

WELCOME TO

THE BakeDeco
EDUCATION CENTER
CLASSES BY PROFESSIONAL CHEFS

NOW FEATURING

MICHAEL LAISKONIS

SEPTEMBER 6 12:00 - 3:00 PM

SIGN UP TODAY

718 232 7044

CLASSES@BAKEDECO.COM

ADMISSION FEE

\$149 INCLUDES \$25 BAKEDECO GIFT CARD

\$50 NON-REFUNDABLE DEPOSIT REQUIRED

Contemporary Techniques and Plated Desserts

Explore the evolution of restaurant-style pastry - contemporary plated desserts will be constructed highlighting current techniques and specialty ingredients across a wide range of components, including pastry doughs, creams, frozen elements, and décor. Throughout the demonstration added focus will be given to a practical scientific approach to a number of fundamental culinary preparations, with insight into the chemistry and physics at play in the kitchen. Concepts covered will include emulsions and foams, proteins and starches, caramelization and Maillard reactions.

Michael Laiskonis was named Creative Director of New York City's Institute of Culinary Education in 2012.

Previously Executive Pastry Chef Le Bernardin for eight years, his pastry philosophy manifests itself in a style of desserts that balance art and science, and contemporary ideas with classic fundamentals. Awarded



Chef Michael Laiskonis

Owner of Laiskonis Consulting, LLC
Pastry Advisor at Garces Group, PA

Outstanding Pastry Chef in 2007 by the James Beard Foundation, his work helped the restaurant maintain three stars from the esteemed Michelin Guide and four stars from the New York Times. In 2014, the International Association of Culinary Professionals tapped him as its 'Culinary Professional of the Year'.

Under the banner of Laiskonis Consulting, LLC he performs a broad range of advisory roles and development projects from major food companies and restaurant groups to small start-ups and independent restaurants alike. He currently serves as pastry advisor for the Philadelphia-based Garces Group and oversees the pastry program at La Sirena in NYC, the latest restaurant from Mario Batali and Joe Bastianich.

Respected within the industry, Laiskonis currently serves as a brand ambassador for leading companies in the global pastry field, including Bravo, Boiron, and PreGel. His writing has also appeared on Gourmet, Salon, The Huffington Post and The Atlantic, as well as several cookbook anthologies. Michael's current kitchen sessions are documented on his blog, Opusculum, for Lucky Peach.