

Chef Jean-Rony Fougère

Bio

Pastry Chef Jean-Rony Fougère's culinary journey began in 1983 in Haiti, where, at just five years old, he was introduced to the craft by his cousin, Jesse. After relocating to Brooklyn three years later, his natural talent flourished; by thirteen, he had already mastered his first professional cake decorating course.

While still in high school, Fougère began catering for high-profile clients and organizations, including Sotheby's and the Office of Mayor Rudolph Giuliani. His breakthrough came in 1996 when an innovative cheesecake tart earned him an honorable mention at the National Salon Food Show. This caught the eye of Richard Grausman (founder of C-CAP), paving the way for a prestigious internship at the Waldorf Astoria Hotel under the mentorship of masters like Michael Hu, Jean-Claude Perennou, and Gnanasampthan Sabaratnam.

Fougère's career is defined by excellence at world-class institutions. After refining his skills at Aquavit under Deborah Racicot, he was hand-selected by Marcus Samuelsson to represent the U.S. Pastry Team in Lyon, France, where they secured a third-place finish at the Coupe du Monde de la Pâtisserie. From launching the pastry department at SoHo House NYC to establishing the program at D.C.'s OYA with chef Kingsley John, Fougère has consistently set the standard for luxury desserts.

His signature style balances classic French technique with American comfort, often punctuated by unexpected global flavors. Whether it's a cardamom-infused chocolate mousse, a rum-soaked Baby Pineapple Baked Alaska, or his popular Banana Bread Pudding made with fresh-baked croissants, his creations are as balanced as they are inventive. One of his most celebrated signature desserts remains his fresh berry sauté in a balsamic syrup, served with a delicate fromage-blanc sorbet.

In 2009, Chef Fougere began teaching cake decorating classes to adults, inspiring them to start a new career or a new hobby. He continued that Journey until 2015, then Chef Lucia began working for Jack The Horse Tavern located in downtown Brooklyn with Chef Tim Oltmans, and Chef Fougere proceeded to do pastry consultant work while working at The Horse Tavern until 2020.

Due to the pandemic in 2020, Chef Fougère launched Fougère Patisserie, which offers an array of individual desserts, including Waldorf Cheesecakes and Layer cake jars.

Today, Chef Fougère operates Fern Pastry Studio in Brooklyn. Here, he bridges the gap between high-end artistry and education, offering exclusive cake decorating classes while continuing to provide bespoke desserts on the fougereshop.com website.