Beat: Vips

Celebrity Chef Christophe MICHALAK - Masterclass -Ice Kream de l ete-

Masterclass on Friday May 13, 2016

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USPA NEWS - On May 13, 2016, was given a Masterclass by very famous Pastry Chef Christophe MICHALAK. The theme was his new line of ice creams called 'Ice Kream' from Michalak. The new flavors proposed are : Tarte Citron Yuzu Bergamote,...

On May 13, 2016, was given a Masterclass by very famous Pastry Chef Christophe MICHALAK. The theme was his new line of ice creams called 'Ice Kream' from Michalak. The new flavors proposed are : Tarte Citron Yuzu Bergamote, Pavlova Litchi Fraise Citron Vert, Cheesecake Peche Abricot.

Christophe Michalak was born in Senlis, France. At the age of 15, he started his journey to becoming a pastry master and studied for his certificate of professional excellence in pÃ¢tisserie at the trade school of Angers. After achieving his certificate of professional competence, at the age of 16, Michalak decided to learn his trade across the world. Michalak has studied and worked in many well known restaurants and pÃ¢tisserie across the world.

In 2005, Christophe Michalak won the Award of 'World Champion PÃ¢tissier' and in 2013, he was the 'Pastry Chef of the Year'. From 1991 to 1993, he worked in London and Brussels for the Hilton Chain. From 1993 to 1995, he worked in Nice for Negresco Hôtel (** Michelin). Fron 1995 to 1997, he worked for Fauchon Catering. 1998 to 1999, in New York as Consultant for Pierre Hermé. 1999 to 2000, back to Paris working for Masion Ladurée. 2000, Chef PÃ¢tissier Plaza Athénée Hôtel (*** Michelin). In 2009, he enters in the prestigious Who's Who Guide.

In 2012, He hosted and co-wrote the show 'le GÃ¢teau de mes rêves'. In 2013, was Member of Jury for the Show Season 1 'Qui sera le prochain grand PÃ¢tissier'. Still in 2013, he hosted the Show Season 1 'Dans la peau d´un chef'. He also created his own School 'Michalak Master Class'. In 2014, he was Member of Jury for the Show Season 2 'Qui sera le prochain grand PÃ¢tissier'. The same year, Christophe Michalak was Chef Host for the Show Season 2 'Dans la peau d´un chef'.

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