



Bacalao

Pastries, Pies & Puffs – 5 Weeks to Perfection!



Learn the Basics of Pastry with Andrea Maunder, Owner & Pastry Chef at Bacalao

Next Class starts Tuesday, May 17th !

- 5 weeks. Evenings 7:30-9:30pm
 - Limited class size
- Hands on every step - with tasting
 - Sweet & Savoury Variations
- 1st two set of students have raved – sign up now!
 - \$275 per person (plus HST)

**The PASTRY CLASSROOM is ready for the next group of students!
Let Andrea show you tips and techniques that will make you fearless with
flour. She'll share her time-saving & advance preparation tricks, too!**

LEARN

- ▶ what lifts cream puffs
- ▶ relationship of crumble & streusel
- ▶ kneading: enemy or friend
- ▶ fabulous focaccia
- ▶ what makes pie crusts flaky
- ▶ secrets of scones & biscuits
- ▶ “foundation” cookie recipe
- ▶ thin, crisp-crust pizza dough

Call 579-6565 or email info@bacalaocuisine.ca

Bacalao

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