



Hands-on Class Schedule

Summer - Fall 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 8 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 September 14th – 12:00 pm to 3:00 pm

Or Saturday November 16th – 12:00 pm to 3:00 pm

Learn how to bake some of the classics of French pastry: Crème Brulee, Tarte Tatin and Chocolate Mousse.

CREAM PUFF PASTRY - Saturday September 28th – 12:00 pm to 3:00 pm

Learn how to make cream puffs, profiteroles and éclairs.

MACARONS – Saturday July 13th – 12:00 pm to 3:00 pm

Or Saturday July 27th – 12:00 pm to 3:00 pm

Or Saturday October 5th – 12:00 pm to 3:00 pm

Or Saturday November 9th – 12:00 pm to 3:00 pm

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

OPERA CAKE – Saturday November 2nd – 12:00 pm to 3:00 pm

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

CROISSANT – Saturday October 19th – 12:00 pm to 3:00 pm

Learn how to make croissant and pain au chocolate

YULE LOG – Saturday November 30th – 12:00 pm to 3:00 pm

Or Saturday December 7th – 12:00 pm to 3:00 pm

Learn how to bake a traditional Christmas "Buche de Noel": sponge cake, butter cream, ganache. Choose your flavour: chocolate, coffee or praline (nuts).