



# MASTERCLASS

SIGNATURE CREATION OF

**Kevin** KETKAEW

23 – 26 OCTOBER 2019

16 PRODUCTS



## CHEF INTRODUCTION

Kevin was trained in a pastry academy in France then continued in a chocolate one and in a high level pastry. After many-year experience in France, Netherland and Belgium as executive pastry chef and chocolatier in a starred restaurant, pastry shop, chocolate shop and also as an instructor, during which Kevin's creations appeared in magazines, TV shows, blogs or social medias, Kevin has been ranked among the world's top 50 most talented chefs.

## CLASS PRODUCTS

- Cube Sanguin
- Dulce de Dulcey
- Dulce de Dulcey XL
- BFF
- Kbox
- Wild Strawberry Choux
- Strawberry Dropped
- Toledo [fraise]
- Toledo [praliné]
- Toledo [marron]
- Toledo [mulberry]
- Toledo [mojito]
- Demoiselles Tatin [framboise]
- Demoiselles Tatin [granny smith]
- Le corbeau

His unique creations include CAPSULE ; 2 tone capsule cakes. L'ITXASSOU ; golden mirrored cherry-look cakes. TOLEDO ; a cuboid rectangular stone-look planted with a sword on the top. DEMOISELLES TATIN ; the modern and extraordinary look of caramelised apple Tarte Tatin.

Apart from being an executive pastry chef, instructor and consultant, now Kevin is working on a project of opening a pastry boutique in the center of pastry capital like Paris. The special thing about this is that it will be more than just a boutique where people can find his pastry creations but it will be where they can see his part of being an artist, chocolate artist.

Come and see his demonstration and practise with him, get to know the way he works, the way he get his inspirations and the way he transmits ideas and arts to pastries.

