



Chef Joost Arijs

Pâtisserie Joost Arijs

Vlaanderenstraat 24, 9000 Gent - Belgium

www.joostarijs.be

***#creativity #modern #taste #craftsmanship #culinary network
#bridging traditional techniques and contemporary styles***

Chef Joost Arijs is a pastry chef of the purest sort. After his school training he worked with some of the best Belgian pâtissiers. Some years later was the pastry chef of Restaurant Hof van Cleve*** when they received their third Michelin star. Joost and his partner Elke De Baerdemaker started their own pastry & chocolaterie shop in 2011 in the Gent, the highlight of Belgian gastronomy at the moment. Their start was an instant hit. His modern approach and trendy style are highly appreciated.

In 2015 they opened a second shop in Antwerp. The light decoration in this shop is designed by Tim Van Steenberghe, an icon in the fashion industry who dresses stars like Jennifer Lopez and Rihanna. This collaboration is a typical example of the creative style and cross-over projects of Joost Arijs. His constant creativity has led to the creation of tailor made chocolates for the [We Can Dance Festival](#) and unique gin chocolates. In 2015 he created 7 chocolate figures designed by the artist Bart Stolle for an exhibition at the [Milano World's Fair](#).

His assortment of pastry and chocolates follows the flow of the seasons. Pure ingredients, fine flavours and textures are core elements in his creations, always in a very refined presentation. In his pastry he creates surprising combinations of mousses, crèmeux, biscuits and pastry with the most delicious coulis.

References:

Owner and Chef since 2011

[Gault&Millau](#): Best pâtissier 2013

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