

CÉDRIC  
GROLET  
TEACHES FRUITS, NUTS, FLOWERS

PastryClass

# CÉDRIC GROLET TEACHES YOU

*to create the world's best pastry at home! He shares  
his complete pastry vision represented by 3 families:  
Fruits, Nuts, and Flowers.*

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# MEET CÉDRIC GROLET

*Chef Cédric spent his childhood discovering baking in his grandparent's hotel kitchen. Back then, he didn't even know he was working; he was just having fun and, they say, that's how you know you've found your passion!*

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**Pastry really matters if it  
brings back memories from the  
past, and at the same time,  
creates a new memory for the  
future.**

Cédric Grolet

After years of education, Chef Grolet left his home in the Auvergne region and headed to Paris to work and study at Fauchon, a new school and company. Working alongside 45 other talented pastry chefs, he constantly asked himself, 'How can I become even better?' After all, to become the best pastry chef in the world, he first had to become the best in Fauchon!

He left Fauchon for a job at the five-star Parisian hotel Le Meurice and his career truly soared, as he climbed the ranks to a Pastry Chef position at 25. His approach to this role showed his innovative, hard-working personality. Chef wanted to make memorable pastries for everyone, "I don't want you to just remember the dessert for an hour. I want you to remember it for the rest of your life."

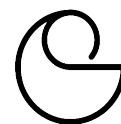
He honed in on one of his specialties, trompe l'oeil fruit: hyper-realistic recreations of lemons, mangos, nuts, and more, rendered in elaborate entremet desserts. From this, his first book, FRUITS, was born and was such a runaway success that it was translated into 15 languages!

Searching for new opportunities to grow, he created the FLOWER concept, from which another best-selling book was born.

Since then, he has released another book, Opéra, and has won many international awards, including, Best Pastry Chef in France seven times and Best Pastry Chef in the world twice. In the world! Twice! Amazing!

Today Chef Cédric Grolet operates three pastry

shops, La Pâtisserie du Meurice in Paris and Cédric Grolet Opéra, which represent the FRUITS concept, and a third shop in London that combines the FRUITS & FLOWERS concept.



**CÉDRIC GROLET**

# BAKING TOOLS & EQUIPMENT

*It's not necessary to have all of the baking tools & 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 baking tools & 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 baking tools & equipment for this class, but you can also share your findings with other students!



