



DOMINIQUE ANSEL TEACHES FRENCH PASTRY FUNDAMENTALS



MASTERCLASS

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BIOGRAPHY



James Beard Award-winning Pastry Chef Dominique Ansel has shaken up the pastry world with innovation and creativity at the heart of his work. Named the World's Best Pastry Chef in 2017 by the World's 50 Best Restaurants awards, one of *Business Insider's* "Most Innovative People Under 40" and Crain's "40 under 40," Chef Dominique has strived through his career to bring a refreshing approach to the world of desserts. In 2015, he was bestowed the prestigious l'Ordre du Mérite Agricole award for his accomplishments. *Vanity Fair* named him one of the "50 Most Influential French" and *Daily Mail UK* claimed him "the most fêted pastry chef in the world."

Perhaps what has been most widely reported on is Chef Dominique's creation of the Cronut®, his signature croissant-doughnut hybrid pastry that first launched at his eponymous Bakery in New York in May 2013, soon becoming the world's first-ever viral pastry. In its first year, the Cronut® was named one of the "25 Best Inventions of 2013" by *Time Magazine*.

Not to be defined by just one item, or in his own words, "don't let the creation kill the creativity," Chef Dominique continued to launch some of the most celebrated creations in the industry, including: the Cookie Shot, Frozen S'more, Blossoming Hot Chocolate, and many more items. For his prolific creativity, *Food & Wine* called him a "Culinary Van Gogh" while the *New York Post* coined him "the Willy Wonka of New York." Today, his eponymous bakery in New York still welcomes lines averaging 100 guests prior to opening each morning. Chef Dominique opened his second shop, Dominique Ansel Kitchen, in New York in April 2015, which also features an after-hours dessert tasting table, U.P. (short for "Unlimited Possibilities). He has bakeries in Tokyo, London, and Los Angeles as well. In 2014, Chef Dominique published his first cookbook, *Dominique Ansel: The Secret Recipes*.