

Beat: Vips

## STEPHANE VANDERMEERSCH Is The Pasha Of The Golden Door

### BAKER & PASTRY CHEF

PARIS, 31.10.2017, 07:51 Time

**USPA NEWS** - A bakery is an Establishment that produces and sells Flour-based Food baked in an Oven such as Bread, Cookies, Cakes, Pastries, and Pies. Some Retail Bakeries are also Cafés, serving Coffee and Tea to Customers who wish to consume the Baked Goods on the Premises. Baked Goods have been around for thousands of years. The Art of Baking was developed early during the Roman Empire. It was a highly famous art as Roman Citizens loved Baked Goods and demanded for them frequently for important Occasions such as Feasts, Weddings...

A bakery is an Establishment that produces and sells Flour-based Food baked in an Oven such as Bread, Cookies, Cakes, Pastries, and Pies. Some Retail Bakeries are also Cafés, serving Coffee and Tea to Customers who wish to consume the Baked Goods on the Premises. Baked Goods have been around for thousands of years. The Art of Baking was developed early during the Roman Empire. It was a highly famous art as Roman Citizens loved Baked Goods and demanded for them frequently for important Occasions such as Feasts, Weddings....

Some Bakeries provide Services for Special Occasions (such as Weddings, Birthday Parties, Anniversaries, or even bBusiness Events) or for People who have Allergies or Sensitivities to certain Foods. Other Bakeries may specialize in Traditional or Hand Made types of Bread made with Locally Milled Flour, without Flour bBeaching Agents or Flour Treatment Agents, Baking what is sometimes referred to as Artisan Bread. Grocery Stores and Supermarkets, in many Countries, sell prepackaged or pre-sliced Bread, Cakes, and other Pastries. They can also offer in-store Baking and Basic Cake Decoration. Nonetheless, many People still prefer to get their Baked Goods from a small Artisanal Bakery, either out of Tradition, the availability of a greater variety of Baked Goods, or due to the higher quality Products characteristic of the trade of Baking.

Stéphane VANDERMEERSCH is a Baker - Pastry Chef running his Own Business since 1999 and he is located in a Lovely Boutique near by "La Porte Dorée" and the Woodwind of Vincennes. He definitely makes a point in choosing carefully Products and Suppliers in order to satisfy his Customers. Dairy Products, Flour, Chocolate, vanilla, Seasonal fruit... are subject of Constant Attention. In 2001, he won the "Meilleur Galette de Paris" Award by Figaroscope. In 2002, he became the "Pâtissier de l'Année". In 2009, he wins "1er Millefeuille de Paris" Award. During the week of November 6-12, 2013, Figaroscope classifies n° 1 the "Kouglof" of Stéphane Vandermeersch . In 2014, he gets the Lauréat 2014 "Certificat d'Excellence" from TripAdvisor.

Source : Stéphane Vandermeersch, on October 27, 2017  
(<http://www.boulangerie-patisserie-vandermeersch.com/>)

Ruby BIRD

<http://www.portfolio.uspa24.com/>

Yasmina BEDDOU

<http://www.yasmina-beddou.uspa24.com/>

#### Article online:

<https://www.uspa24.com/bericht-12271/stephane-vandermeersch-is-the-pasha-of-the-golden-door.html>

#### Editorial office and responsibility:

V.i.S.d.P. & Sect. 6 MDSiV (German Interstate Media Services Agreement): Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

**Exemption from liability:**

The publisher shall assume no liability for the accuracy or completeness of the published report and is merely providing space for the submission of and access to third-party content. Liability for the content of a report lies solely with the author of such report. Ruby BIRD & Yasmina BEDDOU (Journalists/Directors)

**Editorial program service of General News Agency:**

UPA United Press Agency LTD

483 Green Lanes

UK, London N13NV 4BS

contact (at) unitedpressagency.com

Official Federal Reg. No. 7442619