

JORDI  
ROCA

TEACHES PLATING SENSES

PastryClass

# Jordi Roca teaches you

how to create sensory and emotional experiences with pastry, touching on everything from extracting the essence of an old book to manipulating molecular ratios and creating nitrogen fruits.

# Table of Contents

**Meet Jordi Roca**

**Baking Tools & Equipment**

**Ingredients**

**Gelatin Chapter**

**It Rains From The Almond Tree**

**(Llueve En El Almendro)**

Almond Cake

Base Meringue

Toasted Almond Mochi

Dry Sake Jelly

Caramelized Almond

Laminated Almond

Almond Cream

Almond Milk

Almond Ice Cream

Almond Sauce

Lychee Granita

Amaretti

Lychee Wedges

Grapefruit Wedges

Jasmine Almond Cloud

**Purple Chromatism**

**(Cromatismo Morado)**

Almond Cake

Dry Beetroot Meringue

Purple Shiso Water

Purple Shiso Gel

Purple Shiso Cream

Beetroot Jelly

Hibiscus Infusion

# Table of Contents

Lavender Infusion  
Lavender And Hibiscus Granita  
Blown Beetroot Caramel  
Nitro Grapefruit  
Beetroot Foam

## **Proust's Madeleine (Old Book)**

### **(Madalena De Proust)**

Lemon Peels  
Lemon Peels in Syrup  
Lemon Peels Cream  
Madeleine Cubes  
Madeleine Semifreddo  
Milk Chocolate Paint  
Muscovado Chocolate Paint  
Caramelized Cinnamon Cream  
Earl Grey Cream  
Earl Grey Jelly  
Lemon Jam  
Lemon Gel  
Crispy Filo Pastry  
Roasted Milk Powder  
Toasted Manuscript  
Old Book Essence

## **Bonus Recipes**

### **White Flower**

#### **(Flor Blanca)**

Green Apple Water  
Textured Green Apple Water

# Table of Contents

Caramel Ball

Lychee shot

Soursop Foam

Soursop And Orange Blossom Sorbet

## **Mexico**

### **(Chocolate Y Maiz)**

Caramelized Kikos

Kikos Praline

Cocoa And Chile De Árbol Cake

Sweet Corn Puree

Nitro Popcorn

Tortilla Chips Honey

Chocolate Coin

## **Bread, Chocolate And Honey**

### **(Chocolate Y Miel De Pan)**

Nib Ice Cream Hacienda Victoria 100%

Chocolate Mousse Hacienda Victoria 68%

Chocolate Nougat Hacienda Victoria 68%

Bread Honey





“

**A walk, a landscape,  
a smell, a story, a  
sound, an emotion, any  
path can lead us to  
creativity.**

Jordi Roca

# Meet Jordi Roca

My training in the world of sweets began in a dilettante way, not at all academic. It was accompanied by Damián Allsop, a talented Welsh pastry chef who landed in our house after a long journey through great European restaurants.



At the end of the 90s, he oversaw the dessert party at El Celler de Can Roca. With him, I understood the importance of sweet cuisine, its specification, and its uniqueness. He helped me open my curiosity, first as his assistant and later as his successor.

Allsop gave me the tools to know the reason for sweet cooking, the method, precision, craftsmanship to the minute, patience, mettle, security, and obsessive involvement. They were beginnings where the rules and quantification were basic signs. I learned why a soufflé foams, why chocolate is tempered, or why a jelly curdles, and I learned to blow sugar as if manufacturing artisan glass and many more things. This is how my chance to create and fly began. Since then, I have not stopped having fun, dreaming, provoking, surprising myself, and playing.

I have been addicted to sweet fun for more than 15 years. I feel an absolute need to capture my life in sweet. A walk, a landscape, a smell, a story, a noise, a transgression, an emotion, any path can lead us to creativity. Freedom and freshness, radicalism and extremism. I like to play to the limit, irreverently, and break the mold. Fantasy captivates me, and I explore my universe at the sweet moment, far

from the rigor and seriousness of proposals for main courses or large dishes on the menu. I like to surprise at the end of the menu, where the border between what is established and fascination is possible.



PastryClass



# 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.**

# About This Class

Jordi Roca, one of the greatest innovators in the restaurant industry and pastry chef at the 3-Michelin-star El Celler de Can Roca (named the best restaurant in the world twice!), shares how he went from feeling like an outsider to finding his passion in pastry and takes you into the depths of his wild imagination, inventive process, curious mind and kind heart.

You'll learn to create 3 very complex and technical plating desserts with over 40 recipes that you can fully adapt. This class is for you if you're looking for mind-blowing inspiration—no matter what type of pastry you create—or want to take your plating desserts to a Michelin-star level.



## Jordi Roca: The Power of Family

Join Jordi`s 40-year family journey, including the renowned 3-Michelin star restaurant, El Celler de Can Roca, twice named the world's best.



