



Hands-on Class Schedule

Winter 2019

Come learn how to bake delicious cakes and desserts from scratch with our Chef and Owner, Sandrine. In small groups of a maximum of 6 participants, you will follow and execute traditional French recipes which are easy to reproduce at home with basic kitchen equipment. No experience is required. Classes will be held in our professional kitchen where you will be provided with everything you need, including a chef jacket and a personal recipe booklet. These hands-on workshops are highly interactive for the best possible learning experience.

Cost: \$105.00 / participant / class

Phone 250-860-1202 to reserve your space as soon as possible as class size is limited. Any change in the registration (cancellation or switching classes) must be done at least a week prior to the class.

FRENCH CLASSICS – Saturday February 2nd – 2:00 pm to 5:00 pm

Or Saturday March 2nd – 2:00 pm to 5:00 pm

Or Saturday March 30th – 2:00 pm to 5:00 pm

Learn how to bake some of the classics of French pastry: crème brulee, tarte Tatin and Chocolate mousse.

CREAM PUFF PASTRY - Saturday February 9th – 2:00 pm to 5:00 pm

Or Saturday March 9th – 2:00 pm to 5:00 pm

Or Saturday April 27th – 2:00 pm to 5:00 pm

Learn how to make cream puffs, profiteroles and éclairs.

MACARONS – Saturday January 19th – 2:00 pm to 5:00 pm

Or Saturday February 23rd – 2:00 pm to 5:00 pm

Or Saturday March 23rd – 2:00 pm to 5:00 pm

Learn how to bake three different flavours of macaron: chocolate, earl grey, and raspberry.

OPERA CAKE – Saturday October 13th – 2:00 pm to 5:00 pm

Or Saturday January 26th – 2:00 pm to 5:00 pm

Or Saturday April 6th – 2:00 pm to 5:00 pm

Learn how to make a traditional Opera cake: sponge cake, coffee butter cream and chocolate ganache.

CHOCOLATE – Saturday October 27th - 2:00 pm to 5:00 pm

Or Saturday April 13th – 2:00 pm to 5:00 pm

Learn how to temper chocolate, make chocolate truffles, dip dried fruits and strawberries in dark or milk chocolate.