



French Cooking School

Mobile 0402924478

www.chateaucuisine.com.au

Pastry Classes

Croquembouche

Duration: 2.5 hours class – 10am

Learn to master this traditional French delicacy in this 3 hours hands on class. Make your very own croquembouche with our expert tuition. Create profiteroles, traditional creme patisserie, the perfect caramel and of course the assembly and finished with spun sugar. You will be required to supply your own box for transportation. Approximately 35cm base and 60cm in height. The croquembouche is a creation that must be consumed on the same day it is produced. We cannot guarantee that the structure of your croquembouche will hold if transported for an extended period of time. It is recommended that it is consumed within six hours of its completion.

Desserts

Duration: 3.5 hours class – 10am

Learn how to make a range of delicious desserts in this 3.5 hours course. Our easy, step by step instructions make this class perfect for beginners. Bring your dessert selection to the cutting edge of dessert fashion in terms of structure, taste and technique. This course imparts onto participants the techniques, precision and knowledge to produce a wide range of desserts. The simple techniques learnt from this hands on class will have your guests drooling at your next function. You will be required to supply your own box for transportation

Bûche de Noël

Duration: 4 hours class – 10am – 2pm

Everyone is making his/her own buche de Noel and you will keep it for Christmas. Impress your guests on Christmas day !!!

Buche de Noel is one of many traditional cakes baked at Christmas. As the name suggests, it is of French origin. The name of this recipe literally translates as "Christmas log," referring to the traditional Yule log burned centuries past.

Material

All ingredients and utensils, will be provided by "Chateau Cuisine". In addition all students will be given the recipe in English. Students need to bring a box, an apron, pen and notebook.