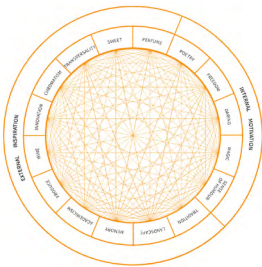
## Becoming a Pastry Chef

Learn from Jordi as he explains his journey from feeling like an outsider at his brothers' restaurant to discovering his true passion in pastry.



## Creating Mindful Brands

Jordi shares stories of his family brands that are highly successful but are also mindful of the environment, help others and support the community.



## Jordi's Pastry Philosophy

Jordi explains how plating desserts are inspired, created and developed to be finalized into a complete menu of 40 set dishes per dinner.



## About This Class

Explore 3 very complex and technical plating desserts using countless techniques and styles that you can fully adapt to your own creativity and innovation.

**Enroll the Class to Get Full Access.**





# **It Rains From The Almond Tree (Llueve En El Almendro)**

Learn from Jordi as he turns a gluten-free Almond Cake into a 3-Michelin star masterpiece. He focuses on textures, speed, and timing in sponge cake making, infuses Japanese-inspired desserts with a Mediterranean-Turkish twist using mochi, and shares tips on using gelling agents for various jelly flavors.

Discover his creative techniques for replicating almond blossom flowers and replacing dairy with homemade Almond Cream and Almond Milk. And lastly, unveil the secrets to crafting stable yet soft ice cream and learn to prepare fresh Almond Sauce with precision.



## Almond Cake

Learn one simple Almond Cake gluten-free recipe that turns this 3-Michelin star dessert into a masterpiece. In this lesson, Jordi focuses on the textures, speed and timing of making sponge cakes.



## Toasted Almond Mochi

Learn how Jordi gives a Japanese-inspired dessert a Mediterranean twist with a Turkish touch. Discover the taste inspiration and the magic of achieving a different texture using mochi.



## Dry Sake Jelly

Learn to create multiple textures using various gelling agents, understand how each agent works, and the best way to use them. Jordi pairs the flavors of this jelly with the rest of the desert to create a balance.



## Caramelized and Laminated Almond

Discover Jordi's philosophy on spontaneous beauty and challenges us to prolong the cherry blossom season by creatively replicating almond blossom flowers using other ingredients.



## Almond Ice Cream

Use Jordi Roca's technique to replace dairy ingredients and learn to make house-made Almond Cream and Almond Milk. Dive deep into Jordi's lecture on sugars' functionality and molecular qualities.



## Almond Sauce

Learn the secret to fresh preparations made daily, like Almond Sauce. Learn the best way to select the oil type for the recipe, the texture to aim for and the stabilizing ingredients that work at specific temperatures.



## Lychee Granita

Learn how to reduce sweetness in this lesson. Jordi explains how to stay mindful of sugars in your recipes and breaks down the process of managing the sugar content in the ingredients that you need for this recipe.



## Amaretti

Learn how to create crunchy elements of various intensities inside a very special dessert, "It Rains From The Almond Tree." This might remind you of biting a caramelized almond, but it's on a different level of the crunchy-verse.



## Jasmine Almond Cloud

Learn the concept of a cinematographic experience not made in the kitchen but in the dining room, directly interacting with the customer; A first-time Michelin experience that will stay in our memory forever!



## It Rains From The Almond Tree Finale

Experience Jordi's presentation of this class's first iconic plating dessert and his 3 steps for plating. Each element has a purpose on the plate: lychee, mochi, sake, bitter almond, jasmine cloud, and disrupting grapefruit.

**Enroll the Class to Get Full Access.**





# PastryClass

## Purple Chromatism (Cromatismo Morado)

Discover the wonders of a molecular kitchen with Jordi as he teaches you how to make meringues from juices and explore new ingredients. Be amazed by color manipulation and taste stimulation in infusions.

Learn versatile textures and flavors of shiso, and prepare for the mind-blowing Purple Chromatism plating dessert. Master hot and cold infusions, caramel shaping, sugar transformation, and nitrogen techniques. Unleash your creativity with Jordi's concepts and invent your own unique dessert using his techniques.





## Dry Beetroot Meringue

Learn how to make meringues out of just juices and discover new ingredients in this class that open the horizons of a molecular kitchen.



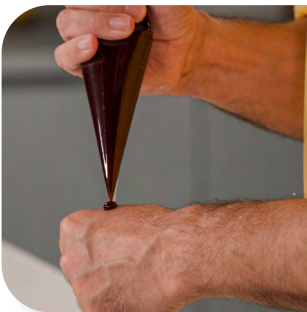
## Purple Shiso Water

Jordi shows us 3 magic tricks in this class, and this is the first of the three—prepare to be mind-blown! Manipulate the colors of your infusions by playing with PH levels, learn to stimulate the taste receptors of your guests.



## Purple Shiso Gel And Cream

Jordi teaches how to create different textures and flavors of shiso that can be applied to any other flavor, highlighting how different textures can alter the taste of the same ingredients.



