



The great French master Yann Duytsche invites you to spend a week at his workshop (Dolç - Barcelona - Spain) through his new book, published by Grupo Vilbo and so good..magazine. The book gathers the main creations that Duytsche makes every day in his shop, so they are more than tried and tested, true, real, not only because they work technically but because they have passed the most demanding of white glove tests: the customers.

But One Week with Yann is above all a way of entering the creative and commercial philosophy of this renowned chef, who identifies his activity with the operation of a restaurant more than with that of a classic pastry shop, "what we do here is to work what is sweet with a gastronomic sense ... If the customer is going to eat the millefeuille at 3:00 p.m., I want it to be made at 1:00 p.m. at the earliest", the chef comments.

Tea pastries, travel pastry, baked goods, cakes and mousses, ice creams, cups, bonbons, confectionery, snacks ... are distributed throughout the book organized into chapters coinciding with the days of the week. It is not experimental pastry or prototypes. Yann Duytsche's pastry is a fresh pastry, freshly made, intense flavors, gourmand, gastronomic, or as its author likes to say, "epicurean."

A week with us in the workshop, with absolute transparency, to unveil all of Dolç's secrets in detail. Here are the recipes that Diego's master hands brilliantly handle, assisted by Aniol and the rest of the team, from Monday to Sunday to be exhibited under the lights of our display cases.

These are creations that have matured and evolved for a long time to achieve success (they are not prototypes). They are the result of the production and sales experience that I have accumulated in Dolç for more than 10 years, and that I have also been able to contrast with many colleagues on my many professional journeys.

This selection, which in reality is yours and that of our entire clientele, seduced aesthetically at first to finally end up in your organoleptic and gastronomic memory. They are much more than the result of a visual blow.

I wish you an exciting and fun week and many successes.

Yann Duytsche





LU/MO

The smell of brioche while baking, the development of croissant, the miracle of panettone, the sponginess of financier... Doughs give meaning to the artisan's work. They are fascinating.



MA/TU

The store is a showcase which has to seduce the customers, draw their attention thanks to dry products like biscuits, or fresh ones like verrine desserts.



MI/WE

Chocolate, with all its taste power and its thousand nuances, has assured a place of honor within our offer. Bonbons, snacks, bites...



JU/TH

What in French is known as entremet, and here is called cake, is the true king of the showcase. To celebrate and enjoy in company. Starting with 'Passion', our best seller.



VI/FR

It is another dimension within our craft, closer to the savory cuisine. It is freedom in form and in combinations. It is the aromas, the nuances, the gastronomic essence, visible by everyone.



SA/SA
DO/SU

The whole essence of patisserie
in a single bite, à fleur de peau,
red velvet, two bitter... And all
the freshness of fruit lying on a
crispy base, citrik, aless, con-fu-
sion...

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MONDAY

Cala sa tuna
Financiers
Financier Dolç
Financier de coco
Financier de avellana

Orelys chocolate and dried apricot
panettone
Giandua orange and sesame "Tartine"
Flatterie
Venezuelan cocoa nib, coffee and mint cake
Viennoiserie
Croissant
Karremango
Chocolate spiral
Velvet raspberry croissant tartalettes

TUESDAY

Sweet grissini praline, hazelnut,
pine nut
World seeds
Cookies, Parmesan - Tomato and sweet paprika,
seaweed
Sbrisolona
White dress
Mada
Mandarina Express
Pantone 123
Sutil

WEDNESDAY

Bites
Raspberry and almond
Walnut and cocoa

Alba
Délicieuse cruixent
Two bitter truffles

Inspiration
Strawberry Inspiration
Passion fruit Inspiration

Raspberry and anise mini truffles
Paris / Singapour

THURSDAY

Millefeuille framboise
Green
Suau
Leo
Què bo!
Bosc
The first cake
Vandick
Smile Kalapaia
Kalingo
Pasión
Sakura
Mambo
Screen Macae
Chocolate, praliné and raspberry cake
Yuzu sichuan
Sage, honey and lemon

FRIDAY

Tapis Rouge
Grenade club sandwich
Cuvée du sourceur Chuao 68%
club sandwich
Sushi Nyangbo
White guacamole
Pêle Mêle

SATURDAY SUNDAY

Cherry Manjari
À fleur de peau
Chocolate, coffee and cocoa chou-chou
Green tea and apricot "Pionono"
Red velvet passion
Upside down
"Two bitter" tapa
Aless
Citrik
Tatin
Con-fusión

one week with

YANN DUYTSCHÉ

280 pages

65 complete creations

Spanish-English