

Eric Bertoïa was raised in a small town in the Southwest of France near Toulouse. At an early age, Eric was already interested in cooking: he was baking for his family some cakes with fresh fruits from his parent's property. At 14 years old, Eric spent two weeks training in a Pastry shop at "Robert Marty's Pâtisserie" during his school vacation so that he could decide if he truly wanted to become a Pastry Chef. Few years later, Eric began an apprenticeship there for two years.

Eric then moved on, working in a Sofitel Hotel in Biarritz, afterwards, pursuing his career in two and three stars restaurants recognized by the Guide Michelin. He started with L'Auberge des Templiers, La Pyramide Fernand-Point, L'Ousteau de Baumanière in Provence, then he working with Jean François Castagné, a Meilleur Ouvrier de France.

In 1996, Eric moved to Paris to work first at Le Taillevent then at the Ritz Hotel Escoffier where he started as a Pastry Sous-Chef before to be appointed Executive Pastry Chef. He was in charge of creating the desserts for the Gastronomic restaurant, the Brasserie, the Bistro, the banquet department, the Bar Hemingway and the Swimming Pool. During this time Eric also taught pastry at the Ritz Escoffier Culinary School.

Eric always dreamed to work in the U.S so in May 2001 he decided that it was time for him to make his dream come true. Eric moved to New York City and worked for Daniel Boulud for over 14 years: beginning as Executive Pastry Chef for restaurant Daniel, then as Corporate Pastry chef. He was managing and supervising the pastry departments of 15 restaurants all over the nation, rotating between each site, also present at most worldwide events that Chef Daniel Boulud would hold.

Eric also extended himself in assisting to created the menus, help out the pastry chefs with their organization, providers and staff training for all new restaurant openings under Daniel Boulud.

Presently Eric is working at Paris Gourmet as Technician Pastry Chef, accomplishing what he likes the best: meeting with chefs and share recipes, ideas and techniques.