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



# 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!

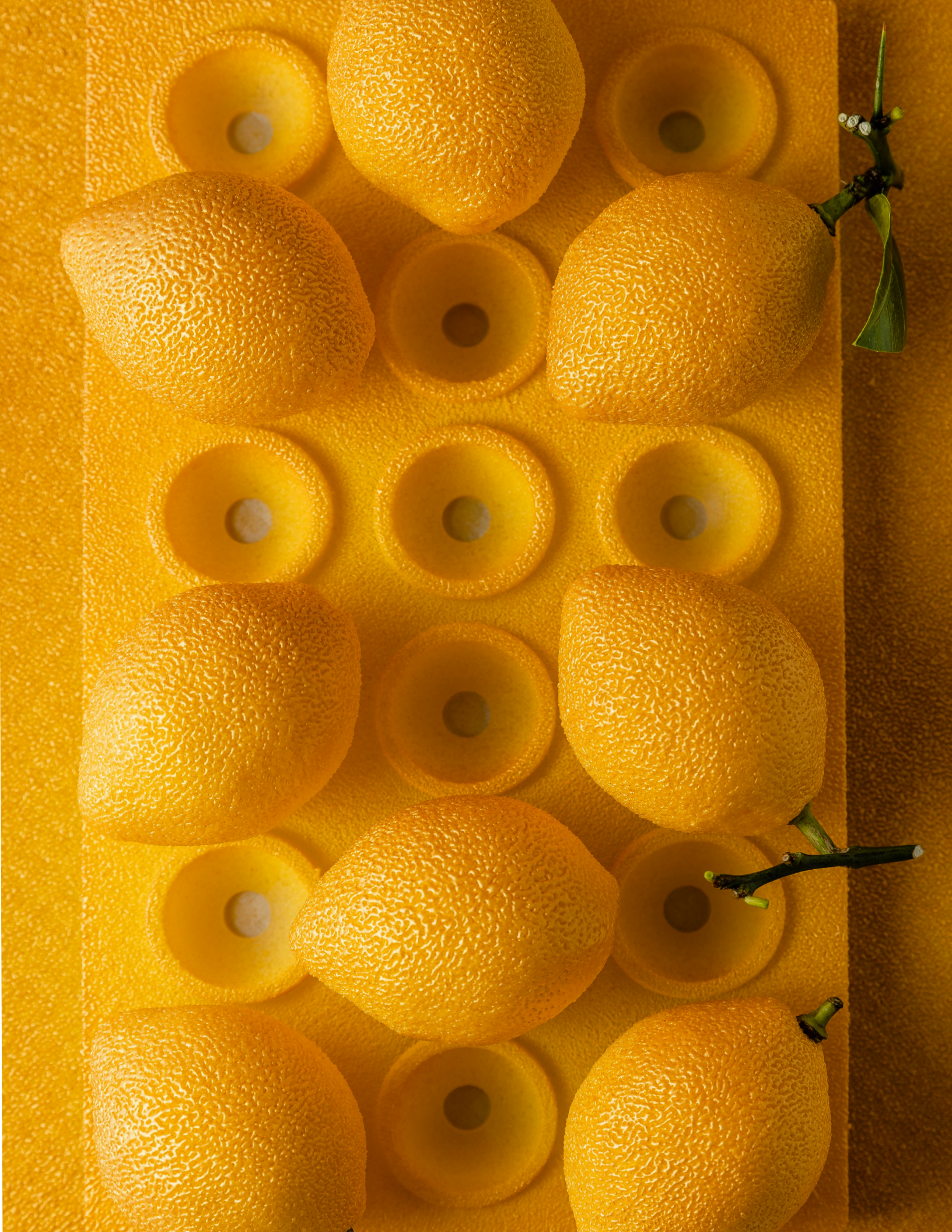
For specific professional items that aren't available locally, google the product's name, scroll through the results, and find one that suits your delivery area.

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!









# LEMON

Experience awe and amazement as you fall into the first fruit-based lesson - THE LEMON. Discover how it all started for Cédric; the seasons, nature, the family, and childhood. Great ideas come from deep inside you, from your unique nature and experiences — and everyone should embrace their own!

Learn how to make one of the most popular desserts in the world. Every single bite will make you say WOW! Discover how to make the special coating so magical and thin and keep the heart of the lemon acidic. This dessert is like no other because the lemon tastes REAL; it doesn't taste like a cake; it tastes like fruit. And that's the only vision Cédric believes in - real natural flavors.



## Lemon Ganache

Experience awe and amazement as you fall into the first fruit-based lesson - THE LEMON. Discover how it all started for Cédric; the seasons, nature, the family, and childhood.



## Candied Lemon

Great recipes call for handmade ingredients. Learn to make your own candied lemons and instead of the usual excessive candied sweetness, elevate the lemon's natural acidity and respect the pure flavor.



## Lemon Marmalade

Watch how Cedric makes a zero-waste recipe from fruit. In this lesson, we use the complete lemon: the skins, the segments, the heart, the juice, and the leftover bits. Learn how to work with seasonal fruits and create beautiful textures every single time.



## Decoration

Learn how to make one of the most popular desserts in the world. Discover how to make the special coating so magical and thin and keep the heart of the lemon acidic. This dessert is like no other because the lemon tastes REAL.

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# ROYAL GALA APPLE

Cédric shares his approach to preserving the fruit's real juices and natural flavors. Why is Cédric so different? Because he uses natural fruit at every stage of a recipe. No purees or preservatives, just pure fruit with freshly squeezed juices and chopped pieces. Every step is handmade and respects what nature has given us.

