

SOURCES

ALBERT USTER IMPORTS

Hundreds of chocolate and pastry products for the professional chef, from chocolate couvertures to fruit purées to decorative marshmallow sheets. They also carry Albert and Ferran Adrià's Texturas line of products for molecular gastronomy.

800-284-3663
www.auswiss.com

AMADEUS VANILLA BEANS

Bulk vanilla beans and extracts from Madagascar, Tahiti, Indonesia, and other exotic locales.

310-670-9731
www.amadeusvanillabeans.com

AMORETTI

A large variety of pastry flavorings and ingredients including extracts, compounds, pastes, flavor sprays, pralines, and nut flours.

800-266-7388
www.amoretti.com

ATECO

Cake decorating supplies and an assortment of pastry tools, including pastry tips and the iconic Ateco cake turntable.

800-645-7170
www.atecousa.net

BOB'S RED MILL

A variety of grains and flours, including almond flour, hazelnut flour, and semolina.

13521 SE Pheasant Court
Milwaukie, OR 97222
800-349-2173
www.bobsredmill.com

CHICAGO SCHOOL OF MOLD MAKING

Food-grade silicone, sphere molds, ready-made pastry molds, silicone noodles, silicone mold making tool kits, mold knives, clink boards, and many other tools relating to casting chocolate and sugar.

46 Lake Street
Oak Park, IL 60302
708-660-9707
www.chicagomoldschool.com

GUITTARD CHOCOLATE COMPANY

This American-based chocolate maker produces chocolate in syrups, blocks, large chips, and powders for pastry chefs. The E. Guittard Collection vintage product line contains blends and single bean varietal chocolates, including the Quevedo, a varietal couverture chocolate from Ecuador, the Chucuri from northwest Colombia, the Sur del Lago couverture chocolate from western Venezuela, and the Ambanja from Madagascar.

10 Guittard Road
Burlingame, CA 94010
800-468-2462
www.guittard.com

JB PRINCE

Professional-grade bakeware, silicone molds, chocolate molds, tart pans, and other pastry equipment.

36 E. 31st Street, 11th Floor
New York, NY 10016
800-473-0577
www.jbprince.com

KEREKES

Full line of professional pastry, baking, and cake decorating supplies, including chocolate molds and supplies, silicone molds, and large and small bakery equipment.

6103 15th Avenue
Brooklyn, NY 11219
800-525-5556
www.bakedeco.com

LA TIENDA

Albert and Ferran Adrià's Texturas line of products for molecular gastronomy, including Calcic, Agar, Citras, Algin, and Gluco.

1325 Jamestown Road
Williamsburg, VA 23185
888-331-4362
www.tienda.com

NIELSEN-MASSEY VANILLAS

High-quality vanilla beans, vanilla paste, powder, and extract in Madagascar bourbon, Tahitian, Mexican, and organic varieties. They also have a line of pure extracts in a variety of flavors, including coffee, chocolate, almond, and rose.

1550 Shields Drive
Waukegan, IL 60085-8307
847-578-1550
www.nielsenmassey.com

PARIS GOURMET

A leading specialty food importer and distributor, Paris Gourmet carries a wide range of pastry ingredients including chocolate from Cacao Noel, Weiss, and Valrhona; pastry ingredients from Pastry 1; molecular gastronomy ingredients from Cuisine-Tech; Gahara vanilla beans and extracts; Ravifruit fruit purées; and Mec3 gelato and pastry ingredients.

800-727-8791
201-939-5656
www.parisgourmet.com

PASTRY CHEF CENTRAL

This Internet site offers a large line of professional-grade baking tools (i.e., molds and rings), small equipment (i.e., scales, knives, and cake decorating equipment), and pastry ingredients.

561-999-9483
www.pastrychef.com

PASTRYITEMS.COM

This Web site offers a variety of pastry equipment, including baking mats, sheet pans, pastry cutters, and molds.

1304 Beckett Court
Bel Air, MD 21014
443-417-8854
www.pastryitems.com

PFEIL & HOLING

Bakery equipment and supplies, including cake pans, cake rings, Flexipan molds, food colorings, gum paste, and fondant tools.

58-15 Northern Boulevard
Woodside, NY 11377-2297
718-545-4600
www.cakedeco.com

PREGEL

Ingredients for gelato, sorbetto, frozen yogurt, semifreddo, and pastries, including bases, fillings, toppings, nut pastes, and dextrose.

4450 Fortune Avenue NW
Concord, NC 28027
704-707-0300
www.pregelamerica.com

SWISS CHALET

Large selection of pastry ingredients, including Felchlin chocolate, fondant, marzipan, flavorings and extracts, fruit purées, gels, and glazes.

800-347-9477
www.scff.com

THE PERFECT PURÉE OF NAPA VALLEY

A large line of excellent-quality fruit purées and concentrates for use in pastry components, from sauces to mousses to ice creams and sorbets.

2700 Napa Valley Corporate Dr., Suite L
Napa, CA 94558
800-556-3707
707-261-5100
www.perfectpuree.com

TUILE TIME CULINARY TEMPLATES

A large selection of excellent-quality half-sheet pan-size tuile templates made of high-density polyethylene. The templates are stain-proof and meet FDA and USDA certification for food processing.

954-907-7292
www.culinarytemplates.com

VALRHONA

This French chocolate maker produces a line of premium chocolate favored by top pastry chefs around the world. Valrhona pioneered the production of high-quality chocolate from carefully controlled sources, and started the trend of featuring the percentage of cocoa solids in chocolate. They also have led the way towards chocolate from known origins and quality beans. The product line includes chocolate confectionery, flavored and plain chocolate bars, and bulk chocolate in bars or pellets.

888-682-5746
www.valrhona.com

WILLPOWDER

A variety of pastry products specializing in molecular gastronomy.

866-249-0400
www.willpowder.net