



Ecole Nationale Supérieure du Pâtisserie

The temple of French pastry

IF FRENCH PATISSERIE HAD TO PICK ITS REFERENCE IN TERMS OF TRAINING, IT COULD VERY WELL BE L'ECOLE NATIONALE SUPÉRIEURE DU PÂTISSERIE (ENSP), A PIONEER EDUCATION TEMPLE THROUGH WHICH THE GREATEST PROFESSIONALS IN THE WORLD HAVE PASSED AND CONTINUE PASSING, EITHER TO TRAIN OR TO TEACH COURSES. *It does not matter that this school is in Yssingeaux, a remote and quiet village in central France with difficult access and more than an hour from Lyon. Its historic character, the support of organizations such as Relais Dessert, MOF competition and Croquembouche, the carefully maintained facilities (recently upgraded), and its updated training program continue to be more than enough to call hundreds of professionals from around the world to keep choosing this center to enhance their techniques and skills.*



It takes just one visit to the spectacular Château de Montbarnier, home of the ENSP, to realize that there lays one of French pastry's pounding hearts. And it does not lack great merit, given that more and more centers are offering specialized pastry and bakery training. What are the keys to this success?

First, there is history. ENSP was founded in 1984 as the first specialized pastry training center, where world renowned pastry chefs received their initial training. This emblematic and proven character also allows the student to have excellent access to the most outstanding workshops in the country once their studies have been completed.

Secondly, there is the support of the greatest professionals. ENSP not only annually hosts one of the two international meetings of the prestigious Relais Dessert association, but since 2007, the school is part of Alain Ducasse Education, well known to cultivate excellence in the practice of culinary and pastry arts.

Thirdly, its precursor and strong commitment to continuous education, which has brought enormous professionals from inside and outside France to the scho-

ol. For example, by 2016 it is expected that more than 70 specialized courses will be held and that pastry chefs the likes of Quentin Bailly, Pierre Mirgalet Stéphane Augé, Stéphane Leroux, Yann Duytsche or Gianluca Fusto, among others, will pass through its facilities. As we were explained during our visit to the center, 'the fact that we can count on having different professionals is very rewarding because they provide another way of looking at things, different techniques or methods.'

To this staff of guest trainers we can't forget the faculty that 'works as a great little family' and that blends experience and youth at the hands of Dominique Brun, Romain Chalumeau, Baptiste Blanc, Jérémy Delteil, Olivier Robin, Jonathan Chauve, Emanuel Mugnier Nicolas Pouly, Ludovic Puissochet, Laëtitia Moreau, Pierre Fournier, and Richard Hawke.

The future, outside of France

Among this center's future plans is its necessary internationalization. Currently, a significant portion of the more than 1,500 students at the ENSP come from outside France, a presence that is bound to grow. 'We want to take the name of Alain Ducasse Education and ENSP further worldwide. It is important and enriching to come into contact with other cultures, other points of view,' says Dominique Brun.

For this reason, the ENSP does not cease growing in terms of facilities, with the opening of new laboratories and classrooms, as well as building a student residence within the castle. At present, the school is equipped with nine labs placing emphasis on practical hands-on training.



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TARTE IDA: hazelnut croustillant, chocolate sponge and a chocolate and raspberry ganache.
Creation by **Jérémy Delteil**

For 2 cakes

milk chocolate & hazelnut sponge (1 frame 30 x 40 cm frame)

120	g	eggs
140	g	sugar
130	g	butter
50	g	milk chocolate
70	g	flour
140	g	hazelnuts

Roast the hazelnuts and chop them. Warm the sugar and the eggs to 30°C. Combine the softened butter with the melted chocolate. Combine both mixtures. Stir in the sifted flour and then the chopped hazelnuts. Pour in a frame and bake for about 12 minutes at 170°C.

ruby peach jam

250	g	ruby peach purée
150	g	sugar
4	g	pectin NH

Warm the purée to 40°C. Stir in the sugar previously mixed with the pectin. Cook to 104°C. Pour on a silicone mat. When cold, blend and place in a piping bag.

milk gianduja

500	g	hazelnuts, skinned
300	g	icing sugar
200	g	cocoa butter
120	g	milk chocolate

Roast the hazelnuts for 12 minutes at 150°C. Freeze the roasted hazelnuts and the icing sugar for about 10 minutes. Blend the frozen nuts and icing sugar as thinly as possible. Stir in the milk chocolate and the cocoa butter. Blend to 40°C, until homogeneous. Cool to 24 °C and use right after.

