



Pastry Consulting
Emmanuel Hamon

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BIO

Emmanuel Hamon was born in 1969 in Brittany, maritime region west coast of France, In 1987, after receiving his CAP pastry chef, chocolatier, confectioner, he goes to London for a year and half. On his return to Brest, he starts as a patissier in a well-known patisserie. Then he became head pastry chef for 2 years, he went to Quimper (capital of Brittany) to be responsible for the pastry and chocolate for a company with three pastry stores. At 30 years old, he returned to England, to Kent as head pastry chef. He finally chooses to go back to his city Brest in 2001 to start his own business; he opens his pastry shop and two years later he established the range of caramels under the name "P'tit Zef" ; His caramels are sold throughout France and abroad, including New York and Osaka. Today, he is a pastry chef, chocolatier, recognized by the public and appreciated for its creativity and modernity.

1987 / Diplome of CERTIFICAT D'APTITUDES PROFESSIONNELLES PATISSIER-GLACIER-CHOCOLATIER- CONFISEUR

2001 / Creation of the « Patisserie Hamon » pastryshop in Brest / France

2003 / Creation of the Caramel brand “P’tit Zef”

2008 / Received an honorary Diploma for the “The excellence of the caramel P’tit Zef” from the oldest Gastronomic Brotherhood "La marmite d'or " President of this is Joel Robuchon

2009 / 2015 /Selected in the “Guide of gourmands” referring to the 1500 best producers in Europe, foreword by Paul Bocuse.

2011 /winner of the prize of " the most beautiful Christmas log cake 2011"

2012 / Fino de Aroma Master Chocolatier’ World Ambassador for the CasaLuker chocolate south America biggest brand of cocoa product

2012 /Title of Maitre Artisan Patissier (Master Craftman of pastry)

2013 / Emmanuel win the price of “Global strategy of innovation “ from Stars et Métiers

2014 / Coach of Colombia during the pre-selection of South America for the World Chocolate Masters competition, they get the 3rd place. and first place as Woman chocolatier

2015 / Creation of Emmanuel Hamon Pastry Consulting LLC .

2016 / Guest for the "Pastry Lab, 5 World star of pastry " in Sao Paolo Brazil with Davide Mazila (Italian world champion of sugar) , Antonio Bachour (Top 10 of the best Pastrychef of USA) Edwald Notther (American champion of chocolate work) Carles Mampel founder of Bubo pastryshop in Barcelona)

2016 /Chocolate dress for the show in Moscow and London .

2017 /Chocolate dress for the show in Moscow

2018 / 4 Recipe published in SO GOOD magazine

Participation to many international competitions as Jure, such as the Mondial des arts sures in Paris , National Ukrainian best pastry chef , Kremlin international competition in Moscow , Arena Bucatarilot in Roumania .

Since 2012, is a contributor the prestigious Magazine Pasticceria Internazionale wild word edition , he publishes recipe monthly revenues in. It also has a section in which he published articles on the pastry in FIP (Italian food Product). Restorator Ukraina , ChefArt , Fou de Patissierie , SO GOOD magazine .

With his experience and creativity, Emmanuel is collaborating with the international company like: PAVONI ITALIA and SiLIKOMART specializes in molds and pastry decoration. NOVATERRA ZEELANDIA in Italy , FG OPTIMA pastry distribution in Greece , BANO TRADING for middle east , MODECOR in Italy .

Masterclass , Demo , Hand on course and consulting

Emmanuel Hamon shares his expertise and his creations during demonstrations, masterclass and courses to professional and amateur audience in France and abroad.

He also collaborates with companies for recipes elaborations and demonstrations . Emmanuel Hamon can also help you by providing its expertise as a consultant within the opening and inauguration of an establishment, development of a range of products to suit your needs ,organization and optimize your production.

The master class can be private or public, ranging from 3 to 5 days depending on the desired program. Can be done as a packaged program or personalized addressing different theme , no limit of participants , all process are made in front the peoples

All various pastry , various entremets and cakes , various chocolate bonbon , various sweet and candy , various plated dessert , various viennoiseries , various chocolate decoration technics and chocolate show piece .

