

Ramon
Morató

TEACHES BONBONS

PastryClass

RAMON MORATÓ TEACHES YOU

how to make casted, naked, and enrobed chocolates with liquid, ganache, creamy, and vegan fillings. You'll learn how to formulate your own ganache with the molecular approach.

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“
**Learning is the engine
of my life!**

Ramon Morató

MEET RAMON MORATÓ

While he may not have come from a background of pastry with ample connections, Cacao Barry's Global Creative Innovation Leader, Ramon Morató, has certainly left his mark on the world of chocolate, winning the "Premi a la Millor Trajectòria Professional" and revolutionizing the way internationally-known pastry chefs use chocolate.

Pastry Chef at the Chocolate Academy™ Paris, Ramon prides himself on combining the science of cooking, the art of chocolate cooking, and the craftsmanship of pastry and chocolate making to create the greatest chocolate masterpieces and sharing it with the world through teaching and his cookbooks.

Morató has authored and co-authored several books that allow him to pass on and share his passion for chocolate. His first book, the life-changing “RAMON MORATÓ Chocolate”, went on to win Best Cookbook in the World on the subject of Chocolate at the renowned Gourmand World Cookbook Awards.

Today, he is the director of Aula Chocovic (the Chocolate Academy of Barry Callebaut), Spain's only school specializing in chocolate, where he also continues to teach. Teaching and passing on his skills to the next generation of chocolatiers is a constant in his life that finds him teaching across the world and online. His years of experience and work with designers, anthropologists, nutritionists, and trend specialists gives him a unique chocolate perspective and extensive knowledge of theory allowing him to change the way we see chocolate forever.

His fall into pastry was certainly a happy accident where his love for pastry has blossomed and can be clearly seen in everything Ramon turns his hand to. Flavor comes first and foremost, and the most important thing to succeed in pastry is **curiosity; something that you will learn in this pastry class.**



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.



BAILEYS “TRIFASICO”

Trifasico means 3 phases: milk, coffee, and Baileys. In our case, there are also 3 phases of success: theory, practice, and inspiration.

Ramon teaches you the secret to a perfect emulsion, including the different types of fat you should use to achieve a silky emulsion instead of a grainy feel - no one wants that!



Coffee Crumble

Turn a classic crumble into a unique crumble. Ramon explains why he uses various coffee products and how each affects the crumble's texture, flavor, and intensity. Plus, his hand-panning technique will open a new world of crumble-making methods for you.



Liquor Ganache

Learn the secret to a perfect emulsion, including the different types of fat you should use to achieve a silky emulsion instead of a grainy feel - no one wants that!

ENROLL THE CLASS TO GET FULL ACCESS.



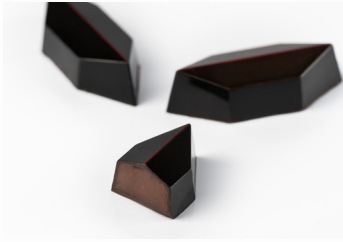
SOY REDUCTION - YUZU BONBON

Turn soya into other flavors like coffee, wine, and fruit, and learn how to track the water concentration of your reduction to achieve a longer shelf life. How do you make the reduction pipable? Or place it inside the bonbon?



Soy Reduction

Turn soya into other flavors like coffee, wine, and fruit, and learn how to track the water concentration of your reduction to achieve a longer shelf life. How do you make the reduction pipable? Or place it inside the bonbon?



Yuzu Ganache with Low pH

Learn how to substitute the fat components of the cream with other ingredients, and how to work with low-pH fillings and create high-quality bonbons with a longer shelf life.

ENROLL THE CLASS TO GET FULL ACCESS.



OLIVE - BASIL - PASSION BONBON

A pure masterpiece with varieties of sugars and fats, all in one ganache! Learn to consistently achieve the same result, even if your cooking style isn't precise, and how to pre-crystallize fillings with different types of chocolate: white, milk, and dark.



Basil Olive Oil

One of the most common ways to introduce basil into your recipe is by using its powder, but there's nothing common about this class! Learn a whole new approach, and new tempering technique that doesn't require tempering at all!



Passion Fruit Ganache, Wow!

A pure masterpiece with varieties of sugars and fats, all in one ganache! Learn to consistently achieve the same result, even if your cooking style isn't precise, and how to pre-crystallize fillings with different types of chocolate: white, milk, and dark.

ENROLL THE CLASS TO GET FULL ACCESS.



MISO - CAMEL - PEANUT BONBON

Discover a blast of skills from Ramon in this lesson, including making two variations of praline and different ways to caramelize nuts. Learn about nuts, their composition, and their role in the recipe from a molecular perspective.



Peanut Praline Base, 60%

Discover a blast of skills from Ramon in this lesson, including making two variations of praline and different ways to caramelize nuts. Learn about nuts, their composition, and their role in the recipe from a molecular perspective.



