

Seasonal Individual Cakes

By Franck Colombié



Program

Duration

The training course takes place over 3 days, for a total of 24 hours.

- Day 1: welcome from 8:30 am, course starts at 9:00 am, ends at 6:00 pm.
- Days 2 & 3: from 8:30 am to 5:30 pm. Each day includes a one-hour lunch break (12:30 pm – 1:30 pm)

Audience

Pastry Chefs, Bakers, Restaurateurs, and Catering Professionals

Prerequisites

Basic pastry knowledge and techniques

Language

English

Participants

Between 8 and 12 participants

A refined and technical course focused on seasonal creations. Join Franck Colombie to explore a collection of individual cakes inspired by seasonal ingredients and boutique needs.

In this course, you will:

- Explore recipes built around seasonal fruits and trending flavour profiles
- Learn frame-based assembly methods for efficient and consistent production
- Develop contrasting textures and precise, contemporary finishes
- Embrace a coherent, elegant and creative approach to boutique-style pastry.

A perfect opportunity to refresh your offering with modern, seasonal and professional-grade creations.



Overview of Finished Goods

1. ACIDULIA — Citrus & Green Lime Tartlet

A vibrant and modern tartlet built around the freshness of mixed citrus fruits and the purity of green lime. The combination of crunchy sablé, almond cream, lime-vanilla custards and a jewel-like citrus gelée offers a bright and refreshing tasting experience — perfect for mastering gels, citrus balancing and modern tart constructs.

2. CAMELO — Coffee Baba, Caramel & Popcorn Praliné

A gourmet exploration of textures: soft coffee-soaked baba, creamy caramel, and a reimagined popcorn praliné croustillant. This dessert highlights contrasts between crunch, softness and deep caramel notes — ideal for working on baba techniques, caramel mastery and modern layered assembly.

3. GRANNY TWIST — Green Apple, Celery & Lime

A refreshing and bold creation combining the crisp acidity of Granny Smith apples, the aromatic finesse of celery, and the zest of lime. With a fruit compote insert, a light lime-vanilla mousse, and a buckwheat shortbread base, this pastry explores vegetal notes and contemporary silicone-mold assembly.

4. MAPLE KISS — Maple Syrup, Exotic Mango & Ginger

A warm and comforting dessert showcasing the depth of maple syrup paired with a mango compote lifted by ginger and vanilla. The maple biscuit and diplomat cream create a soft, silky structure — a masterclass in caramelising maple, assembling fruit inserts and building balanced exotic profiles.

5. JARDIN D'ÉTÉ — Peach, Apricot & Citrus Harmony

A tribute to summer fruits, this creation layers almond biscuit, white peach and apricot compote, airy citrus cream and a crunchy ginger streusel. The result is a radiant pastry celebrating sunny flavours — ideal for practicing fruit gels, aromatic infusions and multi-texture spheres.

6. NOCCIOLA — Hazelnut, Coffee & Chicory Choux

A modern reinterpretation of a Paris-Brest, built around roasted hazelnut, infused coffee and chicory. Featuring craquelin, choux pastry, coffee-hazelnut crèmeux, reconstituted hazelnut crunch and chicory chantilly, this creation refines the art of pâte à choux and flavour-forward creams.

7. SAKURA — Cocoa, Morello Cherry & Grilled Vanilla

An elegant creation contrasting cocoa-rich choux sponge, a bright Morello cherry compote insert, crispy chocolate-cocoa layers and a deep vanilla cream made from grilled pods. A delicate and fragrant dessert perfect for mastering chocolate-based sponges and advanced vanilla infusion techniques.

Overview of Finished Goods

8. NUIT POURPRE — Quince, Vanilla & Chestnut Tartlet

A warm, autumnal tartlet combining silky almond cream, quince confit, vanilla custard and a luscious chestnut cream insert. Finished with a refined chestnut vermicelli design, this pastry is ideal for practicing tart construction, fruit-based confits and traditional flavours revisited in modern form.

9. TERRE CACAO — Buckwheat, Vanilla & Sarrasin Caramel

A deep and comforting creation built around the roasted aromas of buckwheat. Combining a vanilla madeleine base, buckwheat crèmeux, duja croustillant and mascarpone mousse, topped with a sarrasin caramel, this dessert is ideal for exploring cereal infusions and multi-texture compositions.

10. TARTELETTES ÉVEIL DES SENS — Coconut, Strawberry & Licorice

A sensory journey blending the exotic softness of coconut with the bold character of licorice and the freshness of strawberries. The almond sablé shell, coconut dacquoise, compotée and licorice cream create a surprising yet harmonious profile — perfect for mastering flavour balance and creative tart designs.

11. SAVEURS D'ORIENT — Pear, Date, Honey & Earl Grey Tea

Inspired by warm Middle Eastern notes, this creation unites pear, date, honey-orange blossom and infused Earl Grey. With a speculoos croustillant, madeleine sponge, poached fruit insert and a tea-honey mousse, it offers a delicate interplay of spice, fruit and aromatic tea — ideal for learning tea infusions and reconstituted crunches.