

Pastry Class

A slice of a crisp, sweet tart is the perfect end to a meal – or mid-meal indulgence, so why not learn how to make a light, sweet short crust base with an expert from our pastry team.

Short crust pastry is often thought of as one of the trickier of pastries to get right; it can be too hard, too crumbly or you can end up with the dreaded 'soggy bottom'. One of our talented team will show you their tricks to ensure that your pastry has just the right balance between crumbliness and firmness and just a hint of sweetness to match the indulgent fillings that they will demonstrate.

➤ What you will learn:

- Seasonal fruit tart with short crust pastry and Almond Frangipane
- Crème patisserie

➤ Location:

- Food Lab Kitchen

➤ Capacity:

- 8-10 pax

➤ Duration:

- Max. 3 hours per session

➤ Fee:

- HK\$1500 net per person



Conducted by: Chef Danny Ho

Included in this course:

- Welcome drink
- All necessary hygiene standards and equipment will be provided during the class
- Two desserts to take home
- Certification, apron, tote bag and recipe will be awarded end of class

