



NEW. Posh Patisserie

Start Date: 2/15/2020 10:00 AM

End Date: 2/15/2020 2:00 PM



Classic patisserie has always been a popular choice for a special treat by many. So, why not find out how you can create your very own "Posh Patisserie"?

We'll cover the basis of French patisserie – choux pastry, crème patisserie and layering. Once you have mastered these, you will be unstoppable in the world of patisserie, and we are just the place to show you how.

You will cover skills such as piping, portioning and tempering, all to produce the following selection of patisserie, that you will then be able to take home -

Raspberry and White Chocolate Choux Buns

Vanilla Mille-Feuille

Dark Chocolate and Cherry Gâteaux

Price: £85.00 including all ingredients, tea, coffee and refreshments.

Equipment and aprons are provided for the day. All products are to take home.

Complexity :

Cancellation policy