

Jean-Yves's Journeys

Bringing you the inner workings of Jean-Yves' mind! Each edition will include a window into the creative force that drives his inspiration and creativity to create our unique, delectable desserts.

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Just back and jazzed from his annual meeting with the Research Chefs Association (RCA) in New Orleans, Jean-Yves Charon, Pastry Chef and Founder of Galaxy Desserts, is working on new, delicious indulgences. "Today's customers are more concerned about the food experience than simply satisfying their hunger... Food is all about experiencing different textures and flavors."

While in New Orleans, Jean-Yves visited the Tabasco Pepper Sauce factory and was impressed with the production process. In order to get the hot and spicy taste of the famous Tabasco sauce we all love, the hand-picked peppers are put into Jack Daniels' oak barrel where they stay sealed for three full years. The barrels are covered with a special salt to keep out the moisture. French wine vinegar is added to the peppers for better fermentation. After three years the result is the world-famous sauce with its smoky hot flavor. "I was fascinated to see how they make Tabasco."

Jean-Yves is currently working on a dessert line that includes Asian flavors such as Ginger, Sesame, Mango and Green Tea. These rather uncommon ingredients for Western desserts have come into high demand with purchase orders rolling in all the way from Korea and Japan. "My visit to the Tabasco factory encouraged me to work with more unusual flavors and, as it turns out, people are ready for this new food experience."



Congratulations to our Production Team!!!

The 3rd Party GMP and Food Safety Audit gave us a 96.8 "Excellent" Rating!!!

Coming Soon to a Retailer Near You!



Triple Mousse Freezer 4-Pack

Did you know...

The Triple Chocolate Mousse was a finalist for the NASFT Award for Outstanding Dessert in 2000!

Fun Fact

If we made only Triple Chocolate Mousse in a 24 hour period, Yury would need to purchase 8,100 lbs of chocolate and 7,200 lbs of cream.

Who's That?!

You know the voice...

Get to know us as if you'd come for a tour! And maybe someday you will!



Yury Zabello came to us in February 2003 from Minsk, the capital of the former Soviet Republic of Belarus.

Before embarking on his journey to the San Francisco Bay Area, Yury graduated from the American University in Bulgaria. But this is not his first time in the U.S. Yury's first stint was back in the summer of 2001 selling taffy at the Original Fudge Kitchen on the New Jersey Shore.

During his four years at Galaxy, Yury has grown from an Inside Sales Intern, to Mail Order Manager, to IT Analyst, and now he's moved on to purchasing. As our Purchasing Manager, Yury is responsible for procuring our ingredients, packaging and supplies.

Triple Mousse

Providing snapshots of the origin and production of our marvelous desserts!

One of our best sellers, our Triple Mousse, was inspired by the desserts of Jean-Yves childhood in Brittany, France. Originally sold in a square shape, customers began requesting a round individual dessert, and the rest is history!



Each mousse gets a final mix by hand, and is then deposited into our molds. Between each layer, the mousse is allowed to set before the next mousse is hand-finished and layered on top. Delicately applied white chocolate shavings complete the dessert before packing and shipping to destinations all over the U.S.

Galactic All-Star of the Month

Each issue we'll spotlight a Star Dessert throughout the articles and lead into the next edition by listing some up and coming desserts below. In addition, we'd like to bring your attention to our newest Best Seller, our Galactic All-Star of the Month.



Chocolate Mousse Duo 4-Pack

Up & Coming Stars

- Chocolate Lava Cake*
- Four Seasons Mousse*
- Crème Brulee Collection*
- Forest Berry Tart*