

so good...

34 ml

The Cream—luxury and royalty. A 100% experience of purest cream and chocolate. Aroma: Béchamel.

*so good.. magazine #34 is fresh out of the oven. And particularly noteworthy among its contents is the special section dedicated to creative viennoiserie. Six different ways of understanding the truly inspiring art of laminated dough.*

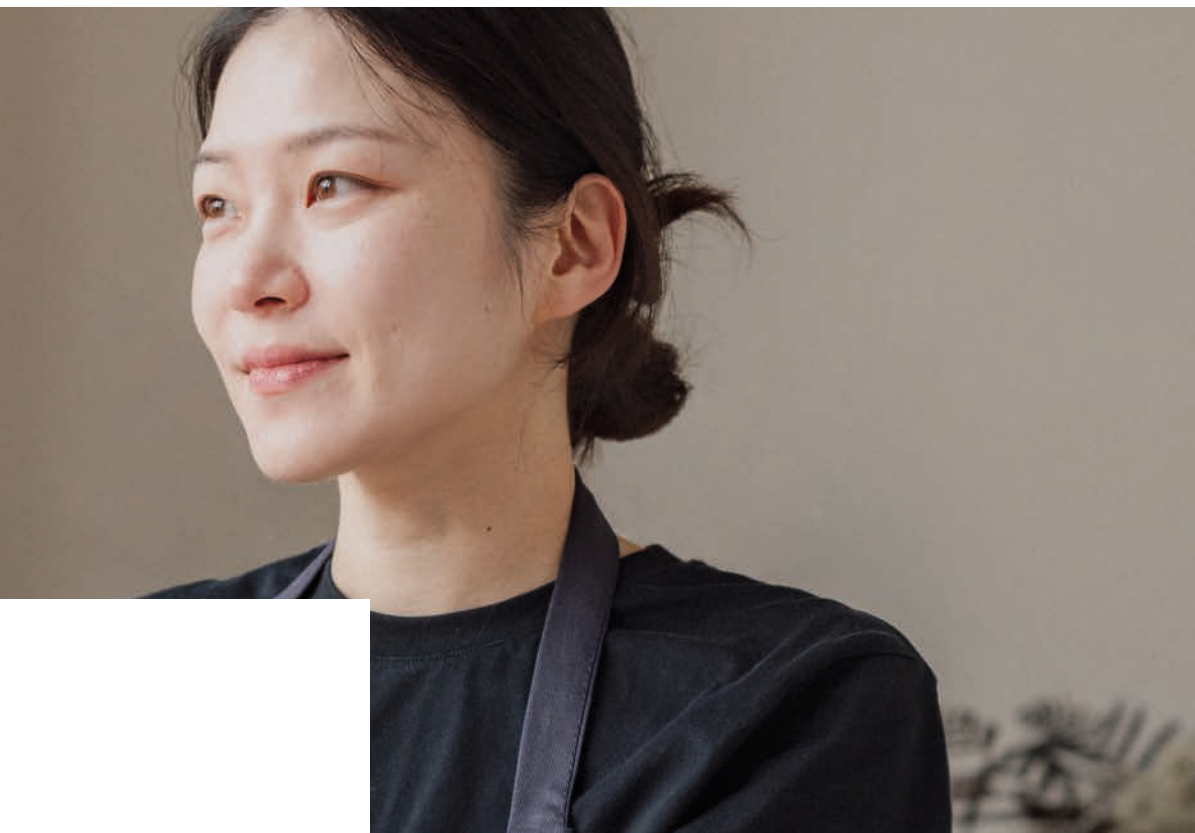
*The pages of this edition also feature stories of overcoming adversity and excellence, new approaches to techniques, ingredients, and flavors, and, as usual, refined presentation. In short, a collection of 19 chapters on the best patisserie that can be found anywhere in the world today.*



**ZHOU  
XIAOHU**



**KUNAL  
KATHPALIA**



**BOOME  
KI**



# VOLLKOMMER

## Total chef

We have the utmost respect for chefs who have mastered both the theoretical and practical aspects of their craft with equal ease. And even more so if they also demonstrate mastery in every single aspect of their profession. We are talking about the kind of chef who is versatile, decisive, and practical, but who puts all five senses into every dessert, from its creation and design to its execution. It doesn't matter if it's a chocolate bar, a croissant, a plated dessert or a caramel showpiece. We are clearly referring to Frank Vollkommer, the prototype of the total chef, increasingly a rare avian in these times of maximum specialization.

