

Modern Plated Desserts

2 sessions \$ 270.00+GST

9th July (Mon) - 4:00 ~ 8:00pm

10th July (Tue) - 4:00 ~ 8:00pm

Presenter: Guest Presenter

This class will focus on an interesting range of desserts to showcase how the simplest of ideas can be executed to provide amazing taste, texture and presentation.

Our class instructor along with students will prepare a number of different dessert types within cold, hot and frozen ranges using chocolate, exotic fruits and unusual combinations.

These new recipes and presentation techniques will bring your Dessert Plates to life with cotemporary plating applications.

