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Dominique ansel bakery

Visit us here in our original shop in Soho, New York City Made with fresh kiwi sorbet, Madagascan vanilla ice cream, and poppyseeds, coated in milk chocolate (it's even a little bit "fuzzy" too!) Shipping Nationwide, at last. Buy Now Treats now just a click away. Shop Now new Sold Out Autographed Cookbooks shop now Is Dominique Ansel Bakery currently offering delivery or takeout?Yes, Dominique Ansel Bakery offers delivery.What forms of payment are accepted?Dominique Ansel Bakery accepts credit cards.How is Dominique Ansel Bakery rated?Dominique Ansel Bakery has 4 stars.What days are Dominique Ansel Bakery open?Dominique Ansel Bakery is open Mon, Tue, Wed, Thu, Fri, Sat, Sun. ("Dominique's Kouign Amann")Tender, flaky, croissant-like dough with a caramelized crunchy crust Mini-Me Lightly-sweetened miniature meringues, each with their own flavor Frozen S'Mores A vanilla ice cream center that's covered with crispy chocolate wafer chips and enrobed in honey marshmallow that's torched to order. They even come on their own smoked willow wood branch. The Chef FAQs Shop Contact Book News Menu Worldwide And more ways to connect with Chef Dominique Ansel from recipes to stories to videos to his restaurant recommendations. If you already know where you're going, and want to go straight to your favorite shop, click on SEE LOCATIONS. Otherwise, take a browse around our new DominiqueAnsel.com site by clicking VISIT NEW SITE. See Locations Visit New Site Hong Kong capsule collection by Dominique AnselThe name "Dang Wen Li" is a nod to "Dominique" in Cantonese.And it stems from a simple but important idea- to create a bakery especially for Hong Kong. Skip to content Menu Click here for our full dine-in menu James Beard Award- winning Pastry Chef, Dominique Ansel has shaken up the pastry world with innovation and creativity at the heart of his work. Learn More James Beard Award- winning Pastry Chef, Dominique Ansel has shaken up the pastry world with innovation and creativity at the heart of his work. Chef Dominique is responsible for creating some of the most fêted pastries in the world, including: the Cronut® (named one of TIME Magazine's "25 Best inventions of 2013"), The Cookie Shot, Frozen S'more, Blossoming Hot Chocolate, and many more. He is the Chef/Owner of eponymous bakeries in New York City and Hong Kong, and has been named the World's Best Pastry Chef by the World's 50 Best Restaurants awards. He is also the recipient of the Ordre du Mérite Agricole, France's second highest honor. Perhaps what has been most widely been reported on is Dominique's creation of the Cronut®, his signature croissant-doughnut hybrid pastry that first launched at his eponymous Bakery in New York in May 2013, soon becoming the world's first-ever viral pastry. Within hours, photos of the Cronut® spread across the social media sphere, and a single blog post about this brand new pastry was linked to over 140,000 times in just the first day. Within days, guests visited from all around the world to line up for blocks around the bakery, rain or shine. Taking two months and more than 10 different recipes to perfect, the Cronut® isn't simply croissant dough that's been fried. Made with laminated dough that has been likened to a croissant (but instead uses a proprietary recipe), it's first proofed then fried in grapeseed oil at a specific temperature. Once cooked, each Cronut® is 1. rolled in sugar, 2. filled with cream, and 3. topped with glaze. The entire process takes three days to complete. Today, Cronut® pastries are available only at Dominique Ansel Bakery locations in New York, London, and Los Angeles, with the flavor changing every month at each bakery, never repeating. In its first year, TIME Magazine named the Cronut® one of the "25 Best Inventions of 2013," and it has since appeared in the news across the world, from Good Morning America to the The Today Show, ABC's The Chew, Late Night with Jimmy Fallon, Live with Kelly & Michael, CNN's Piers Morgan Live with Anthony Bourdain, E! News, Bloomberg, and more. It has also been featured on TV shows like Modern Family, The Mindy Project, Jeopardy!, Two Broke Girls, Comedians in Cars Getting Coffee, and Gilmore Girls, among others. But before the Cronut®, a time that our very first guests refer to as B.C. ("Before Cronut®"), it all began years ago from humble beginnings. Growing up in a small town in France just north of Paris, Dominique never set out to become a chef. At the age of 16, he began working at a local restaurant in order to help support his family. There was a free culinary school in his hometown, so he enrolled in their apprenticeship program, first as a savory cook and then as a pastry cook. It was the precision and scientific nature of pastry that appealed to Dominique immediately, and from then on, he knew