MONTAGE

MAKE THE SPONGE. CUT INTO 3 X 35-CM-LONG STRIPES. PIPE THE RUBY PEACH JAM ON 2 STRIPES AND PLACE THE 2 OTHER STRIPES ON IT. USING A MODULAR FLEX WAVE MOLD, POUR 500 G OF GIANDUJA COMBINED WITH 50 G OF HAZELNUTS, 50 G OF ALMONDS, 20 G OF DICED CANDIED ORANGE PEELS, 25 G OF PISTACHIOS AND 30 G OF WALNUTS. LET SET. PIPE SOME MORE GIANDUJA AND PLACE THE SPONGE INSERT. LET SET FOR 2 HOURS IN THE REFRIGERATOR.

caramelized almonds

20	g	water
60	g	sugar
120	g	almonds, whole
5	g	cocoa butter
5	g	sugar

Cook the water and sugar to 118°C. Stir in the almonds and mix until crystallized. Cook until caramelized, mixing constantly. Take away from the heat, stir in the cocoa butter then the sugar. Pour on a silicone mat and let cool to room temperature.

caramelized hazelnuts

20	g	water
60	g	sugar
120	g	hazelnuts, skinned
5	g	cocoa butter
5	g	sugar

Cook the water and sugar to 118°C. Stir in the hazelnuts and mix until crystallized. Cook until caramelized, mixing constantly. Take away from the heat, stir in the cocoa butter then the sugar. Pour on a silicone mat and let cool to room temperature.


other elements

50	g	hazelnuts, skinned
50	g	almonds, whole
20	g	candied orange peels
25	g	pistachios
30	g	walnuts

q.s.	caramelized hazelnuts
q.s.	caramelized almonds
q.s.	candied orange peels
q.s.	pistachios
q.s.	walnuts

FINISHING

TAKE AWAY FROM THE MOLD AND CAREFULLY BRUSH USING A METALLIC BRUSH. USING A PAPER CONE FILLED WITH TEMPERED MILK CHOCOLATE, STICK THE DIFFERENT NUTS ON TOP OF THE CAKES.



PEACH NUT. *Romain Chalumeau*

For 3 tarts

exotic pain de gènes sponge (1000 g, 1 frame 30 x 40 cm)

350	g	marzipan 50%
1	u	vanilla pod
2.5	g	salt
250	g	eggs
37.5	g	flour T55
37.5	g	potato starch
125	g	butter
100	g	mango cubes
100	g	pineapple cubes

Using the paddle, mix the warmed marzipan with the salt and the vanilla. Stir in progressively the eggs. Using the whisk, whip for about 10 minutes until light. Stir in the sifted powders then the melted butter. Pour in the frame, sprinkle the mango and pineapple cubes. Cook for about 10 minutes at 170°C.

crispy praliné (315 g, 105 g per entremet)

15	g	butter
45	g	white chocolate
170	g	almond praliné 60%
85	g	shortbread

Blend the shortbread. Melt the butter with the white chocolate. Stir in the praliné then the shortbread.

exotic jelly (330 g, 105 g per entremet)

125	g	mango purée
80	g	passion purée
90	g	pineapple purée
30	g	sugar
6	g	pectin NH

Warm the purées. At about 40°C, stir in the powders and boil for 30 seconds. Let set at 4°C. Mix and fill a piping bag.

vanilla chiboust

3	g	gelatin
18	g	water
250	g	milk
60	g	cream, 35% fat
150	g	egg yolks
30	g	sugar
30	g	corn starch
6	g	vanilla
190	g	egg whites
80	g	glucose syrup
60	g	invert sugar

Rehydrate the gelatin with the water. Bring the milk, cream, egg yolks, sugar, corn starch and vanilla to a boil. Cook for about 2 minutes until the mixture loosens. Take away from the heat and stir in the gelatin. At the same time, warm the egg whites with the glucose syrup and the invert sugar to 50°C. Whip to stiff peaks. Carefully stir the meringue in the hot vanilla cream.

vanilla ganache (600 g, 200 g per entremet)

1	u	vanilla pod
285	g	cream, 35% fat
315	g	white chocolate

The day before, infuse the vanilla in the cream. The next day, melt the chocolate at 40°C. Warm the cream to 35-40°C, pour on the chocolate and blend to emulsify.

white spray mix

100	g	white chocolate
100	g	cocoa butter

Melt the ingredients and mix. Use at 35°C.

mango glaze

100	g	neutral glaze (cold use)
20	g	mango purée
q.s.		gold powder

Mix the ingredients. Fill a piping bag and store in a fridge.

other elements

q.s.		white chocolate
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MONTAGE

USING WHITE CHOCOLATE, MOLD 2, 3 AND 4 CM IN DIAMETER AND 6 CM LONG TUBES. MAKE THE PAIN DE GÈNES SPONGE THEN CUT 3 RECTANGLES OF 9 X 19 CM AND CUT DISKS OF 2 AND 3 CM. FOR THE BASE, PIPE 40 G OF EXOTIC JELLY ON EACH PAIN DE GÈNES RECTANGLE. MAKE THE VANILLA GANACHE, POUR IN 10 X 20 CM RECTANGLES MOLDS AND PLACE THE PAIN DE GÈNES RECTANGLES. FREEZE. UNMOLD THE BASE. PLACE THE WHITE CHOCOLATE TUBES ON IT. MAKE THE CRISPY PRALINÉ. COOL TO 24°C AND PIPE IN THE TUBES USING A PIPING BAG. PLACE THE PAIN DE GÈNES DISKS IN THE 3 AND 4 CM TUBES. MAKE THE VANILLA CHIBOUST AND PIPE IN THE TUBES, ALTERNATING WITH THE EXOTIC JELLY, UP TO 5 MM TO THE TOP OF THE TUBES. FREEZE THE ENTREMETS. SPRAY THE FROZEN ENTREMETS. PIPE THE MANGO GLAZE ON TOP OF THE TUBES.



MBAPALI. *Jérémy Delteil*