



Pastry Workshop

Start Date: 1/16/2021 11:00 AM

End Date: 1/16/2021 12:00 PM



Pastry Workshop.

Several of our sessions involve pastry, which when used correctly needs time to rest and be used at the right temperature. This session will show you how to bring together your shortcrust pastry, rest it and roll out. We'll talk about the pitfalls and the pastry making faults before showing you how to line a pie dish or tart tin like a professional pastry chef.

Please note this an interactive Zoom cookery session from the comfort of your own kitchen.

We'll send a shopping list and tell you what equipment you'll need one week before your session. They will be standard kitchen items you would normally find at home. We'll also send you the recipes and a work plan. The recipes will serve two; for the sake of your classmates and fluency of the session, please don't attempt to cook more than two portions.

The day before your event we'll send you a ZOOM invite, so make sure you have the app downloaded.

At the agreed time, we'll fling open our kitchen doors and let you in so we can cook together!

It's one ticket per person and places are limited so that everyone gets the most out of the session and the opportunity to ask questions.