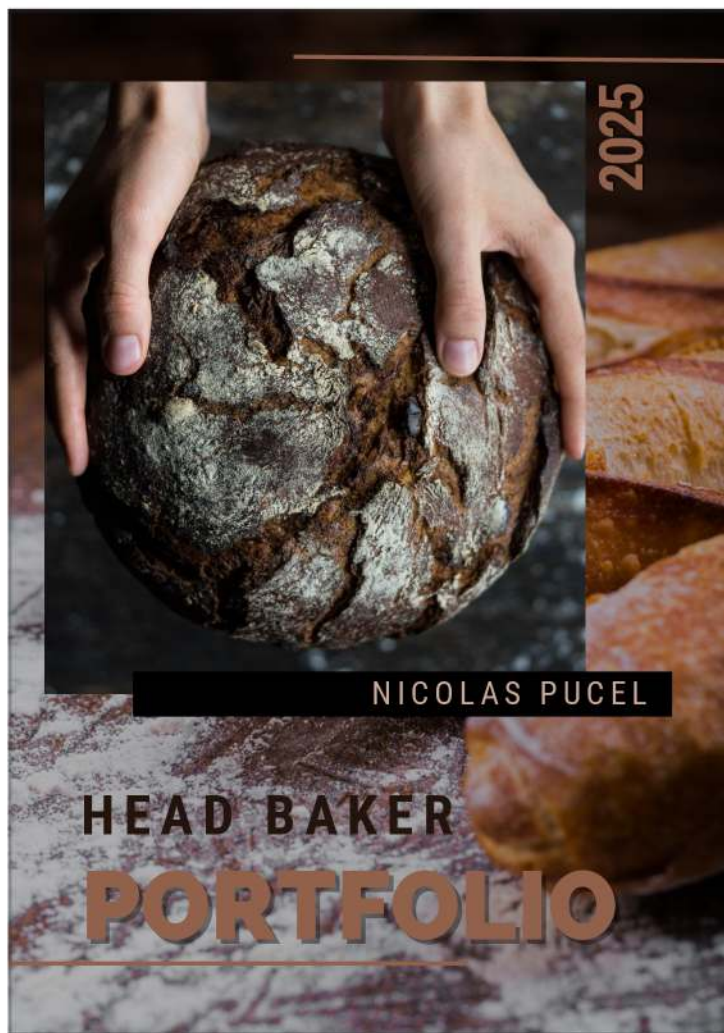




CHEF NICOLAS

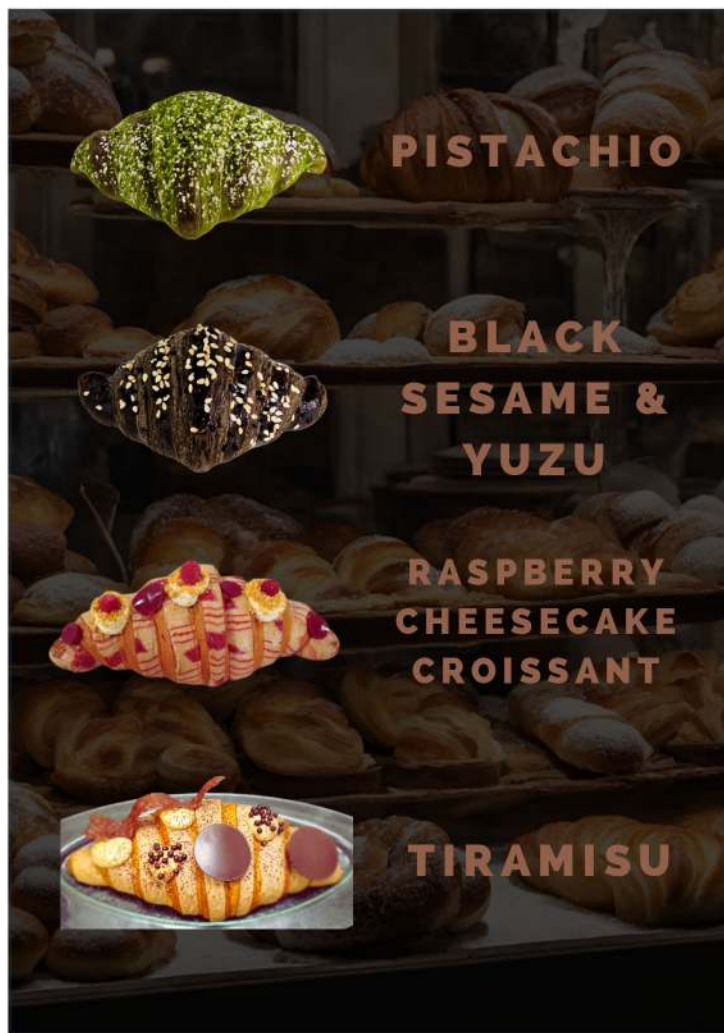
Baker and Pastry Chef with 27 years of experience in baking and pastry, major in baking. Creative, neat work and specialist in sourdough breads, croissants, danishes and more.



MY EXPERIENCE











CHOCOLATE RELIGIEUSE



STRAWBERRY & PINK PRALINE BRIOCHE









MIX BERRIES



CHOCO PISTACCHIO



DIVERSITY IN MILK BREAD

MIX BERRY FLOWER



COCONUT & PINEAPPLE



































As a professional baker I have had the privilege of being part of dozens of businesses, from small companies to recognized hotels, sharing unforgettable moments through my breads and pastries, always made with the highest standards of quality and passion for artisanal baking.

Years of experience have made me understand the importance of staying connected and offering them not only quality products, but also a close and personalized service. Therefore, I want to cordially invite you to follow me on my social networks, where you can discover much more about my work.

I sincerely thank you for the continued support and trust placed in my work. Without you, this trip would not be possible. I invite you to join our community and enrich your experience with us.

With gratitude and love,

NICOLAS PUCEL



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