This fruit looks like a jewel - and we know why. For the first time, Cédric shares the recipe and techniques for his glossy finish. This recipe wasn't used in pastry until he brought it from the savory world into his own kitchen. Since then, he hasn't found a better recipe to top fruit that combines so many advantages in one: completely translucent, odorless, long-lasting, no sugar, extreme shine, and protection for the dessert.

Everyone loves this fruit; get the softest bite into this magical recipe with no gluten and no sponge, just 100% apple. Serve this dessert morning, noon, and night — the time is always right!





## Apple Ganache

Cédric shares the basics as we've never seen them before. Learn how to cook creme anglaise, but this time add a refreshing twist with apple juice. Get tips on cooking, resting time, and storage.



## Gala Apple Insert

Cédric shares his approach to preserving the fruit's real juices and natural flavors. He uses natural fruit at every stage of a recipe. No purees or preservatives, just pure fruit with freshly squeezed juices and chopped pieces.



## Crystal Topping

Cédric shares the recipe and techniques for his glossy finish. Since then, he hasn't found a better recipe to top fruit that combines so many advantages in one: completely translucent, odorless, long-lasting, extreme shine, and protection for the dessert.



## Decoration

Learn the simplest way to make chocolate decorations, and finish this luxury APPLE recipe. Everyone loves this fruit; get the softest bite into this magical recipe with no gluten and no sponge, just 100% apple.

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



# RASPBERRY ROSE

This RASPBERRY ROSE should feel like it has just been picked from the field this morning with a wet, dusty touch that whispers, "Try me!" Learn Cedric's glamorous way of coating and unleash the guilty pleasure of the Soft Vanilla Ganache, which brings simplicity, and acidic raspberry to the character and is bound together by a barely noticeable crispy Sweet Dough. True perfection!



## Vanilla Ganache

The first FLOWER of this class starts with a Vanilla Ganache. Take your vanilla knowledge to the next level, and discover how to choose vanilla types depending on the ingredients in your recipe. Learn how to create silky textures in your piping ganache.



## Vanilla Financier

A magical feeling will envelop you when you take your first bite of this dessert! In this lesson, you'll discover when to use Financier and when to use Almond Cream in desserts.



## Raspberry Gel

Cedric shows us his grandmother's technique for preserving fruit with his own added twist! This entirely natural approach has become one of the main techniques in his career. Learn how to adjust the recipe according to different types of fruits and berries.



## Sweet Dough

The key to the perfect dough is learning to develop and use your senses to assess the dough. Learn to flawlessly perfect every step of making the dough: selecting the ingredients, following the temperature, feeling the texture, and observing the outcome.



## Coating and Decoration

Learn Cedric's glamorous way of coating and unleash the guilty pleasure of the Soft Vanilla Ganache, which brings simplicity, and acidic raspberry to the character and is bound together by a barely noticeable crispy Sweet Dough. True perfection!

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# VANILLA ST. HONORE

Cédric says all chefs make choux differently, but the key to success is to start with the right recipe, which he passionately shares with you. He shows you how to train your senses so you can use only your hands and eyes to make this choux.

Imagine you get a crispy caramel on top of the puffs AND a creamy caramel on the inside. Heaven!

Cédric is all about sharing theory and creating a meaningful experience for you and your customers. He shares his approach to tasting, saying 'people will never say again that it's too sweet, too fat or too heavy.' He explains how he goes through the evolution of his pastry every year, and after this class, you will have a new passion.





## St. Honore Dough

Make this “feuilletage” in 15 minutes instead of 2 days with a new technique that Cedric discovered on his travels! It’s time efficient, crispy, and lasts over time, which we can’t say about the classic feuilletage that gets soggy quickly.



## Almond Cream

Cedric shares how to make small 500g portions of this recipe so you can replicate it at home, despite making over 50kg weekly in his shops. Learn how to achieve flawless textures when working with smaller portions.



## St. Honore: Choux

Cédric shows you how to train your senses so you can use only your hands and eyes to make this choux. Embrace the tips he gives about haute couture piping and how to prevent your choux pastry from losing its shape in the oven.



