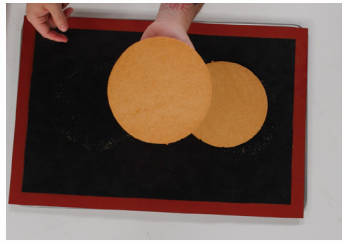
# ENTREMET STRAWBERRY, LIME, AND COCONUT

Taste the freshness of the strawberry and lime, the creamy coconut, and the light mousse. Follow Toni's step-by-step instructions as he finishes this modern cake STRAWBERRY, LIME, AND COCONUT ENTREMET with Gluten Free Sponge and Sable, Strawberry Cremeux, and Marmalade, Coconut Mousse, Strawberry Velvet, Neutral Glaze, and Strawberry Chocolate Decoration.



## Strawberry Sponge GF

This sponge is made by simply blending it! Toni teaches us how baking temperatures should differ depending on the size of the sponge you're making. Now, whether you're baking a small or a big cake, you know what to do.



## Sable GF

"It's possible to make gluten-free sable sandy, tasty, dairy-free, and egg-free," Toni says, and then his words become a reality. Learn to work with ingredient proportions to make your sable more or less crunchy.



## Strawberry Cremeux

In this lesson, Toni teaches you about the different kinds of coconut oil, how to avoid losing the acidic flavors in creams, and how to work with thicker purees of higher fiber content.



## Strawberry Marmalade

Learn how to create soft textures when cooking with agar. Strawberry marmalade is so easy to make that he even refers to it as "Fast Marmalade." This recipe allows you to choose your favorite berries or fruit and make it your own.



## Coconut Mousse

Learn how to create a light, aerated meringue without the eggy taste — cause there are no eggs! With nothing to dilute the coconut flavor, the coconut has a chance to shine. Enjoy the unexpected taste of this pure, tropical pleasure!



## Strawberry Velvet and Glaze

Follow Toni's step-by-step instructions as he finishes this modern cake with Gluten Free Sponge and Sable, Strawberry Cremeux, and Marmalade, Coconut Mousse, Strawberry Velvet, Neutral Glaze, and Strawberry Chocolate Decoration.

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# PECAN-YUZU TART

Taste the pecan madness in this fresh, naturally flavored tart! It's crunchy and acidic, with a taste of vanilla and almond, but most importantly - it's light!





## Sable

We're starting this tart recipe with another kind of Sable that Toni has prepared to teach you. However, it's not gluten-free this time! Learn how to adjust your ingredient proportions to make your sable with or without gluten. You are the boss now!



## Almond Pecan Cream

Toni teaches you how to make your own pecan flour and transform your creation into the cream for PECAN-YUZU TART.



## Pecan Whipped Ganache

The pecan flavor is everywhere in this ganache! In this lesson, learn how to work with vegan chocolate, discover the correct temperatures for whipping the ganache and create the perfect vegan emulsion.



## Caramelized Pecans

For Toni, it's not enough to just make caramelized pecans. He wants to make them extra special, and in this class, he shares his tips for how! Take notes on these storage tips – depending on your climate conditions.



## Yuzu Glaze

Yuzu glaze is the perfect finishing for this PECAN-YUZU TART. Taste the pecan madness in this fresh, naturally flavored tart! It's crunchy and acidic, with a taste of vanilla and almond, but most importantly - it's light!

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# RASPBERRY CHOCOLATE MACARON

Raspberry Macaron Shells, Creamy Chocolate Ganache, and Salty Chocolate Crunch.

It took Toni 800 experiments and 2 years in 2010 to create the first-ever vegan macaron, and now he's sharing it with you. It was worth every moment of tasting!



## Macaron Meringue

Learn how to create a vegan macaron with Toni's very own invention: vegan egg whites. Toni will take you through the texture changes, so you can learn how to master your dough texture to create thicker or thinner macaron shells.



## Macaron Ganache

Tony says that people say you can't create anything special with chocolate and raspberry because it's so common. But, he doesn't want to create something special. He wants to create something that everybody loves!



## Assembly

Raspberry Macaron Shells, Creamy Chocolate Ganache, and Salty Chocolate Crunch. It took Toni 800 experiments and 2 years in 2010 to create the first-ever vegan macaron, and now he's sharing it with you. It was worth every moment of tasting!

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# BONUS RECIPES

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**It doesn't matter if you are  
vegan or not, it doesn't matter  
if you have experience in the  
kitchen or not, I am inviting  
you to think differently about  
Vegan Pastry.**

Toni Rodríguez