Sixteen years ago, Vollkommer came to us good... magazine from the International Baking and Pastry Institute at Johnson & Wales University, where he was devoted entirely to teaching. Today, based in Napa Valley, he heads the pastry program at the Michelin-starred restaurant PRESS and shapes the breads and desserts at the unclassifiable adjoining business called Curiosity, says the chef. Along the way, he has garnered all kinds of awards and reverence, the chief in playfulness and it is a real pleasure to welcome back to their judges the great Frank Vollkommer, who, in addition to showcasing his versatility through four amazing creations, invites us to reflect on the current state of the industry and his vision of gastronomy today: a dessert is complete when structure, texture and flavor are in harmony; when there's nothing to add or remove... it's best about chasing some ideal and more about executing something well, he concludes.

Photos: Nicola Pizzi





BRIAN

# bou clet

Signature lamination

Brian Bouclet's childhood memories include making croissants and baguettes with his father and helping his mother in the family bakery in Bouctou, northern France. But it was sometime later that his vocation truly awakened and he decided to train as a professional boulanger. To this end, he attended L'École de Boulangerie, the Lausanne, headed by Thomas Marie, where Bouclet himself would become director a few years later. More than a source of inspiration, Thomas was a true model of self-discipline. The latest step after his time as head chef in Lausanne has been to launch an online platform for international trainers called 'Elite Bakers'. The aim is to bring together highly qualified bakers (MCF, author of specialist books, MOF runners-up, and other internationally recognized professionals) and provide them with a safe space from which to offer their masterclasses around the world. "We want to break down barriers and promote the transmission of baking knowledge," he concludes in its pilot phase. Elite Bakers includes, in addition to Brian Bouclet himself, Aurélien Le Mouton, Tho Vu, Jean Marie Leric, Thomas Marie, Maxence Lelait, Inaki Teller, and Frank Sawong. Below, Brian Bouclet shares with us good magazine his vision of creative viennoisiers, why it is gaining so much popularity lately, and the challenges of harmonizing aesthetics with taste satisfaction.



### A storybook life

He is convinced that patisserie saved his life, although judging by his talent and creativity, it seems more likely that it was passion that chose him. Patisserie gave him his own language, discipline, and purpose. And although Yazid Ichem Rahen is only 33 years old, his story has already been captured in autobiographies, documentaries, and films that explore people both inside and outside France. It's a story that shows how he overcame a past of abandonment, life on the streets, and frustration to become one of the most popular and promising young chefs on the French scene. He is now an entrepreneur, international consultant, and collaborator with prestigious hotels and firms. He is also about to open an innovative boutique apartment concept in Paris, At Home, where he will showcase his best creations in the most intimate and personal setting. It is a twist of fate for someone who, not so long ago, had nowhere to sleep in the City of Light.





**MASANORI  
HATA**



**ADRIÁN  
RUIZ**



**IGOR  
MELNIKOV**



**ALBERT  
DAVÍ**



**FRANCISCO  
MOREIRA**

# con tents

**Masanori Hata.** Audacious explorer

**Francisco Moreira.** Herbarium collection. Beyond mint and thyme

**Boome Ki.** Triangular refinement

**Titouan Claudet.** The art of sublimating the sublime

**Albert Daví.** Individual fantasy

**Frank Vollkommer.** Total chef

**Kunal Kathpalia.** Indian soul with French accent

**Jesús Camacho.** The most pastry-oriented cuisine

**Igor Melnikov.** When not being a pastry chef is not an option

**Yazid Ichemrahen.** A storybook life

**Carito Lourenço.** Pleasure, emotion, and memory

**Begoña Rodrigo.** Sweet vinegar

**Brecht van Poucke.** Balancing act

## CREATIVE VIENNOISERIE THE DOUGH TAKES IT ALL

**Zhou Xiaohu.** That fascinating golden color

**Antonio Bachour.** 360° experience

**Brian Bouclet.** Signature lamination

**Camila García Elizalde.** Danish pastries—content and container

**Adrián Ruiz.** Magically

**Attila Meinhart.** Viennoiserie with rest