



By Leigh Cort

Coming to America – From Monte Carlo to Nocatee



Chef Paulo Sebess – Le Pain de Paul

I love waking up to an early morning sunrise, and aromatic bread waiting at the door...A foodie since the era of Julia and James (Child and Beard). Now you can begin the day with bread that isn't just ordinary ~ but bread and an online 'bakery store' that is crafted by an acclaimed international chef at the click of a button!

Chef Paulo Sebess opened his petite French state-of-the-art bakery Le Pain de Paul in Nocatee after building a distinguished global career for 25 years. Coming to America with his wife Carina was their destiny to land where "It feels like home. With our two little boys, it was time to take a leap for their future. In a family setting with school only a golf cart ride away ~ we began from scratch. Le Pain de Paul was born from the desire to make good bread and to build something real and meaningful together".

From Michelin starred restaurants, studying with Paul Bocuse, and serving clients like Prince Rainier of Monaco, it seemed appropriate for me to dress up, place an order for sourdough bread (Pane Siciliano), a basket of scones, croissants, French baguette and fresh pastas. I was hooked.

Born in Brazil and raised in Argentina, Chef Paulo's cultural background has influenced his cooking style, bringing together a blend of flavors and techniques from various traditions. He designed the bakery with passion for innovation and perfection of baking, winning gastronomy awards as well as being a prolific author of baking, cooking and pastry. His rigorous training includes:

- *Diploma in Cuisine and Management from Ecole Paul Bocuse in Lyon*
- *Grand Diploma from the Tang School of Culinary Arts in Beijing*
- *Diploma from the Culinary Institute of America in New York*

At Le Pain de Paul, your selections are totally customized by ordering from the online menu prepared FRESH upon request. You can choose delivery to your door or schedule a pick-up. Deliveries to surrounding neighborhoods are free, depending on location of course. For busy clients, delivery is contactless with your order being placed at your doorstep. Paulo's approach ensures access to choose freshly baked breads, patisserie and Italian pastas. He's our 'personal chef' with today's technology, winning "Best of the Best" in 2023, 2024 and now nominated for 2025 as Best Bakery and Paulo himself as Best Chef.

My favorite orders include many classical breads and pastries: almond and chocolate croissant (flaky & buttery), cranberry and lemon scones, cheese scones, blueberry and lemon zest muffins, baguette, pain au chocolat (pure indulgence), chausson aux pommes (apples in puff pastry), wellness bread ~ a staple of grains & seeds, sourdough and fresh pastas made with true Italian semolina. Each one is a savory combination of flavors, and of course the quintessential baguette where Chef's love for baking began!

"The smell of good bread baking, like the sound of lightly flowing water, is indescribable. Breadmaking is one of those almost hypnotic businesses, like a dance from some ancient ceremony. It leaves you filled with one of the world's sweetest smells".

M.F.K. Fisher

PaindePaul.com

