



French Cooking School

Mobile 0402924478

www.chateaucuisine.com.au

French classic desserts

Desserts

Duration: 2 hours class – 4 weeks course on Sunday morning

Learn how to make a range of delicious classic desserts such as crème brulee, Tart tatin, crème caramel and chocolate mousse in few 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

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.