Over 40 countries over the world in the last few years , in some of the most fame place as :

VIP Master Moscow , Russia	Haolle pastry school , Beijing , China
Kica Kiev International Culinary Academy, Ukraine	Cast alimenti , Italy
Compote studio , Kazakhstan	Medaille Rion Pastry school , Shenzhen , China
Sweet Obession , Bangkok , Thailand	International pastry academy of Moscow , Russia
Ezcookingbaking , Indonesia	Bano Pastry training center , Dubai and Beirut
Gastronomy essential , Athens , Greece	Tashrifat parsian academy , Terhan , Iran
Stephane Glacier pastry school , Bucarest , Roumania	DGE ICC



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Pastry



CASA
LUKER
CACAO
FINO DE AROMA

Collection 2019/2020



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Pastry Consulting Collection 2019

Mantari

Chocolate choux
Pecan nuts flowing praliné
white chocolate Namelaka
Pecan nuts streusel
Mousse chocolat

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Sanaki



Hazelnut & almond biscuit
Hazelnut flowing praliné
Bailey namelaka
Dark chocolate mousse
Nuts streusel

Karibia



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Pecan nut biscuit
Rum and raisin ganache
Chocolate and banana mousse
Banana and lime gelee
Oat streusel biscuit

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Tostano



Oat streusel
chocolate mousse
Coffee gelee
Milk chocolate and
Grilled bread crumb creamy
Hazelnut biscuit

Sarano



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Hazelnut biscuit
Almond and buckwheat praliné
Milk chocolate & caramel mousse
Apple caramelized
Almond and buckwheat cream

Orenji



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Mandarin gelee
Pop corn creamy
Almond biscuit
Milk chocolate mousse
Caramelized nuts

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Baritany



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Pastry Consulting Collection 2019

LUKER
CACAO

Chou pastry
Salted butter caramel
Almond & Buckwheat praline cream
Hazelnut & buckwheat streusel
Vanilla cream

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Pastry Consulting Collection 2019

Anapola



Strawberry and basil gelee
Strawberry mousse
Almond Genoise biscuit
Vanilla mascarpone cream



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Pastry Consulting Collection 2019

Jamong

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Pistachio biscuit
Grapefruit creamy
Pistachio mousse
Pistachio / grapefruit zest praliné
Grapefruit gelee

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Manha

Mango and basil marmelade
Lime streusel
Cheese cake mousse
White chocolate and streusel glaze



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Taiyo

Coconut mousse
Pineapple/celery/banana gelee
Coconut streusel
Lime caramel
Coconut biscuit



Badio

Almond and Milk chocolate mousse
Green tea biscuit
Caramel risotto
Almond praline cream



Persiane

Rose flower mousse
Raspberry gelee perfumed with Hibiscus
pistachio praliné biscuit
Pistachio streusel



Babak Pepper

Chocolate brownie biscuit
Dark chocolate and raspberry mousse
Red pepper & raspberry gelee
Dark chocolate glaze and dark chocolate spray



Naranja

Hazelnut /carotte biscuit
Orange and pumpkin gelee
speculoos mousse
pecan nut crunchy praline



CUBES

Milk and dark chocolate mousse
Hazelnut biscuit
Flowing hazelnut praliné
Vanilla crème brûlée





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Collection 2018





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Collection 2017
TEXTURA

Antarini

Muesly and white chocolate crunchy
Orange and Almond cream biscuit
Yuzu ganache
Caramel and praline mousse
Madarin and cinnamon jelly .



Collection 2017
TEXTURA



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Riziera

Vanilla mousse
Lime creamy risotto
Sweet almond ganache
Green tea pain de gene biscuit



Collection 2017
TEXTURA



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Nicocli

Avocado and lime ganache
Dark chocolate mousse
Sticky banana caramel
Oat chocolat streusel .



Collection 2017
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Mallow

White chocolate and violet mousse
Blackcurrant almond cream biscuit
Mint sticky jelly
Blackberry creamy



Collection 2017
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Qartz

Chocolate and vanilla biscuit
Cocoa nibs streusel
Dark chocolate Tumaco mousse
Black tea crème brûlée
Timut pepper ganache



Published in 'So Good Magazine' 2017



Nuqui

Lime biscuit
Mango, ginger and Panela gelee
Sesame crunchy praliné
Milk chocolate flavored passion fruit mousse
Glaze



Absolute

Madagascar Vanilla mousse
Madagascar Vanilla ganache
Tahiti vanilla creme brulee
Vanilla biscuit
white vanilla glaze



Collection 2017
TEXTURA



Sandy

Chocolate Biscuit
Oatmeal Streusel
Pear Coulis
Poached pear in Whisky
Dark chocolate mousse
Dark chocolate glaze



Published in 'So Good Magazine' 2017



Foglio

Dark chocolate 65 % mousse flavored Tonka/cinnamom
Orange zest biscuit
Pistachio creamy
Pistachio ganache .



Collection 2017
TEXTURA



Chinchina

Dark chocolatebrownie biscuit
Vanilla and tonka creme brulée
Caramel cream
Dark chocolate mousse



Collection 2017
TEXTURA



Oilom

Olive oil and nib cocoa infusion ganache
Dark chocolate mousse
Chocolate and cinnamon biscuit
Green olive jam .



Collection 2017
TEXTURA



Beeez

Chocolate and buckwheat biscuit
Poched apricot and Jasmine tea
Honey and Vanilla creamy
Dark chocolate mousse
Chocolate glaze



Collection 2017
TEXTURA





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ORGRIM