## Decoration Caramel

Cedric’s goal is for us all to make caramel so thin that when people bite the choux, they instantly want another bite. Learn how to add an extra shine to your caramel decorations.



## Vanilla Chantilly

Cédric is all about pastry passion! He unleashes a special chantilly recipe that lasts over time and will go perfectly with the choux. Learn how to control textures when whipping a chantilly.



## Pastry Cream

With this St. Honore recipe, he wants to respect traditions while adding a modern twist, so you'll be delighted and surprised when you take a bite! It's a classic you love, but this special touch makes it a whole new experience.



## Creamy Caramel

Imagine you get a crispy caramel on top of the puffs AND a creamy caramel on the inside. Heaven! Make this creamy caramel with Cédric and learn a two-step cooking technique that will make it even softer.



## Decoration

Cédric is all about sharing theory and creating a meaningful experience for you and your customers. He explains how he goes through the evolution of his pastry every year, and after this class, you will have a new passion.

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# PISTACHIO

Imagine replicating the Sicilian pistachio: floral, aggressive, roasted, and intense.

Learn how to make desserts without molds and widen the horizons of your variations! The XXL PISTACHIO is a masterpiece: an aerated mousse, indulgent pistachio praline, fluid gel, a hint of fleur de sel, and a millimeter-thin coating that ties everything together. Be original and stand out from the crowd with your pastry knowledge from this class!





## Pistachio Ganache

Cédric explains how he makes nut pastes with a perfect texture and says, “I don’t want to teach you how to make ganaches without defects. I teach you the opposite,” and that’s when we know this pastry chef is different.



## Pistachio Gel

Learn how to make desserts without molds and widen the horizons of your variations! You’ve already learned how to make an aggressive Pistachio Ganache with pieces. It’s time to balance it with a smooth and feminine Pistachio Gel.



## Pistachio Praline

What’s better than eating pistachio? Pistachio Praline! PISTACHIO dessert won’t have a sponge, and there is no better way to replace the sponge than with a praline texture. Discover how to control your textures by playing with temperatures.



## Pistachio Crisp

For Cedric, it’s always about balance and texture. Creating character through a recipe is a passionate approach to pastry; get inspired by Cédric’s every move because you’ll love your experience when making it yourself.



## Decoration

The XXL PISTACHIO is a masterpiece: an aerated mousse, indulgent pistachio praline, fluid gel, a hint of fleur de sel, and a millimeter-thin coating that ties everything together. Stand out from the crowd with your pastry knowledge from this class!

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## THE HAZELNUT CHILD

Demonstrating an all-time favorite from his pastry shop, Cédric shares the recipe for The Hazelnut Child and his hack for pleasing children and adults with this updated version of the nut.

This recipe will change your pastry skills forever. Bite it, taste it, and bring out your inner child. You won't need to be reminded of a special memory from your past. It will come bursting out of you as this natural nut taste explodes in your mouth. Let's play! Let's get excited! Let's create pastry hand in hand with Cédric!





## Hazelnut Ganache

Demonstrating an all-time favorite from his pastry shop, Cédric shares the recipe for The Hazelnut Child and his hack for pleasing children and adults with this updated version of the nut. Start this lesson with tips and tricks for Hazelnut Ganache.



## Creamy Hazelnut Caramel

This dessert is the most extraordinary dessert you will make. We can't believe how lucky we are to taste this hazelnut recipe; prepare to be wowed by the caramel you discover in the middle. Learn to create emotions with your pastry.



## Hazelnut Praline

Learn to make your own Hazelnut Praline and Hazelnut Crisp—the real crunchy one that children love. This assembly brings many steps, surprises, and textures. Make a tangy, elastic texture at the end and realize your childish dream.



## Decoration

This recipe will change your pastry skills forever. Bite it, taste it, and bring out your inner child. You won't need to be reminded of a special memory from your past. It will come bursting out of you as this natural nut taste explodes in your mouth.

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“

**For me, there is nothing more elegant than piping a flower. My mother told me that with a simple flower, you can conquer the world.**

Cédric Grolet