Salted Caramel

By now, your emulsion is perfect. Now, learn how to make your caramel rich in protein! Then, learn how to caramelize the sugar and personalize your caramel with different flavors. Is caramel the enemy of your bonbons' shelf life? Find out in this lesson.



Crunchy Peanut Praline

Imagine a filling without ANY water component. Imagine the storage possibilities for your bonbons! Weeks? Months? You don't need to imagine anymore. Learn to make it yourself in this lesson with Ramon.

ENROLL THE CLASS TO GET FULL ACCESS.



OLD FASHIONED LIQUID BONBON

Old Fashioned Liquid Bonbon is the star of this class, full of surprises, techniques, and tasty visuals! Transform traditional techniques into modern approaches with Ramon, and it's a perfect "time to go finishing." Discover what that means in this lesson!

Take your bonbon on a bathing journey: dipping, coating, vibrating, aligning, decorating, and repeat. Learn how to maintain your chocolate temperature when working by hand, just like Ramon.



Making Your Own Molds

Old Fashioned Liquid Bonbon is the star of this class, full of surprises, techniques, and tasty visuals! Transform traditional techniques into modern approaches with Ramon, and it's a perfect "time to go finishing." Discover what that means in this lesson!



Liquid Bonbon

Learn to hide a liquid filling inside your bonbons. That's it!



Enrobed Bonbons

Take your bonbon on a bathing journey: dipping, coating, vibrating, aligning, decorating, and repeat. Learn how to maintain your chocolate temperature when working by hand, just like Ramon.

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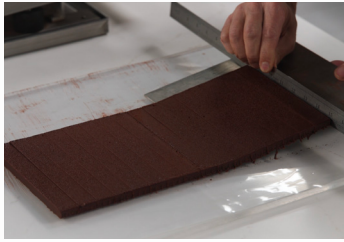
65% GANACHE VEGAN

It's not just about learning how to make vegan. It's about turning a classic ganache into vegan - a whole other level. You'll start by analyzing the elements from cream and water, proteins and fats, then replacing each with a vegan version. The cooking process will be different, too, so Ramon will show you how to switch that up. At the end of the lesson, you'll have such a creamy ganache you won't believe it's vegan!



Vegan Ganache

It's not just about learning how to make vegan. It's about turning a classic ganache into vegan - a whole other level. At the end of the lesson, you'll have such a creamy ganache you won't believe it's vegan!



Naked Bonbons

This class is full of different types of bonbons, like Casted (in shell), Enrobed (dipped), and Naked (no cover). Learn how to prepare and cut your ganache and ensure the ganache for your naked bonbons is the right consistency for cutting.



Stamping Technique

So much to learn! In this class, you'll work with a chocolate stamping technique and dig into the theoretical side of working with chocolate.

ENROLL THE CLASS TO GET FULL ACCESS.



MATCHA - YOGURT PILL

Imagine, the whole bonbon is a filling! Make this bonbon in a natural green color by introducing matcha, homemade peppermint powder, yogurt, popping candy, and one extra secret ingredient to bring out the freshness. Learn when to pre-crystallize your filling "like a chocolate" or "like a praline."



Green Tea - Mint - Yogurt Filling

This is a very special bonbon. Imagine, the whole bonbon is a filling! Learn when to pre-crystallize your filling "like a chocolate" or "like a praline."

ENROLL THE CLASS TO GET FULL ACCESS.



Pre-crystallizing the Chocolate

Chef's lesson on chocolate tempering stands out because, this time, it's not only a chocolate pre-crystallization demonstration. He also shares the science behind the tempering chocolate process.



Unmolding Trial & Error

Why are your bonbons losing their shine and gloss? Why can't all the bonbons come out of the mold at once? Learn to resolve all the mistakes you can make with bonbons before you make them, so you can have that viral content ready for loads of likes.



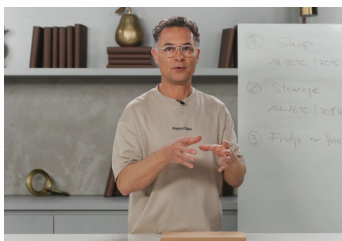
Black Chocolate

With Ramon as your instructor, everything is possible. Make your dark chocolate pitch black without using food coloring.



Decorations

Learn to create neutral colorings and decorate your bonbons like a pro. Ramon teaches you how to stamp over the cocoa butter with the second stamping technique of this class—the variations are limitless.



Storage Theory

Did you know you can't pack bonbons with different flavors together? What is the difference between the shelf life of a bonbon in a 20C room and a 14-16C room? You'll chat about this and much more in this class to understand a safe storage process.



Bonbon Stories

Your final presentation is all about inspiration, stories, creativity, and, finally, textures and experiences. You've learned about molecular approach, formulations, safety, storage, and quality. Now, it's time for "180mg of happiness!"

ENROLL THE CLASS TO GET FULL ACCESS.

BONUS SECTION

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“
**Chocolate is the product
that allowed me to grow
professionally and to do what I
enjoy the most - to learn and to
teach!**

Ramon Morató

PastryClass