what he was meant to do. At age 19, Dominique went on to complete his military service in French Guiana in South America as part of a community program teaching locals how to cook. Upon returning to France, he used all of his savings to buy a beat-up car and drove to Paris, dropping off resumes at any bakery he could find. He later landed at the legendary French pastry shop, Fauchon, as one of 30 seasonal holiday workers. He was told only one employee would remain at the end of the season, and when the time came, he was the one they chose. Dominique stayed with Fauchon for nearly eight years, eventually leading international expansion, traveling the world opening new shops. In 2006, Dominique moved to New York City with just two suitcases to serve as the Executive Pastry Chef of Daniel Boulud's renowned restaurant Daniel. During his six years there, the restaurant earned its coveted third Michelin star and a four-star review from The New York Times. In November 2011, with a team of just four employees, Dominique opened Dominique Ansel Bakery on a quiet Soho street. Serving both sweet and savory items with pastries reigning supreme, the bakery became a neighborhood destination and was named Time Out New York's best bakery and Zagat's highest ranked bakery in the city. Signature creations like the DKA (Dominique's Kouign Amann) and made-to-order Madeleines quickly became guest favorites. It wasn't until May 2013 that a new creation Dominique deemed the Cronut® launched, putting this small Soho shop on the map worldwide. The Bakery became the birthplace of more new creations and internationally beloved inventions, from the Frozen S'mores to the Cookie Shot, Gingerbread Pinecone, Christmas Morning Cereal, Blossoming Hot Chocolate and more. Most recently, he launched Dang Wen Li by Dominique Ansel in Hong Kong in January 2020, featuring a capsule collection of brand new pastries created exclusively for Hong Kong, made-to-order specialties, and classic French viennoiserie. Throughout his career, Dominique has been honored with several awards and accolades, including Business Insider's "Most Innovative People Under 40," Vanity Fair France's "50 Most Influential French in the World," and Daily Mail deeming him the "most fêted pastry chef in the world." He has also been named Dessert Professional's "Top 10 Pastry Chefs in the United States" and Time Out New York's "Top Ten Pastry Chefs You Need To Know." In 2014, Dominique won the prestigious James Beard Award for "Outstanding Pastry Chef" in the nation and was one of Crain's "40 Under 40." Outside of the kitchen, Dominique is a dedicated supporter of various charitable organizations, including the fight to end hunger with Food Bank for New York City, City Harvest, and God's Love We Deliver. In the Cronut®'s first year alone, he helped raise over \$100,000 by auctioning off just 24 Cronut® pastries. His first cookbook, DOMINIQUE ANSEL: The Secret Recipes (Simon & Schuster), published in October 2014. His second book, Everyone Can Bake: Simple Recipes to Master and Mix (Simon & Schuster) launched in April 2020. We've loved being your neighbor in the West Village for the past 6 years. But rest assured your favorites including soft serve, Pie Night, and U.P. will not be gone but just relocated a few blocks north of you to our new space in the Flatiron. As we wait for construction, we hope to take the next few months to reinvent and return with even better desserts. With all our love and gratefulness for your support, Dominique Ansel is a French pastry chef who is best known for creating some of the world's mouth-watering pastries. However, he is particularly famous for his signature pastry: the cronut, a croissant-donut hybrid. Read this to know Dominique Ansel's wife and net worth. He has also created some of the other most fêted pastries in the world, like The Cookie Shot, Frozen S'more, Blossoming Hot Chocolate, and many more. As for Dominique Ansel's birthdate, it is on the 3rd of January, 1978. He grew up with his older sibling in a small city in Paris called Beauvais. Moreover, Ansel's relationship with cooking began from a young age. At the age of 19, he completed his military service in French Guiana, which was part of a community program that taught the locals how to cook. Career While Ansel has not revealed his education in detail, but he is known to have graduated from a local high school. Upon graduation, Ansel started working at a local restaurant, where he picked up his interest in pastry. Moreover, throughout his illustrious career, he has worked in countless restaurants and hotels in different parts of the world. After gaining years of experience, not only did he become a fine chef, but also the proud owner of his own restaurants as well. Dominique Ansel Pastry Chef. Ansel's career as a chef began when he started working in the kitchen of Patisserie Peltier in