

Pierre
Hermé

TEACHES ICONIC PASTRIES

PastryClass

Pierre Hermé teaches you

how to make famous desserts like Ispahan, Infinite
Vanilla Tart, Macaron Mogador, Sweet Pleasure,
and 2000 Feuilles Pistachio.

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**When technique is
mastered, that's when
it becomes invisible.**

Pierre Hermé

Meet Pierre Hermé

With pleasure as his only guide, Pierre Hermé is revolutionizing the world of pastry. Art, travel and encounters are an infinite source of inspiration. As an architect of taste, he sublimates flavors and plays with textures to offer a multitude of emotions and sensations.

Heir to four generations of Alsatian bakers and pastry chefs, he began his career at the age of 14 with Gaston Lenôtre. His high standards, his extraordinary creativity, his desire to pass on his savoir-faire and the world of Haute-Pâtisserie have made his reputation.

As the fourth generation of pastry chefs, Pierre Hermé acquired his savoir-faire from Gaston Lenôtre. There he discovered the macaron, a little bite that would become his favorite form of expression. His dazzling career continued at Fauchon and then at Ladurée before he founded the Maison Pierre Hermé Paris in 1998.

Like the great fashion designers, Pierre Hermé designs his desserts from scratch. His knowledge of taste allows him to imagine the flavors and sensations he wishes to give to his creation. He thus imagines Haute-Pâtisserie, an experience in its own right, which can be understood as an Art of Living.

On June 14th, 2016, Pierre Hermé was voted best pastry chef in the World by the Academy of the World's 50 Best Restaurants. The same year, Vanity Fair positioned him in fourth place in the list of the 50 most influential French people in the World. In October 2021, he is the fourth favorite entrepreneur of the French, ranking revealed by the magazine Forbes.

His exceptional savoir-faire and iconic creations have earned him numerous accolades in the press. "Picasso of pastry" (Vogue Magazine11),

"Pastry Provocateur" (Food & Wine), "Avant-garde pastry chef and magician of flavors" (Paris Match), "Kitchen Emperor" (New York Times).

His work, his curiosity, his knowledge and culture about flavors, his creations revolutionize the world of pastry. Over time, he eliminates unnecessary decorations and builds his pastries like an architect of taste, with a special attention to detail. In 2020, he shook up the codes and revolutionized the world of pastry once again by launching his first Gourmandise Raisonnée® desserts with Frédéric Bau.



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 PastryClassAI, so not only can you discover even more information about baking tools & equipment, but also enhance your learning experience. From formulating recipes, mastering cooking techniques, troubleshooting baking errors, delving into theoretical aspects, or exploring ingredients, PastryClassAI is the go-to place where every pastry question finds an answer.

Enroll the Class to Get Full Access.

About This Class

Inventor of the Haute Patisserie concept, the founding chef of creating modern high-end French pastry that looks like art (pastry as we know it today!), and the owner of over 50 iconic boutiques worldwide, Pierre Hermé shares his pastry knowledge, including techniques, concepts and creation, for the first time!

You'll not only learn how to make famous desserts like Ispahan, Infinite Vanilla Tart, Macaron Mogador, Sweet Pleasure, and 2000 Feuilles Pistachio, but you'll also dive into inspiring lectures like The Architecture Of Taste, Interpretation Of Flavours, Steps For Creating Iconic Pastries followed by Inspiration, Designs, Flavors And Textures. This class is iconic, so you can be too!



From Bankruptcy To Leading The Empire

Discover how Pierre founded the concept of Haute Patisserie (pastry as a piece of art), which now leads the modern world of pastry.



"The Architecture Of Taste"

Learn how Pierre builds components of a "taste scenario" for his customers, and establishes the way they should feel when eating his dessert.

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Ispahan

A bestseller and a signature dessert in Pierre`s pastry shop empire, Ispahan combines 3 ingredients: rose, lychee and raspberry. This flavor combination has become popular worldwide and is now used by pastry chefs, ice cream makers, chocolatiers and even pastry brands.

