Patisserie

Pâtisserie

A pâtisserie (French: [p?tis?i]), pasticceria in Italian, patisserie in French or pastry shop in English, is a type of bakery that specializes in pastries - A pâtisserie (French: [p?tis?i]), pasticceria in Italian, patisserie in French or pastry shop in English, is a type of bakery that specializes in pastries and sweets. In French, the word pâtisserie also denotes a pastry as well as pastry-making.

While the making and selling of pastries may often be only one part of the activity of a bakery, in some countries pâtisserie or its equivalents are legally controlled titles which may only be used by bakeries that employ a licensed "master pastry chef" (French: maître pâtissier; Dutch: meester banketbakker; German: Konditormeister). For example, in France and Belgium, the maître pâtissier is a pastry chef who has completed a lengthy training process, typically an apprenticeship, and passed a written examination.

Custard

Custard is a variety of culinary preparations based on sweetened milk, cheese, or cream cooked with egg or egg yolk to thicken it, and sometimes also flour - Custard is a variety of culinary preparations based on sweetened milk, cheese, or cream cooked with egg or egg yolk to thicken it, and sometimes also flour, corn starch, or gelatin. Depending on the recipe, custard may vary in consistency from a thin pouring sauce (crème anglaise) to the thick pastry cream (crème pâtissière) used to fill éclairs. The most common custards are used in custard desserts or dessert sauces and typically include sugar and vanilla; however, savory custards are also found, e.g., in quiche.

Patisserie Valerie

Patisserie Valerie is a multi-channel cake business that operates in the United Kingdom. The business specialises in handmade birthday cakes, pastries - Patisserie Valerie is a multi-channel cake business that operates in the United Kingdom. The business specialises in handmade birthday cakes, pastries and other fancy cakes which can either be ordered online for delivery throughout the UK, or bought at one of the company's local patisseries. Patisserie Valerie's products are also supplied on a wholesale basis to retailers and food service operators.

The business was founded in 1926 in the Soho district of the West End of London and has been majority-owned by Irish-based growth investor Causeway Capital since February 2019.

Patisserie Valerie was mentioned in one of the contact books of the first Epstein files release.

Michel's Patisserie

Michel's Patisserie was an Australian chain of bakery-style food outlets selling cakes, pies, savouries and coffees. The company is a franchise system - Michel's Patisserie was an Australian chain of bakery-style food outlets selling cakes, pies, savouries and coffees. The company is a franchise system that was founded in 1988 and has over 90 retail outlets in all Australian states and territories except for Tasmania and Western Australia. The chain employs approximately 4,000 staff and serves approximately 36 million cups of coffee and 9.5 million slices of cake each year. It is the largest pastry chain in Australia. In 2016, Michel's Patisserie Toronto was judged to be National Retail Association Supreme Retailer of the Year.

The Michel's Patisserie franchise network is owned and managed by Retail Food Group (RFG), which also manages Gloria Jeans Coffee, Brumby's Bakeries and Donut King.

In February 2025, RFG announced the remaining 19 stores would be closed or converted to Gloria Jeans Coffee or Donut King locations, ending the 45 years of operation.

Ladurée

Pâtisserie E. Ladurée, commonly known as Ladurée (French pronunciation: [lady?e]), is a French manufacturer and retailer of high-end pastries and candy - Pâtisserie E. Ladurée, commonly known as Ladurée (French pronunciation: [lady?e]), is a French manufacturer and retailer of high-end pastries and candy, established in 1862. Ladurée is well-known throughout the world for its macarons. The company is a société par actions simplifiée (simplified joint stock corporation) and has its head office in Paris, France.

Kirsten Tibballs

in the Individual Chocolates category, and won Gold medal in the Live Patisserie Competition at the Pastry Olympics in Germany. Tibballs has also served - Kirsten Tibballs is an Australian pastry chef and chocolatier.

In 2004, Tibballs represented Australia at the World Pastry Team Championships in Las Vegas, USA, winning 1st in the Individual Chocolates category, and won Gold medal in the Live Patisserie Competition at the Pastry Olympics in Germany. Tibballs has also served as the Head of Jury for Taste at the 2022 World Chocolate Masters held in Paris.

In 2002, Tibballs founded Savour Chocolate and Patisserie School in Brunswick, Melbourne. Tibballs is the author of three cookbooks and a regular contributor to pastry publications. In addition to hosting her own television show, The Chocolate Queen, she has featured on several television programs, including MasterChef Australia.

As one of the most followed female pastry chefs on Instagram, Tibballs is regularly referred to as the 'Queen of Chocolate' due to her contributions to the chocolate industry.

Luke Johnson (businessman)

shareholder of Patisserie Holdings, which was the ultimate owner of the trading brands Patisserie Valerie, Druckers Vienna Patisserie, Philpotts, Baker - Luke Oliver Johnson (born 2 February 1962) is a British entrepreneur. He is a former chairman of the PizzaExpress chain, the Royal Society of Arts and Channel 4.

Johnson calls himself a "projector", the 17th-century term for a man involved in many different businesses. He is former Chairman of Gail's bakery and Brighton Pier Group, among other businesses. He is a former owner of The Ivy, Le Caprice and J Sheekey restaurants in London and a former part-owner of Giraffe Restaurants.

Amour et Pâtisserie

Amour et Pâtisserie (Chinese: ????????; pinyin: Méi Y?u Míng Zì De Tián Di?n Diàn), also known as The Patisserie with No Name, is a 2013 Taiwanese romantic - Amour et Pâtisserie (Chinese: ???????; pinyin: Méi Y?u Míng Zì De Tián Di?n Diàn), also known as The Patisserie with No Name, is a 2013 Taiwanese

romantic television series produced by channel PTS, starring Sandrine Pinna, Jasper Liu and Shiou Jieh Kai. The story is taken from Taiwanese actress and playwright Hannah Lin's "Television Program Playwriting Award" winning entry. Filming took place from July 26-November 15, 2012. First original broadcast began May 25, 2013 on PTS channel, airing every Saturday at 9:00-10:30 pm. The last of the 14 episodes was aired on August 24, 2013.

This was Jasper Liu's first drama as the male lead.

Conversation tart

tarts and flans List of poppy seed pastries and dishes Pastry bag Pastry blender Pastry brush Pastry chef Pastry fork Pâtisserie World Pastry Cup Category - A conversation tart (French: tarte conversation) is a type of tart made with puff pastry that is filled with frangipane cream and topped with royal icing. The recipe was created in the late 18th century to celebrate the publication of les Conversations d'Émilie by Louise d'Épinay.

Lisboa Patisserie

Lisboa Patisserie is a long-running Portuguese cafe and bakery in London's Golborne Road. It is particularly known for its pastel de nata cakes. According - Lisboa Patisserie is a long-running Portuguese cafe and bakery in London's Golborne Road. It is particularly known for its pastel de nata cakes.

According to Time Out magazine, "Don't arrive too late at the weekend if you want one of Lisboa's famous pastel de nata – they often sell out by 2pm. It's a humble setting, with plenty of banter from staff and slightly fancier pâtisserie than some other Portuguese cake shops. Bica (Portuguese espresso) was good and strong, and they do a nice galão (latte) too."

Secret Diary of a Call Girl was filmed at this shop for a scene in the first season, first episode. The characters played by Billie Piper and Iddo Goldberg eat at an outdoor table. Ben, played by Goldberg, comments about the custard tart crust being handmade.

Yotam Ottolenghi, the Israeli-born cookery writer and chef-patron says that it is one of his favourite shops in London. It has been in Golborne Road since at least the 1990s.

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