



## Chefs Revolutionize Gastronomy

Talking and listening — the best way forward

A new proposal from L'École Valrhona Tokyo.  
Concise, compelling, and  
memorable knowledge sharing.

# É-Cothèque

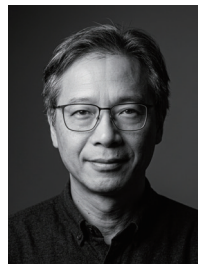
## Edition N° ③ Jordi BORDAS × Takashi MIKOGAMI

Winner of the Coupe du Monde de la Pâtisserie and the mastermind of "B-Concept," Jordi Bordas joins life-sciences Ph.D. Takashi Mikogami to explore the "chemical reaction" between science and pastry.



**Jordi BORDAS**

Winner of the 2011 Coupe du Monde de la Pâtisserie, Jordi Bordas introduced his "B-Concept" method in 2014 to create healthier, lighter, more delicious pâtisserie. To share his knowledge, he opened a pastry school in Viladecans, Spain, in 2015. In 2020, he launched a pastry R&D center and online courses, and today offers professional education programs worldwide.



**Takashi MIKOGAMI**

Ph.D. in Life Sciences, he leads Bioactive Nutrition Business Development (Asia) for the SAVENCIA Group. Educated at the University of Tokyo, Lille University of Science and Technology and the University of Rennes in France, he has 40 years of experience in infant and senior nutrition and functional dairy ingredients in Japan and France, spanning R&D and commercialization at dairy companies in both countries.

**PURPOSE**

- A deeper understanding of the essence of taste and texture, and renewed recognition of their value
- Greater specialist knowledge leading to better service for consumers
- Better ideas and techniques through sharing

### É-Cothèque N° ③ Science and Pastry in Reaction — When Knowledge Opens the Door to Creativity

For the third edition of "É-Cothèque," we welcome Jordi Bordas and Takashi Mikogami to explore the "chemical reaction" between science and pastry, and to examine how scientific perspectives and methods can enrich creativity.

Bordas's approach—combining artistic sensibility with pastry theory and using ingredients such as dietary fiber and seaweed as technical solutions—has inspired pastry chefs around the world. In this talk, together with Dr. Mikogami, we will also look at the role of proteins in recipes, interactions between ingredients, and the effects of food on the body.

Science expands the possibilities of pastry and cuisine, opening the way to a freer and more expressive world. We hope this dialogue between a chef and a researcher—where intuition and knowledge, creativity and science meet—will shed light on the everyday "why?" and open the door to a new world of gastronomy. We invite you to discover the new vision of "É-Cothèque," which seeks to move beyond challenges relating to the economy, the environment, and health.

After the talk, we will introduce Valrhona's new products, "Confection" and "Inspiration Matcha," followed by tastings prepared by the chefs of L'École Valrhona Tokyo and special guest chefs using Valrhona Selection products.

### Event Information

## Tuesday, July 21, 2026

Time: 13:30–17:00 (Reception opens at 12:30)

Capacity: 220 participants

Fee: JPY 8,000 (tax included)

Includes the live dialogue session, tastings by L'École Valrhona chefs and guest chefs, and digital recipes.

Organizer: Valrhona Japon K.K.

Venue: WITH HARAJUKU HALL

Address: 1-14-30 Jingumae, Shibuya-ku, Tokyo

Register here ▼ Application deadline: Wednesday, July 15



<https://ecoteque2026tokyo.peatix.com/>



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