



## Jean-Yves Charon: master pastry chef

Since the age of 15, the French-born pastry chef Jean-Yves Charon has dedicated his life to creating artisanal pastries that are as beautiful as they are delicious. After extensive travel in Europe and the United States, Charon founded the Northern California bakery that evolved into Galaxy Desserts, an award-winning company renowned for exceptional quality and creativity. Handcrafted using time-honored techniques and superb natural ingredients, Charon's creations transform any meal into a special occasion. To learn more about Charon and see how he prepares his exceptional croissants, watch our video at [williams-sonoma.com/croissant](http://williams-sonoma.com/croissant).





#### A. **New** morning buns

Mornings in Paris find early risers at neighborhood patisseries, whose specialties include freshly baked delights like our mouthwatering buns.

They're handcrafted by French pastry chef Jean-Yves Charon, who combines a light, flaky croissant dough with a buttery brown-sugar filling spiced with cinnamon and orange zest. Just let the buns rise overnight, then bake them fresh in the morning. Set of 12 #33-5955711\* **\$44.00**

**Exclusive** ♦♦ *Catalog and Internet only*



#### B. **New** cannelés

A centuries-old specialty of France's Bordeaux region, the *cannelé* takes its name from the French word for "grooved," a reference to its fluted sides. In the 17th century, cannelés were so popular that a guild was created to control their production.

Today, these prized cakes are considered among the highest examples of the French baker's art.

From Jean-Yves Charon, ours combine caramelized exteriors with soft, creamy centers enriched with the delicate flavors of vanilla and rum. They're shipped frozen – all you need to do is thaw and serve. Set of 24 #33-6926463\* **\$49.00**

**Exclusive** ♦♦ *Catalog and Internet only*



#### C. **New** brioche bread pudding

From pastry chef Jean-Yves Charon, our ethereal bread pudding combines buttery golden cubes of homemade brioche with a rich, creamy vanilla custard. The decadent creation makes an effortless dessert for holiday entertaining. Serve warm. 9¾" x 6½" x 1¾"-high tray (serves 6–8). #33-7164684\* **\$44.00**

**Exclusive** ♦♦ *Catalog and Internet only*

#### D. croissants

Go to [williams-sonoma.com/croissant](http://williams-sonoma.com/croissant) to see a video about our croissants. Our authentic croissants allow you to savor the pastries freshly baked and warm from the oven, when their delicate flaky texture and buttery aroma are at their peak. Jean-Yves Charon prepares them in the traditional style, using butter and ultrathin layers of yeast dough, laboriously folding and cutting the pastry by hand. Preparation for you is simple: after the frozen croissants thaw, let them rise for eight hours or overnight before baking. Specify Plain (15 croissants), Mini Plain (24 mini croissants), Chocolate (15 croissants) or Spiced Nut (15 croissants). #33-4276309\* **\$39.95**

**Exclusive** ♦♦ *Catalog and Internet only*

**Three Months of Croissants**, includes 12 plain croissants delivered December 2–24, 2008; 12 chocolate croissants delivered January 6–23, 2009; and 18 mini plain croissants delivered February 5–20, 2009. **\$99.00**