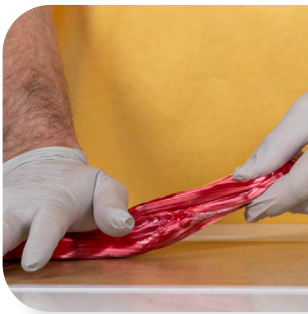
## Beetroot Jelly

Dive further into Jordi's unique baking style as you prepare ingredients for the mind-blowing Purple Chromatism plating dessert, uncovering its full story piece by piece in the following lessons.



## Lavender and Hibiscus Infusions

Discover how to determine whether an ingredient requires a hot or cold infusion. Learn how to apply each approach and in what case each is more suitable.



### **Blown Beetroot Caramel: Cooking**

Choose ingredients that bring shine and flexibility to your caramel, and learn to use caramel to create any fruit shape perfectly.



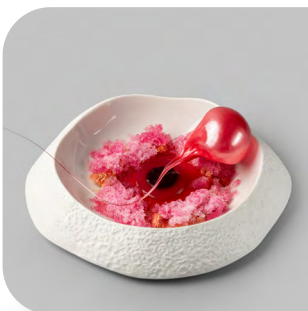
### **Blown Beetroot Caramel: Shaping**

Learn how complex sugars transform into simple sugars and what steps to take to bring them back to complex for the caramel to be easily shaped, and how to avoid every possible problem when working with blown sugar.



### **Nitro Grapefruit**

Learn to work with nitrogen and discover how no other technique has the effect nitrogen does on your dessert. Jordi walks you through every step: preparation, soaking, boiling, safety, tools and handling.



### **Beetroot Foam And Purple Chromatism Finale**

Discover the concept behind this iconic plating dessert, Purple Chromatism, and invent your own from Jordi's blank sheet of techniques. Jordi shares the color play concept and the tasting concept that goes with it.

**Enroll the Class to Get Full Access.**



# Proust's Madeleine (Old Book)

Embark on an unforgettable journey with Jordi Roca and explore the iconic Old Book plating dessert.

Learn about Madeleine-flavored ice cream integration, and the magic of Bergamot and earl grey flavors. Discover zero-waste cooking with lemon jam and experiment with cocoa powder and mille feuille dough for unique profiles.

Experience the emotional journey behind this dessert, including the creation of edible scents, and savor the profound story woven through its plating with old book scents, toasted caramel notes, and rustic flavors.





## Lemon Peels Cream

The first recipe of the iconic Old Book of plating dessert will take all your senses to the moon and back. Jordi teaches how water interacts with lemon skin and how to ensure it penetrates the skin pores and releases the juices.



## Madeleine Cubes

While making a Madeleine in the shape of a sponge may be easy, integrating it into the ice cream could give you a new challenge and technique for your pastry creations that you didn't think of before.



## Madeleine Semifreddo

Learn Jordi`s technique of integrating Madeleine flavor inside an ice cream in the shape of a Madeleine, all made by you!



## Caramelized Cinnamon Cream

Learn Jordi Roca's unique sugarless cream recipe, where he teaches you how to concentrate the fatty elements of the cream to create a dense and thick texture.



## Earl Grey Cream

Learn about Bergamot and how most of its production worldwide is meant for the perfumery industry. Cooked with precision and technique, this aromatic citrus fruit adds unique floral notes to your plating dessert.



## Earl Grey Jelly

Learn to create different tastes using the same ingredient, and listen as Jordi explains how each component approaches your receptors when tasting a complete dish and the importance of telling this story to your guests.



## Lemon Gel And Lemon Jam

Zero-waste cooking is one of Jordi's principles, so he uses the entire lemon when making this Lemon Jam. The preparation is powerful and really cheers up and stimulates taste receptors.



## Filo And Roasted Milk Powder

Still using cocoa powder for a sprinkle? Time to switch up the flavor profiles. Still using mille feuille dough for a crisp feel? Time to switch up the texture profiles. This class is about never going back to basics.



## Toasted Manuscript

Jordi's idea of not only representing Proust's Madeleine (Old Book) dessert in flavor and texture profiles but also on paper with a manuscript is so meaningful.



## Old Book Essence

Jordi takes you through the perfume creation process showing you how to make unique scents that we can eat and probably faint from the joy of discovering 'never-before-tasted' flavors.





## Plating of Proust's Madeleine (Old Book)

Jordi explains the emotions, memories and moments involved. Starting with an idea of the smell of an old book, adding some toasted caramel notes and rustic and muted flavors, topped with a story that touches everyone's heart.

**Enroll the Class to Get Full Access.**

# Bonus Recipes

**Enroll the Class to Get Full Access.**

“  
**Plating dessert in a  
restaurant is a surprise  
at the end of the meal,  
a border between what  
is established and  
fascination is possible.**

Jordi Roca

