

Les Entremets - Stage 1

4 sessions \$ 590.00

18th June (Mon) - 4:00 ~ 8:00pm

19th June (Tue) - 4:00 ~ 8:00pm

20th June (Wed) - 4:00 ~ 8:00pm

21st June (Thu) - 4:00 ~ 8:00pm

Presenter: Paul Herbig

Entremets' meaning "dessert" is a term Pastry chefs use to include gateaux.

This class is designed to focus on modern gateaux preparation using different bases such as dacquoise, flourless cakes, brulees and jelly centres to showcase how unique these cakes can be with imagination and flair.

Prepare over the three sessions a range of cakes, all different and individually decorated with modern garnishing techniques.

