

BREAD

CAKE

ICE CREAM

PASTRY

CHOCOLATE

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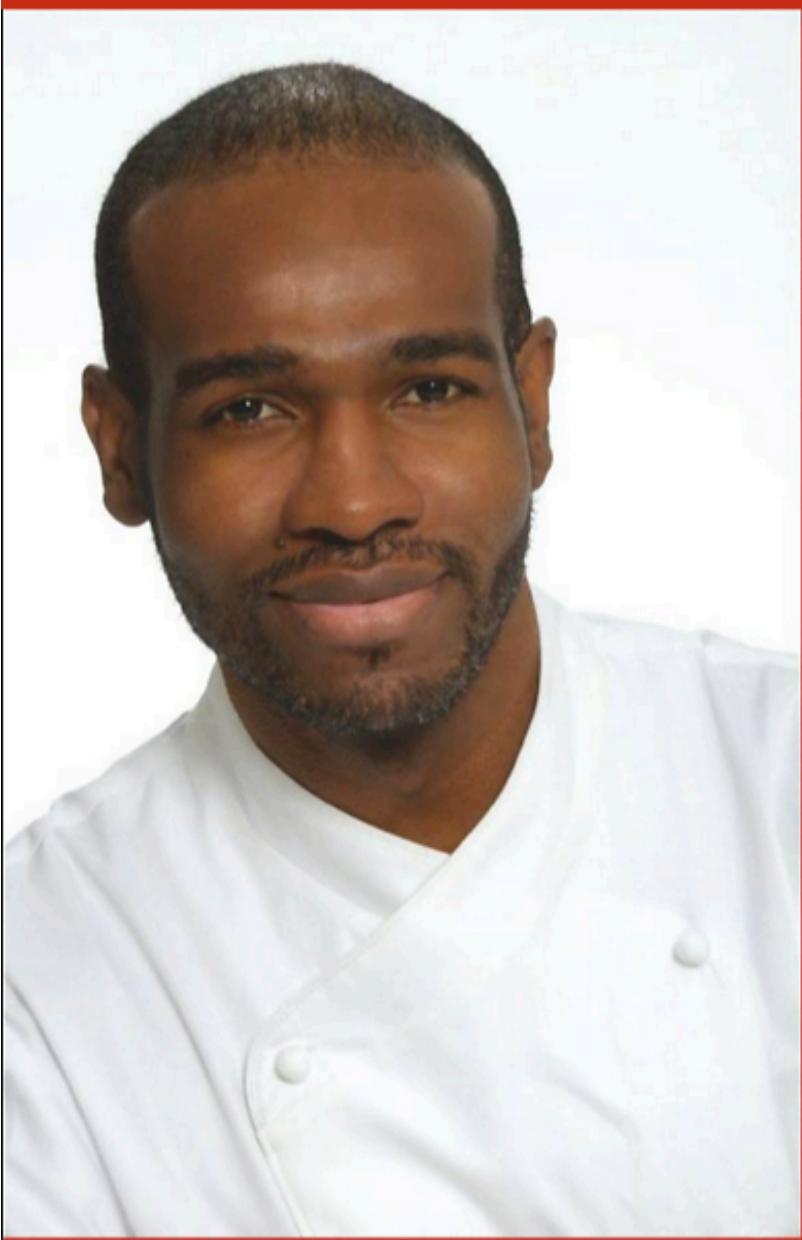
WORLD
CHOCOLATE
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VINCENT VALLÉE

C-CAP Spotlight



Careers through
Culinary Arts Program

Careers through Culinary Arts Program
celebrates 25 years of transforming
lives through the culinary arts.



Jean-Rony Fougère Pastry Chef/Owner, Fern Pastry Studio, Brooklyn, NY

Pastry Chef Jean-Rony Fougère was just five years old when his cousin Jesse in Haiti first introduced him to the world of pastry in 1983. Three years later, he left his birthplace and moved with

his family to Brooklyn. By age thirteen, Fougère had already completed his first cake decorating class. While attending Park West High School, he enrolled in the Culinary Arts Program and honed his craft while catering various fundraisers and events for organizations like Sotheby's and the Office of Mayor Rudolph Giuliani. Fougère received an honorable mention at the 1996 national Salon Food Show. His innovative cheesecake tart caught the attention of Richard Grausman, the Founder of Careers through Culinary Arts Program (C-CAP), leading to an internship at the famed Waldorf Astoria Hotel, where he worked under pastry chefs Michael Hu, Jean-Claude Perennou and Gnanasampanthan Sabaratratnam.