This iconic macaron tastes according to the architecture of taste Pierre has taught us: soft and crunchy macaron with raspberry notes, pieces of lychee and a scent of rose that comes in the second “act.” Learn the philosophy of Ispahan that allowed Pierre to discover his personal style and build his vision.



Rose Macaron

Making the iconic macaron dough! Learn multiple ways to make meringue and Pierre`s method that delivers the best texture possible for maximum pleasure: crusty on the outside and soft and spongy on the inside.



Rose Petal Cream

Chef demonstrates the 3 elements of cream and takes you through every step to achieve a silky, non-fatty, light rose cream that is in complete harmony with lychee.



Assembly

Learn the philosophy of Ispahan that allowed Pierre to discover his personal style and build his vision.

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2000 Feuilles Pistachio (2000 Feuilles Praline Pistache)

Pierre reinvents his iconic 2000 Feuilles with a Pistachio twist, revealing the secrets of its 2000 layers.

"You can say so much by the sound!" says Pierre, cutting into the 2000 layers of the iconic mille-feuilles. Embrace the salty notes of the well-baked puff pastry paired with a delicate pistachio essence, a delightfully light cream combined with bitter and aromatic ultra-crispy pistachio crunch. It's a "simple yet simply delicious" masterpiece that will have you reaching for another bite.



Puff Pastry For 2000 Feuilles Pistachio

Learn making the dough and the butter for Pierre`s inverted puff pastry technique, plus laminating and folding. It's unbelievable, but there are 2000 crispy layers in this pastry! Don't believe us? Count them!



Caramelized Inverted Puff Pastry

Sprinkle that sugar and caramelize your way into the 2000 layers of iconic puff pastry crunchiness.



Pastry Cream

Discover how butter works from the molecular perspective and what scale of degree really matters. Learn how to make a fantastic creamy filling with a silky texture that's not floury at all.



Pistachio Buttercream

Elevate your pastry game with this lesson on crafting an extraordinarily light buttercream texture using three master steps by Pierre Hermé!



Mousseline Praline Cream

By the end of this lesson, you'll have the skills to whip up a heavenly praline cream that will take your pastries to a whole new level of deliciousness.



Pistachio Praline Crunchy

This lesson takes the concept of mille-feuilles crunchiness to a new level. Pierre doubles the crispiness factor, adding a delightful twist to the classic mille-feuilles and promising a textural experience like no other.



Assembly

Embrace the salty notes of the well-baked puff pastry paired with a delicate pistachio essence, a delightfully light cream combined with bitter and aromatic ultra-crispy pistachio crunch.

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Sweet Pleasure (Plaisir Sucré)

It's not the most Instagrammable cake, but once it's in your mouth, the mix of textures and flavors and the natural balance of milk chocolate and hazelnut will have you falling in love! This cake has a very complex architecture, so with one bite, you'll discover each texture one by one: dacquoise with chunks of hazelnut on top, flaky praline, two crunchy layers of milk chocolate, a rich chocolate ganache and a cloud of whipped chantilly cream.

This cake was born from the idea of a cake designed by a professional designer, and it's become an iconic pastry since then!



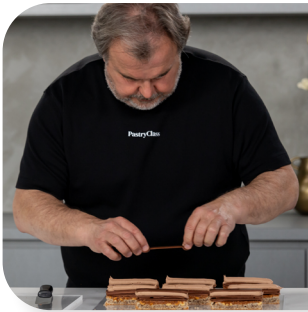
Ganache and Chantilly

Learn to create indulgent Milk Chocolate Ganache and exquisite Milk Chocolate Whipped Chantilly as Pierre teaches the intricacies of the perfect mix of textures and flavors.



Hazelnut Dacquoise and Feuilleté

Discover the unique Dacquoise biscuit, with a texture that bridges the gap between macaron and meringue, as Pierre unravels its special secrets.



Decorations

Join Pierre for a hands-on lesson on tempering chocolate right on marble and learn how the temperature affects the texture of chocolate. Learn to keep decorations flat after tempering so your final results are the best.



