

Bachour

Red Velvet Brioche with Cream Cheese Filling by Antonio Bachour - Red Velvet Brioche with Cream Cheese Filling by Antonio Bachour 6 minutes, 27 seconds - Antonio **Bachour**, comes with a unique and contemporary approach to pastry and over the years, has developed a remarkable ...

2 tbsp (18g) Fresh yeast

Mix until the yeast is dissolved

4 cups (500g) Strong bread flour

Large eggs (240g)

Egg yolks (40g)

2 tbsp (40g) Honey

Yeast mixture

2 sticks (225g) Softened butter

Add the butter one tablespoon at a time

Proof 1-1.5 hours at room temperature

Knock the air out of it

Proof overnight in the fridge

3.2 /8cm Ring molds

Coat the molds with cooking spray

Line with parchment paper

Let rise for 2h

cup (100g) Brown sugar

1 cup (100g) Pastry flour

Mix using the paddle attachment

Guitar sheet (you can also use parchment paper)

Roll to 2mm thickness

Cut 2.8 /7cm disks

Brush with egg wash (1 medium egg + 1 egg yolk)

Top with a craquelin disk

Vanilla pod

Scrape the seeds

Prep a piping bag fitted with a filling nozzle

cup (500) Cream cheese (room temperature)

Fill the brioche with the cream cheese filling

Taste Of The Town: 'Bachour' Brings Decadent Pastries \u0026 All-Day Brunch To Coral Gables - Taste Of The Town: 'Bachour' Brings Decadent Pastries \u0026 All-Day Brunch To Coral Gables 2 minutes, 56 seconds - There's nothing like a delicious brunch, a chance to indulge in a combination of breakfast and lunch food. But imagine an all-day ...

Master the Chocolate Financier with Chef Antonio Bachour - Master the Chocolate Financier with Chef Antonio Bachour 5 minutes, 57 seconds - In this instructional video class, Chef Antonio **Bachour**, demonstrates how to craft a chocolate financier with a moist and fluffy ...

BONBONS TECHNIQUE BY ANTONIO BACHOUR - BONBONS TECHNIQUE BY ANTONIO BACHOUR 1 hour, 49 minutes - The Best Chef 2018 shows how to get shiny and spectacular pralines using his bonbons molds line made in Pavoni Italia.

Ganache

Technique for Ganache

Passionfruit Ganache

Clean the Mold

Creamy Ganache

Temperature To Airbrush the Bonbon

Hotspot: Bachour - Hotspot: Bachour 1 minute, 8 seconds - There's a new restaurant in Coral Gables that is being led by award winner pastry chef, Antonio **Bachour**,. There's a full menu for ...

A la Carta: Bachour - A la Carta: Bachour 2 minutes, 51 seconds - Conoce la pastelería y restaurante **Bachour**, en Coral Gables. Mariana Rodríguez habla con el chef Antonio **Bachour**, sobre la ...

'Bachour Gastro' The new book of Antonio Bachour now on sale - 'Bachour Gastro' The new book of Antonio Bachour now on sale 50 seconds - Antonio **Bachour**, has presented his new book \"**Bachour, Gastro**\" with more than 50 small creations. Divided in three blocks ...

Hot Spot: Bachour Restaurant and Pastry Shop - Hot Spot: Bachour Restaurant and Pastry Shop 43 seconds - Feast your eyes and satisfy your appetite at award winning pastry Chef Antonio **@Bachour's**, restaurant and pastry shop located at ...

Grant Miller visits Bachour in Coral Gables - Grant Miller visits Bachour in Coral Gables 45 seconds - Grant Miller visits **Bachour**, in Coral Gables #thatscommunity #buylocal #shoplocal.

BACHOUR | World's Known Pastry Chef | Antonio Bachour - BACHOUR | World's Known Pastry Chef | Antonio Bachour 22 minutes - Bachour, is world renown pastry chef Antonio **Bachour's**, restaurant, bakery and pastry shop in Coral Gables, Florida. **Bachour**, is ...

Antonio Bachour - Patisserie Masterclass | MGA Greece - Antonio Bachour - Patisserie Masterclass | MGA Greece 3 minutes, 50 seconds - Declared as the best chef in the world by the Best Chef Awards for 2018, among 300 top pastry chefs! Adding this achievement to ...

Bachour | Check, Please! South Florida - Bachour | Check, Please! South Florida 6 minutes, 39 seconds - We review **Bachour**, in Coral Gables! <http://www.checkpleasefl.com/>

Bachour Gastro Book: The Art of Sweet \u0026 Savory in Two Bites! - Bachour Gastro Book: The Art of Sweet \u0026 Savory in Two Bites! 1 minute, 2 seconds - Bachour, Gastro by Antonio **Bachour**, showcases 52 exclusive sweet and savory creations, each designed to be enjoyed in just two ...

Pastries at Cafe Bachour in Coral Gables ? #miami #pastries #sweets - Pastries at Cafe Bachour in Coral Gables ? #miami #pastries #sweets by Naturemiami 660 views 10 months ago 5 seconds - play Short

40time by Antonio Bachour - 40time by Antonio Bachour 1 minute - The revolution is in the format: 40 ml. Change the look to: • Teatime • Catering, Banqueting \u0026 Buffet • Wedding • Pastry • Pleated ...

Decadent Desserts by Antonio Bachour and Thermomix® - Decadent Desserts by Antonio Bachour and Thermomix® 3 minutes, 15 seconds - Discover how Chef Antonio **Bachour's**, journey into being a pastry chef started when he was only 12 years old. Follow along as ...

Taste of miami: Bachour Review - Taste of miami: Bachour Review 2 minutes, 42 seconds

Famous Pastries \u0026 Desserts Bachour - Famous Pastries \u0026 Desserts Bachour by Wonderingly Wanderer 174 views 8 days ago 23 seconds - play Short - A lovely place to stop and enjoy the marvelous creative desserts and pastries or a delicious meal; created by Chef Antonio ...

Pastry Genius Antonio Bachour at Work! - Pastry Genius Antonio Bachour at Work! 23 seconds - Pastry Genius Antonio **Bachour**, at Work! Pastry Pallet Collection by Restaurantware? <http://ow.ly/2q91303GuNH> These pallets ...

Antonio Bachour's Bonbons Are Works Of Art - Antonio Bachour's Bonbons Are Works Of Art 1 minute, 32 seconds - The secret? They're oil-based cocoa butter with color! The INSIDER team believes that life is an adventure! Subscribe to our ...

These bonbons are works of art

Antonio Bachour is the artist behind them.

La Gourmandise, St. Regis Bal Harbour, Miami

The secret: oil-based cocoa butter with color!

Bachour paints, sprays, and flicks on the decoration.

He pipes chocolate into the molds.

He makes around 4,000 a week.

And no design is ever repeated.

Hand-painted and one of a kind.

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