After graduation, Fougère joined the staff at Aquavit, NYC as Pastry Assistant under the guidance of Pastry Chef Deborah Racicot in 1998. The next year, he was selected as a member of the U.S. Pastry Team on the recommendation of Executive Chef Marcus Samuelsson and traveled to Lyon, France, where the team placed third in the Coup de Monde de la Patisserie. After two years under the intense training of Pastry Chef Remy Furfrock at Café Boulud, Fougère spearheaded the pastry departments at 92 and Smith Restaurant, where he catered the first Tribeca Film Festival in 2002. Fougère was the founding Executive Pastry Chef at the exclusive SoHo House, NYC from 2003 to 2005. He then moved to Washington, D.C., where he established the pastry department at the now thriving OYA Restaurant & Lounge. By 2006, Fougère was back in New York City consulting for numerous local restaurants.

While Fougère's desserts range in style from 'classic French' to 'American comfort', their flavor profiles are uniquely balanced. Resting on a flourless biscuit, his chocolate mousse is infused with a cardamon twist. His original take on Baby Pineapple Baked Alaska features a pineapple sorbet and a rum-infused sponge cake topped with a Swiss meringue. For his popular Banana Bread Pudding, Jean-Rony uses fresh-baked croissants served with a caramel-whiskey sauce. Fougère's signature dessert, a favorite of actor Robert De Niro's, is a fresh berry sauté in balsamic syrup, which is served with a fromage-blanc sorbet. From complex oven-baked mini petits fours to specialty wedding cakes, Pastry Chef Jean-Rony Fougère continues to create some of the finest desserts in the world.

Currently, Pastry Chef Fougère operates the Fern Pastry Studio in Brooklyn, where he shares his vast culinary skills and knowledge, conducting both individual and group classes on cake decorating and pastry. Meanwhile, he still provides his refined high-end desserts and extraordinary cake decorating artistry for some of New York City's exclusive clients. For more information about the Fern Pastry Studio, visit www.jeanfougere.com.

Pastry Chef Remy Funfrock:

"Jean-Rony Fougère is one of those rare professionals who doesn't have only the passion for pastry, but a deep desire to understand and learn the product at its source. I remember him at Café Boulud's pastry kitchen working the lunch service: 'Chef? I think we should try to substitute the white sugar with brown sugar and use only three-quarters of the heavy cream along with some pear consommé. The moisture in the brown sugar should help during the reheating of the sauce to glaze the hazelnut and cranberry better.' Jean stayed with me for about two years. The C-CAP program gave him a good base and opportunity to achieve what he wanted to do. The rest was in his hands. He works hard every day to feel and understand the chemistry behind the ingredients in order to have the best delicious desserts for our guests. His attention to detail, dedication to his position and loyalty to the restaurant and myself have made him part of a small group of well-respected past team members."



Dessert Professional: *Why did you create Fern Pastry Studio?*
Jean-Rony Fougère: I started the Fern Pastry Studio to share my professional knowledge in the field of baking, cake decorating and pastry. It is aimed at adults of all ages who seek a second career where cake decoration is involved.

DP: *You are a professional pastry chef. Why do you focus on cake decoration in your studio?*

JRF: I completed a Wilton cake decoration course when I was only 13 years old. Since then, I have seen dramatic progress in the field. Most of my students watch cake decoration shows on cable and become passionate about creating what they see there. Cake decoration has become very popular!

DP: *What is the mission of the Fern Pastry Studio?*

JRF: At the Fern Pastry Studio we provide hands-on training with an emphasis on developing the students' signature style in professional cake decoration and pastry.

DP: *Tell us about the classes that you offer.*

JRF: Fern Pastry Studio offers several types of classes. We offer hands-on courses for groups or individuals as well as demonstration workshops. Our Masterclass is a 15-week cake decoration course for groups of four. The Masterclass includes cake preparation, piping techniques, gum paste and fondant, wedding cakes, chocolate molding, and airbrush techniques. During the course, students produce a sculpted novelty cake in the shape of a handbag. The course is offered at six different levels, from basic to advanced. We also offer other courses in the preparation of chocolate.

