

Sweet Tarts – Stage 1

2 sessions \$ 270.00+GST

11th July (Wed) - 4:00 ~ 8:00pm

12th July (Thu) - 4:00 ~ 8:00pm

Presenter: Guest Presenter

This Program over 2 sessions, as a follow on from Pastry Stage 1 will give you the opportunity to be introduced to the application of sweet tarts using a variety of different sweet pastries and shortbreads. Participants will have the opportunity to focus on recipes from the traditional to modern finishes with differing tastes and textures.

The importance of correct pastry preparation, mise en place of suitable fillings and innovative glazing and finishing will be shown during this program which combines traditional French pastry techniques and the importance of creating a product with great texture, delicious taste and high visual appeal.

