

Beat: Vips

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

### Masterclass on Friday May 13, 2016

PARIS, 16.05.2016, 17:49 Time

**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 pâtisserie 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 pâtisserie across the world.

In 2005, Christophe Michalak won the Award of 'World Champion Pâtissier' 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). From 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 Pâtissier 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 Gâteau de mes rêves'. In 2013, was Member of Jury for the Show Season 1 'Qui sera le prochain grand Pâtissier'. 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 Pâtissier'. The same year, Christophe Michalak was Chef Host for the Show Season 2 'Dans la peau d'un chef'.

Ruby BIRD

<http://www.portfolio.uspa24.com/>

Yasmina BEDDOU

<http://www.yasmina-beddou.uspa24.com/>

#### Article online:

<https://www.uspa24.com/bericht-7961/celebrity-chef-christophe-michalak-masterclass-ice-kream-de-l-ete.html>

#### Editorial office and responsibility:

V.i.S.d.P. & Sect. 6 MDSiV (German Interstate Media Services Agreement): Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

#### Exemption from liability:

The publisher shall assume no liability for the accuracy or completeness of the published report and is merely providing space for the submission of and access to third-party content. Liability for the content of a report lies solely with the author of such report. Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

**Editorial program service of General News Agency:**

UPA United Press Agency LTD

483 Green Lanes

UK, London N13NV 4BS

contact (at) unitedpressagency.com

Official Federal Reg. No. 7442619