

The sweet side of nature



PASTRY RECIPE E-BOOK OF CHEF GREGORY DOYEN

Gregory Doyen

a French Pastry Chef.

From the age of 24, Gregory traveled the world for prestigious establishments including Potel et Chabot in Moscow and the Mandarin Oriental Hotel in Taiwan. He also created unique pastries for renowned clients, such as Louis Vuitton, Chanel, Dior, Vacheron Constantin and Range Rover.

He combines with great talent the diversity of cultures with the excellence of French pastry.

For 6 years with his brand GD Sweet Concept, he has been sharing his knowledge and creativity during masterclasses, demonstrations, consulting services all around the world.



Back to the classic pastry and innovating the new way to honor timeless recipes from the Opera to Paris-Brest, from Tiramisu to Honey cake, from Cheesecake to Lamington Cake. It is a festival of modernity and creativity for pastry full of emotions while highlighting seasonal and natural ingredients.

I took advantage of the time spent during the lockdown in my native Burgundy region in France to revisit traditional french recipes and recipes from other countries I love.

30 original recipes revisited my way

- Highlight natural and seasonal ingredients with a particular focus on local products.
- The recipes are made to bake with accessible ingredients, materials and easy skills.
- Clear explanations and directions with tips for assembly and decorations included.
- The recipes include photos and explanatory sketches
- The proportions are enough to share these cakes with friends and family.



The key numbers

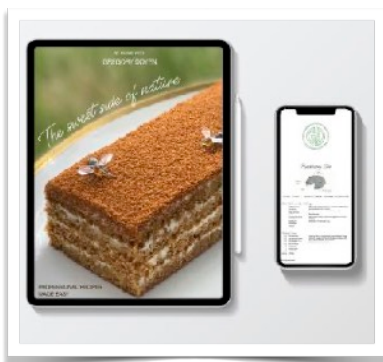
20 years of experience in pastry

Over 250K followers on social medias

Visited 45 countries, 3,000 students or pastry enthusiasts trained in 2 years

Ambassador of 3 prestigious pastry brands -Silikomart professional, Les Vergers Boiron fruit purees, the Weiss chocolate factory.

Author of the professional pastry book "Sweet Concepts" published by The Chef connections.



Price: 14,95 \$



- All recipes are created to surprise, challenge yourself, have fun and enjoy lots of flavors from the sweet side of nature.

I also share with you my sources of inspiration, my favorites pastry and my memories.

It's an e-book to enjoy.



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