

so good..

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EspaiSucre takes a determined step toward internationalization through an important collaboration agreement with Coronado Gastronomic Institute in Mexico City. Not only did EspaiSucre start supervising the desserts menu at the restaurant Raíz, which the Mexican school manages, but also began the first training courses specializing in desserts last September.

Under the command of Alberto Torres Menchaca, director of EspaiSucre Mexico, a program of monographic courses which Xano Saguer opened last 8th December has been set in motion.

This way, EspaiSucre strengthens links with one of the major schools in Mexico looking ahead to a market in full blooming and to a country in which currently several gastronomic trade fairs and exhibitions originally from Spain are being held, thus proving an important progression. This is also a strategic association resulting from an increasing request for courses in an area as specific as that of desserts for restaurants. EspaiSucre's pedagogical vocation is well-known worldwide, 12 years after the first desserts restaurant was opened; soon later they would take a new step in academic innovation and opened a school to train a new generation of restaurant pastry chefs.