Assembly

With one bite, you'll discover each texture one by one: dacquoise with chunks of hazelnut on top, flaky praline, two crunchy layers of milk chocolate, a rich chocolate ganache and a cloud of whipped chantilly cream.

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Infinite Vanilla Tart (Tarte Infiniment Vanille)

Dive into crafting a creamy Vanilla Ganache using white chocolate as a flavor enhancer. Witness the magic as Pierre demonstrates the role of flour in pate sucee dough, ensuring the tart edges don't collapse during baking. Observe the softness of perfectly baked ladyfingers and their incorporation into a tart for an unmatched tasting experience. Discover the story behind Pierre's unique "Infinite Vanilla" flavor, elevating your vanilla pastry creations.



Vanilla Mascarpone Cream

Learn how to select your vanilla professionally—don't be fooled by its appearance; just because a vanilla bean is large and oily, it doesn't mean it has a good flavor!



Vanilla Ganache

Create an impeccable Vanilla Ganache using white chocolate, a fantastic flavor enhancer. Make the most of white chocolate's unique properties to craft a vanilla ganache that's rich, creamy, and bursting with flavor.



Vanilla Mirror Glaze

This glaze screams vanilla! It's a mesmerizing spectacle that we'd love to witness again and again.



Pate Sucre Tart Shells

Pierre explains exactly what flour does to the pate sucre dough and teaches us how to prevent the edges of the tart from falling during baking.



Ladyfingers

Watch the ladyfingers split after baking and witness their unmistakable softness in action, as chef strategically places them at the heart of the tart and builds a texture and flavor scenario for the most exquisite degustation.



Assembly

Learn how Pierre was the first to create his own vanilla flavor and named this tart not “100% Vanilla,” not “Pure Vanilla,” but “Infinite Vanilla.” Take your vanilla pastry flavors a step further, a step up, an iconic lift.



Macaron Mogador 2.0

Take this bestseller to a whole new dimension: it's Macaron Modador 2.0!

Thankfully, Pierre has given us another two versions of this macaron, one you can have with roasted Baked Pineapple Compote or without. It's your choice!

Master macaron perfection, avoid cracks, and bake with confidence! Pierre's unique ganache method ensures silky smooth results. Learn caramelization secrets for exquisite flavor. Explore passion fruit, milk chocolate, and baked pineapple compote – a symphony of flavors! "We have a kind of music that comes to us," says Pierre after biting. We can hear it too: Pam-pa-passion, Dre-de-dreams, Co-come, Tru-trueee! Lo-lo-love!



Passion Fruit Macaron

Learn the secrets to preventing macarons from cracking or breaking during baking, ensuring that your delicate treats emerge with a flawless finish. You'll be so confident about your macrons after this lesson!



Passion Fruit Ganache

Discover Pierre's unique approach, likening the treatment of ganache to making mayonnaise, with precise instructions on mixing technique, direction, and spatula placement.



Baked Pineapple Compote

Learn the art of caramelization, opting for a dry caramel technique to achieve an exquisite and distinct flavor profile. Discover his insights on selecting the right pineapples, considering their delivery and ripeness.



Assembly

The bitterness and sugar from milk chocolate tame the acidity and enhance the fragrance of the passion fruit. Discover passion fruit, milk chocolate and finally, baked pineapple compote.

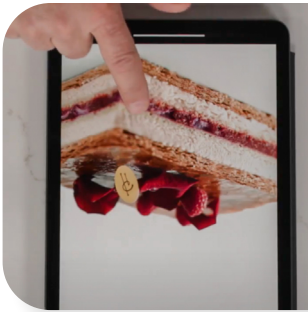
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Bonus Section



Creation Of Iconic Pastries

This bonus lesson takes you through creating your own original pastries. You'll finally find the answer to the question everyone is asking, "Where does inspiration come from?"



Interpretation Of Flavors And Shapes

Pierre shows how to make different pastries with the same flavors and concepts that have the potential to become bestsellers worldwide. This bonus section really skyrockets your pastry skill and creativity to an iconic level!

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Every day, as best as possible. Every day. It's a challenge!

Pierre Hermé

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