Pastry - Stage 1

2 sessions $ 270.00+GST
2nd July (Mon) - 4:00 ~ 8:00pm
3rd July (Tue)   - 4:00 ~ 8:00pm

Presenter: Paul Herbig

This Introductory program over 2 sessions will introduce you to a range of basic pastry applications including Sweet (Pate Sucre), Choux Pastry (Pate a Choux) and Puff Pastry (Pate Feuilliete). Participants will have the opportunity to learn the basic techniques to produce high quality pastries with industry tips on correct preparation, baking and simple finishing. The class is designed to enable participants to take home a range of simple delicious baked products, all finished with modern application.