



Bacalao

Pastries, Pies & Puffs – 5 Weeks to Perfection!



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

- Classes Tuesdays starting January 5th, 7:00 – 9:00pm
- Limited class size – reserve now
- Hands on with tasting
- \$275 per person
- Additional dates may be added based on demand

Great Christmas Gift!



**After many requests, the PASTRY CLASSROOM is ready!
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 | ▶ what makes pie crusts flaky |
| ▶ relationship of crumble & streusel | ▶ secrets of scones & biscuits |
| ▶ kneading: enemy or friend | ▶ “foundation” cookie recipe |

Call 579-6565 or email info@bacalaocuisine.ca

Bacalao

65 LeMarchant Road
www.bacalaocuisine.ca