



# TRAINING

## *chefs*



# TRAINING

# *chefs*



## **SOUTH EAST ASIA**

Bali  
Bangkok  
Beijing  
Changsha  
Chengdu  
Guangzhou  
Hong Kong  
Jakarta  
Kuala Lumpur  
Manilla  
Phnom Penh  
Shanghai  
Singapore  
Taipei  
Tokyo

## **AUSTRALIA**

Brisbane  
Cairns  
Melbourne  
Sydney  
Perth

## **CENTRAL ASIA**

Abu Dhabi  
Almaty  
Doha  
Dubai

## **NORTH AMERICA**

Montreal  
Toronto  
Harvard University  
New York  
Tijuana  
Mexico City

## **EUROPE**

Barcelona  
Bruges  
Eindhoven  
Lyon  
Madrid  
Mallorca  
Moscow  
San Sebastian  
St Petersburg  
Stockholm  
Venezia  
Wageningen

## **AFRICA**

Franschhoek

Marieke van Beurden Consulting Ltd can help you with the creation of your upcoming (plant-based) menu's, training of your staff and help by the organisation of your pastry kitchen. In the past few years she trained pastry chefs in many different countries.



# defining taste

Defining taste is about the expectation of taste. Mixing expectations up, breaking them down, and reinventing the experience. My creations result in revelation. I overwhelm you with the eclectic equivalent of life's gifts: It's a ray of light catching your eye at sunset, or a dive in the ocean. It's finding someone who you lost. It's the flirtatious glance from a stranger. It's balance. All at once.

Inspired by travels, daily outdoor pursuits, and arts & design, I create sweet experiences. With the textures and flavours in mind that come with the next season, I examine palates across cultures. In defining taste it's the combination of flavours, textures, cultures and individual palates. The result, however, is always a surprising big bang.





# MY VISION *on pastry*



# MY VISION

## *on pastry*

### I SPECIALIZE IN EARTHED EUPHORIA

I evoke memories by using classics. Think of a tom-pouce, of apple pie, a brownie; all these desserts come with a sense of anticipation. I take your experience and shake it up by using combinations of textures, local ingredients, taste and contrast. In each creation a surprise is hidden you won't see coming. And those who dare to taste get to keep the memory.

### PLANT-BASED CHOCOLATE & PASTRY

Accompanied by a well known food-scientist I am currently investigating how we can go plant-based without sacrificing in flavour, yet staying as clean label as possible. In 2021 this research will be translated into the launching of new pastry focussed ingredients, starting with plant-based dairy replacements. Next will be a whole new line of plant-based (and gluten-free) pastries and desserts. Clean label and great focus on decreasing our carbon footprint.





# CREATIONS



**MILKY NUTS**  
HAZELNUT & YOGHURT CREMEUX,  
TEXTURES OF MILK CHOCOLATE & YUZU

All images © Marieke van Beurden, no use without permission





CHAI TEA, BLACKCURRANT & MILK CHOCOLATE



All images © Marie van Bauden, no use without permission.



**BANOFFEE PIE 2.0**



**SPECULAAS TART**  
TOPPED WITH APPLE TATIN  
& ALMOND MOUSSE



**CHOCOLATE MASTER WINNING BONBON**  
YIRGACHEFFE COFFEE CARAMEL, KUMQUAT GANACHE  
TOPPED WITH A POPPED AMARANTH CRISPY





**CERSIER 2.0**  
TRADITIONAL CAKE RESTYLED  
IN A LIGHTER AND FRUITIER VERSION



**ZAYA**  
CRUSHED LEMON & WHITE CHOCOLATE MOUSSE  
CAKE WITH STRAWBERRIES



**SUMMER TARTS**  
LACTOSE FREE SUMMER TARTS  
CRISPY SABLE FILLED WITH SUMMER  
BERRIES MARMALADE & CREAM AND  
TOPPED WITH A BLACKBERRY GLAZING



**RASPBERRY DONUT**





SUMMER TARTS  
LACTOSE FREE SUMMER TART  
STRAWBERRY & BASIL





MOJITO & RASPBERRY TART  
LACTOSE FREE



All images © Marlie van Beurden, no use without permission





# *vegan* CREATIONS



**VEGAN POUND CAKE**  
HAZELNUT CAKE FILLED WITH CARAMELISED  
APPLES AND A CHOCOLATE CARAMEL, DIPPED  
IN PANELA CHOCOLATE

All images © Marieke van Beuerten, to use without permission





**VEGAN CAKE**  
CHOCOLATE, PEANUT CARAMEL & COFFEE



**GREEN APPLE & MATCHA**  
CRISPY VEGAN TARTS



All images © Marieke van Beuden, no use without permission



**BLOOD ORANGE**  
VEGAN & GLUTENFREE BUCKWHEAT,  
HAZELNUT & BLOOD ORANGE TARTS







**PLANT-BASED DESSERT**  
TAHITI VANILLA, TEXTURES OF  
GREEN APPLE & ARUGULA SALAD



**END OF SUMMER ON A PLATE**  
LANTBASED & GLUTEN FREE DESSERT:  
FIGS, RASPBERRY, BLACKBERRY & BUCKWHEAT





# THOSE WHO DARE TO TASTE

*- get to keep the memory -*

For more information don't hesitate to contact me.  
e-mail - [hello@marikevanbeurden.com](mailto:hello@marikevanbeurden.com)  
insta - [@marikevanbeurden](https://www.instagram.com/marikevanbeurden)  
phone - +34 665 87 38 85