



Bacalao

Pastries, Pies & Puffs – 5 Weeks to Perfection!



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

Two Classes starting in March!

- Tuesday nights 7:30-9:30 Starting Tuesday, March 15
- Wednesday nights 7:00-9:00 Starting Wednesday, March 16
 - Limited class size - reserve now
 - Hands on with tasting
 - \$275 per person (plus HST)
 - Additional dates may be added based on demand

**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
- ▶ what makes pie crusts flaky
- ▶ secrets of scones & biscuits
- ▶ "foundation" cookie recipe

Call 579-6565 or email info@bacalaocuisine.ca

Bacalao

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