Paris. A year later, he moved to the legendary bakery Fauchon and spent seven years working there. Eventually, he took charge of Fauchon's international expansion. Throughout his tenure, he helped set up shops in Russia, Egypt, and Kuwait as well. Likewise, Ansel wanted to take his expert pastry knowledge to different parts of the world. Therefore, in 2006, Dominique moved to New York City to serve as the Executive Pastry Chef of a renowned restaurant, Daniel. After working there for six consecutive years, Ansel helped the restaurant earn its coveted third Michelin star and a four-star review from The New York Times. Truly, Ansel proved to be a valuable asset where he goes. Cookbook Author Undoubtedly, Dominique is a fantastic pastry chef who prepares authentic desserts. Because his pastries are one of a kind, his fans eagerly want to imitate his technique. However, they fail to do so. Hence, he is also an author of his own cookbooks, where he gives out his recipes. Some of his published books are Dominique Ansel: The Secret Recipes, which was published in October 2014, and his second cookbook, Everyone Can Bake: Simple Recipes to Master & Mix that published in April 2020. Undoubtedly, both of his cookbooks are well received and are positively reviewed by the critiques as well. TV shows Dominique is a recognized celebrity chef for a reason. In 2013, Ansel's special, cronuts, became an international sensation which helped him to gain huge fame. Similarly, his popularity landed him on various television shows. Some of his prominent appearances on shows are The Jimmy Fallon Show and Good Morning America. Likewise, he also appeared in The New York Times and other prominent news outlets. Shops and restaurant Dominique Ansel is currently the owner of various restaurants and shops launched in the United States of America. Firstly, in 2011, he opened his bakery called Dominique Ansel Bakery. The patisserie was an instant success that received a plethora of awards. Similarly, he has also opened Dominique Ansel Kitchen in West Village, New York City. Looking at his restaurants' success, he decided to expand his bakery and patisserie business in various locations throughout the world like Hongkong and London. Specifically, Ansel has a restaurant in Hongkong by the name Dang Wen Li and Dominique Ansel Treehouse in London. However, during the 2020 Covid-19 outbreak, he had to close Dominique Ansel Treehouse due to the financial difficulties caused by the pandemic. Is Dominique Ansel Married to his wife? According to multiple reports, Dominique is currently in a loving relationship with his girlfriend, Amy Ma. Amy is a Taiwanese who is also a chef by profession. Moreover, the couple is believed to be dating since 2010. However, they have not yet married. Perhaps it is the rigorous work schedule that does not allow the couple to tie the knot. Nonetheless, the pair work out their schedules to spend quality time with each other. Moreover, Ansel recently became a father to his son in May 2020. Currently, Ansel lives with his wife-to-be girlfriend, Amy Ma, and their newly-born son in Columbus Circle. Dominique Ansel with his wife, Amy Ma. Net Worth and Income Sources As of 2021, Dominique Ansel's net worth is estimated to be somewhere around \$1 million to \$5 million. Ansel accumulated this huge net worth because of his long career in the culinary world. Likewise, he is the proud owner of several restaurants, which helps him to make huge profits. Apart from his restaurants and his culinary skills, he is also an author who earns from his bestselling cookbooks. Awards and Achievements Dominique has earned several awards and achievements throughout his career, including Business Insider's Most Innovative People Under 40 and Vanity Fair France's 50 Most Influential French in the World. Likewise, Dominique won the prestigious James Beard Award for Outstanding Pastry Chef in the nation and was one of Crain's 40 Under 40 in 2014. The following year in June 2015, he has bestowed the Ordre du Mérite Agricole award, the second-highest honor in France, for his dedication to promoting French cuisine and culture. He was also named the World's Best Pastry Chef by the World's 50 Best Restaurants Awards. Lastly, he falls under Dessert Professional's Top 10 Pastry Chefs in the United States and Time Out New York's Top Ten Pastry Chefs You Need to Know. Dominique Ansel's Wiki Facts Full Name: Dominique Ansel Birth Date: January 3, 1978 Age: 43 Horoscope: Capricorn Birth Place: Beauvais, Paris, France Father's Name: N/A Mother's Name: N/A Height: N/A Weight: N/A Nationality: French Ethnicity: Mixed Religion: N/A Eye Color: Black Hair Color: Black Profession: Chef, Restaurant owner Gender: Male Net Worth: \$1 million Marital Status: In a relationship (Amy Ma) Siblings: 1 Social Media Presence: Instagram

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