



ALEXIS BOUILLET

PATISSERIE & VIENNOISERIE

MASTERCLASS

11-13th JULY 2019

15 PRODUCTS



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Patisserie & Viennoiserie Masterclass

CHEF ALEXIS BOUILLET

11TH – 13TH JULY 2019 <9AM – 5PM +/->



RM3899



- Black Forest 2.0
- Mont Blanc 2.0
- Oeuf a la Coque
- Boba Milk Tea
- Traditional French Croissant
- Pain au Chocolate
- Bicolor Chocolate Croissant
- Intense Chocolate Zebra
- Fleur D'ananas
- Chignon

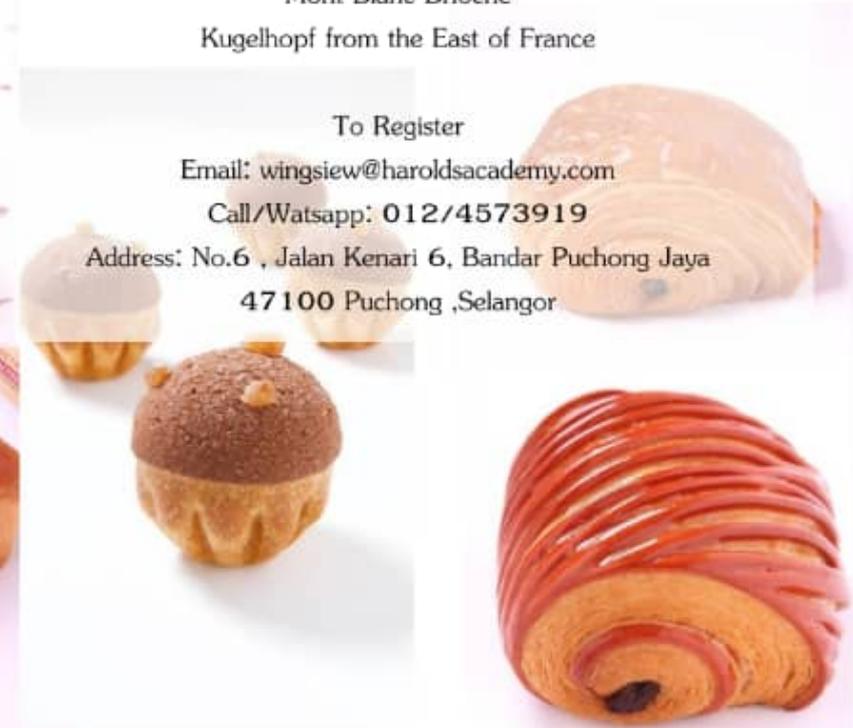
- Raspberry and Rose Puff Pastry Brioche
- Traditional Brioche
- Strawberry Cheesecake Brioche
- Mont Blanc Brioche
- Kugelhopf from the East of France

To Register

Email: wingsiew@haroldsacademy.com

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47100 Puchong ,Selangor



Chef Alexis Bouillet

World Pastry champion 2011 – Worldskills « Competition »

After middle school, Alexis Bouillet was naturally drawn to obtaining a certificate of vocational proficiency (BEP) in pastry cooking, at the «Les Sorbets» Hotel School in Vendée. Spotted by 2005 Pastry World Champion, Christophe Michalak, he took his vocational diploma (BTM) at the *Plaza Athénée*, where he remained for 3 years. During this time, he decided to compete in the World Skills Competition - an internationally renowned contest. His aim was to become the world pastry champion in his category. He walked through the regional selection, then the national final.

Finally, he reached the last stage - the international final. From that moment on, the *Plaza Athénée* hotel was standing beside him to help him climb the ladder of success. The pastry team, under the direction of Chef Michalak, Jean-Marie Hiblot, and his coaches Stéphane Tranchet and Emmanuel Lecanu, helped him to scoop the Pastry World Champion title, at the international grand final in London in October 2011, ahead of competitors from 16 countries.

In September 2012, he chooses to follow his passion at the *Four Seasons George V* hotel in Paris, which was then run by Head Pastry Chef, Lucien Gautier. Working at the gastronomic *Le V* restaurant, he acquired experience in high level plated desserts. The desire to go ever further then led him to the Taiwanese capital, Taipei, where he worked for the *Mandarin Oriental* hotel, as Pastry Sous-Chef. During this wonderful experience, he worked alongside Frank Haasnoot, the winner of the World Chocolate Master in 2011. Spotted by Yannick Alleno, he became Head Pastry Chef at the Taipei 101 tower, for the restaurant *STAY Taipei*, as well as the *Sweet Tea* tea room.

Native from Normandy, Alexis naturally joined to Isigny Ste Mere and became the French ambassador in Asia.

Since the end of 2017, he has started a new challenge as an international Pastry Consultant for privates training, demonstrations and Masterclasses all around the world. At the same time, he joined to Escape From Paris Sweet Lab team and continuing the creation of new pastries for Taiwanese market.

