



# Fougère



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# All Chocolate



## “A world of chocolate” “All Chocolate”

Learn the art of chocolate preparation from Chef Jean-Rony Fougere, a 3 star pastry chef who has studied with Pastry Chef Rémy Fünfrock, and worked at The Waldorf Astoria and Restaurant Cafe Boulud. Fougère’s signature desserts have been featured in *Pastry Art Magazine* and *The Washingtonian*. During this hands-on-training you will acquire the necessary skills to effortlessly temper chocolate, create chocolate ganache, infuse natural flavors to delight the palate and the necessary expertise to produce chocolate truffles just like an expert.

There will be the opportunity to make an easy flexible chocolate clay and create a chocolate heart basket replete with hand made chocolate roses. For pure enjoyment, you’ll learn how to transfer your own unique design using a screen, like any professional chocolatier.

A chocolate truffle is a type of chocolate confectionery, traditionally made with a chocolate ganache center coated in chocolate or cocoa powder, usually in a spherical, conical, or curved shape.

“Cocoa is the dried and fully fermented fatty seed of the cacao tree from which chocolate is made. "Cocoa" can often also refer to the drink commonly known as hot chocolate.”

Wikipedia

## From Beans To Chocolate Bars

**Price:**

\$275

**People:**

Minimum 8 - Maximum 16

**Dates:**

February 8, 2009 - 6 hours

February 9-10, 2009 - 3 hours (2 Day class)

**Time:**

February 8th: 9 AM - 3 PM

February 9th and 10th: 6 PM - 9 PM

**Included In Class:**

8 x 11 Screen

1 Screen Squeegee

1 Chocolate Mold

2 LB Dark Chocolate

1 LB Milk Chocolate

1 Chocolate Scraper

Coco Butter

4 Chocolate Transfer Sheets

2 Flavors

Vender Location Info.

All Recipes

**Location:**

**DRM BAKING CENTER**

**INCUBATOR**

335 West 35th Street

7th Floor

New York NY 10001



## All about the Chef Pastry Chef Jean-Rony Fougère

Pastry Chef Jean-Rony Fougère recounts that he was merely five years old when he was first introduced to the world of pastry by his cousin. She found her passion for the sugar-filled details in each of her cakes during a cake-decorating course in their native, Port-au-Prince, Haiti. Fougère found his inspiration from his cousin but while this young woman tapped into her passion for cake decorating, the ambitious Fougère didn't realize he had the same passion until he turned twenty-one. By this time he was already well on his way to a successful career in the Culinary Pastry Arts.

Leaving Haiti at age eight for Brooklyn, New York, Fougère quickly took advantage of what his new homeland had to offer. He completed a cake decorating class at age thirteen. He then attended Park West High School, where he found endless opportunities to improve his craft under a gifted faculty. He participated in catering events for Sotheby's, various charities, and former New York City Mayor Rudolph Giuliani. It was at this time that Fougère entered a cake creation competition, where he came in third place. He also received an honorable mention at the Salon Food Show in New York City. These accolades, in addition to an unusually detailed dessert display featuring an innovative cheesecake tart atop fruit-filled glass stands, caught the attention of Richard Grausman, the founder and president of C-CAP (Careers Through Culinary Arts Program). This led to an Internship at the Waldorf Astoria in 1997 to assist the pastry staff while Fougère was a senior in high school.

In 1998, with the help of C-CAP, Fougère went on to join the Aquavit team, where he worked as Pastry Assistant under the instruction of Pastry Chef Deborah Racicot. Fougère considers dining at Aquavit as his most memorable dining experience. "Everything there is excellent, from the food to the service to the atmosphere."

After leaving Aquavit and with the aid of Pastry Chef Michael Hu, Aquavit's Executive Chef Marcus Samuelsson, and C-CAP's Richard Grausman, Fougère went on to join the 1999 U.S. Pastry Team. He traveled with the team to Lyon, France, where he assisted them in competition. After returning from France, Fougère became



Pastry Assistant at Gotham Pastry in Queens and at Café Boulud. Fougère counts working with Pastry Chef Rémy Fünrock at Café Boulud as one of his most memorable cooking experiences. Through intense training, he honed the art in his craft, finding his own path and personality in the competitive industry of Pastry Arts.

After working at Café Boulud, Fougère moved on to open several restaurant as Pastry Chef at 92 Restaurant and Smith, where he catered the first TriBeca Film Festival event. Most recently, Fougère worked as the Executive Pastry Chef at the exclusive Soho House N.Y, before taking the Executive Pastry Chef position at OYA Restaurant & Lounge in Washington, D.C.

Fougère's Pastry Art has been featured in local, national, and international publications since he was very young. NY1 (New York 1 news network) covered Fougère's work at Sotheby's. *Pastry Art* magazine featured Fougère's work for C-CAP and the Waldorf Astoria. The International press from London, Japan, and Australia reported on Fougère's work for Soho House N.Y.

Recently, Fougère received countless glowing reviews for his work at OYA: "Pastry chef Jean-Rony Fougère's desserts are worth saving room."--Thomas Head, *Washingtonian Magazine*; "It's clear that desserts are not an afterthought at OYA."--Amanda McClements, *ROLL CALL, D.C.*; "Desserts at OYA, under the direction of pastry chef Jean-Rony Fougère, were eclectic—in keeping with the rest of the

menu." --Rachel Hunt and Stephen Qualiana, *Washington Diplomat*.

Fougère hopes to make some of the best and finest desserts. "I want to give our diners some of the best desserts, straight out of New York's three- and four-star kitchens." Fougère's desserts range in flavor and style. His signature dessert at OYA was an impressive *Baby Pineapple Baked Alaska with Pineapple Sorbet*. This dessert featured a whole pineapple, scooped out and filled with sponge cake soaked in pineapple infused rum, vanilla ice cream and topped with Swiss meringue. At Soho House N.Y, Fougère's *Warm Chocolate Bread Pudding with Caramel Sauce* gave a taste of comfort to celebrities and members. At Smith, celebrities and fashion designers including Robert De Niro and Calvin Klein enjoyed Fougère's signature dessert *Balsamic Berries-- Fresh Berries Sauté in a Balsamic Syrup Served with a Formage Blanc Ice Cream*. From the ice creams and sorbets to the oven-baked mini petit fours as après-fare, Jean-Rony Fougère wins diners over with his culinary creations.

Recently, Fougère took some time off to work on a long-awaited Culinary Project as well as work as a Pastry Consultant for a small restaurant in New York City. In addition to his culinary skills, Fougère has an affinity and talent for web design, which he works on during his leisure time. Fougère also dabbles in art and is currently working on an exhibit centered on Culinary Art.

**Contact Me:**  
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**To Register,  
Please contact:**  
[Organizers, NYC Cake  
Decorators Meet up.](#)  
Dina Gandy  
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# DRM BAKING CENTER INCUBATOR Direction

**335 West 35th Street  
7th Floor  
New York NY 10001-1725**

**By Subway:**

N/Q/R/W to 34th and Avenue of the Americas Herald Square stop

1/2/3 to 34th and Seventh Ave Penn Station Stop

A/C/E to 34th and Eighth Avenue Penn Station Stop.

**Streets:**

34th Street is two way

35th Street travels west

36th Street travels east

Eighth Avenue travels north

Ninth Avenue travels south

**Parking:**

Parking Lots: open 24/7

Wizard Car Park 35th St. between 8th-9th Ave alternate entrance on 36th St.

Meyers Car Park 35th between 8-9th Ave, alternate entrance on 34th St.

Street Parking:

Day parking not available; night parking free from 7pm to 7am but not in front

of the Police Station.

