

## ***Vienniserie – Stage 1***

**2 sessions      \$ 430.00+GST**

*14<sup>th</sup> July (Sat) - 9:00am ~ 4:00pm*

*16<sup>th</sup> July (Mon) - 3:30 ~ 8:30pm*

*Presenter: Paul Herbig*

*Class participants for this program will have the opportunity to learn a range of baked goods from the repertoire that is “Vienniseries”, a term used to describe a range of products from Brioche, Croissants in a variety of applications, Danish pasties and products made from puff pastry. You will learn correct mixing and dough development, correct lamination skills along with techniques on shaping and forming individual products such as pain au chocolat, almond croissant, pain au raisin and delicious French pastry lines with all butter puff pastry.*

*A variety of lines will be covered during this program with a focus on interesting fillings and finishing techniques that are above the classical applications in this area of pastry.*

*Take home a delicious box of freshly baked items ready for all your friends and family to enjoy.*

