



Pastry and Viennoiserie

(Croissant, danish, and puff pastries)

Duration: 6-7 hours

Date: 15th July 2017
9.00 am - 3.00 pm (ish)

Cost: \$150

Includes: recipes; take-home goods from the day's production; lunch as well as a "goodie bag".

Please note:

This course is a hands on one. Making croissant by hand is a physical process but well worth the effort.

Course description

Ever wanted to know how to make wonderful, buttery croissant at home? What about puff pastry?

This is your chance. We'll take you through the process step by step in a hands-on class. Not only will you learn how to make a variety of products including the classic croissant, pain au chocolat, scrolls, and pain au raisin but we'll also arm you with recipes for a variety of fillings to make your creations even more special.

We'll also have you making puff pastry like a master showing you the dos and don'ts of laminated doughs both full and quick puff methods.

Skills/equipment required:

No experience is needed just an interest in all things pastry and sweet.

Items covered include:

Croissant dough

Not only can you make buttery, flakey croissant from this dough, you can also make a wide range of other wonderful treats.

Danish pastry

While danish dough is similar to croissant dough the results are very different. We'll show you how to make this dough and have you making some of the many danish pastry varieties.

Puff pastry

Useful for making pies, vol-au-vent, desserts, palmiers, savoury snacks, and cheese straws to name just a very few.

Fillings, glazes and icings

Once you've learned how to make the croissant and puff pastry you'll want to know how to make the fillings, glazes, and other ways to finish them off. We'll teach you how to make some of the most common fillings and finishings for viennoiserie and puff pastry.

