

Jean-Rony Fougère BIO

Pastry Chef, Jack The Horse Tavern, Brooklyn New York

Owner, Fern Pastry Studio, Brooklyn New York

Pastry Chef Jean-Rony Fougère was just five years old when his cousin Jesse in Haiti first introduced him to the world of pastry in 1983. Three years later, he left his birthplace and moved with his family to Brooklyn, New York. By age thirteen, Fougère had already completed his first cake decorating class. While attending Park West High School, he enrolled in the Culinary Arts Program and honed his craft while catering various fundraisers and events for organizations like Sotheby's and the Office of Mayor Rudolph Giuliani. Fougère received an honorable mention at the 1996 national Salon Food Show. His innovative cheesecake tart caught the attention of renowned Chef/Educator Richard Grausman, the founder of Careers through Culinary Arts Program (C-CAP). Grausman arranged for Jean's internship at the famed Waldorf Astoria Hotel in New York, under Pastry Chefs Michael Hu, Jean-Claude Perennou, and Gnanasampanthan Sabaratnam.

After graduation, Fougère joined the staff at Aquavit Restaurant in New York City as Pastry Assistant under the guidance of Pastry Chef Deborah Racicot in 1998. The next year, he traveled to Lyon, France, as a member of the U.S. Pastry Team. As a young pastry cook with little experience he would never have had the opportunity to participate without the support from C-CAP, team sponsors Rick and Rena Pocrass of Chocolates a la Carte and Donald Wressell. The team placed third in the Coupe du Monde de la Patisserie. After two years under the intense training of Pastry Chef Remy Fünfrock at Café Boulud, Fougère spearheaded the Pastry Departments at 92 and Smith Restaurant, where he catered the first Tribeca Film Festival in 2002. Fougère was the founding Executive Pastry Chef at the exclusive SoHo House in New York City from 2003 to 2005. He then moved to Washington, D.C., where he established the Pastry Department at the OYA Restaurant & Lounge. By 2006, Fougère was back in New York City consulting for numerous local restaurants.

While Fougère's desserts range in style from Classic French to American Comfort, their flavor profiles are uniquely balanced. Resting on a flourless biscuit, his chocolate mousse is infused with a cardamom twist. His original take on Baby Pineapple Baked Alaska features a pineapple sorbet and a rum-infused sponge cake topped with a Swiss meringue. For his popular Banana Bread Pudding, Fougère uses fresh-baked croissants served with a caramel-whiskey sauce. Fougère's signature dessert, a favorite of actor Robert De Niro, is a fresh berry sauté in balsamic syrup served with a fromage-blanc sorbet. From complex oven-baked mini petit fours to specialty wedding cakes, Fougère continues to create some of the finest desserts in the world.

Currently, Fougère operates the Fern Pastry Studio in Brooklyn. Here he shares his vast culinary skills and knowledge, conducting both individual and group classes on cake decorating and pastry. Meanwhile, he still provides his refined high-end desserts and extraordinary cake decorating artistry for some of New York City's exclusive clients.

In addition, Fougère is the Pastry Chef at Jack the Horse Tavern, where he works with the Chef/Owner Tim Oltmans, a veteran of some of New York City's great restaurants, Oltmans perfected his craft with such outstanding chefs as Tom Colicchio at Gramercy Tavern, Laurent Tourondel at C.T., and Floyd Cardoz at Tabla. Jack the Horse Tavern sits in the heart of Brooklyn Heights off of Brooklyn Promenade, offering the friendliness of a London pub, the intimacy and sophistication of a French bistro, and the food of a first-rate New York City restaurant.

In 2016, Jean was named a Top Ten Cake Artist by *Dessert Professional* magazine.