FROZEN TREATS

Who should attend this course

Anyone with a love for sweet foods and cooking,
Friends who want to learn a new skill together and hang out for a day.
Chefs who want to brush up on their dessert skills.

TIME

9:00 – 14:00

Course outline

Theory of iced desserts and how sugar works with heat
Ingredient knowledge
Ice-creams, granitas and sorbets
Flavor toppings, sauces and garnishes to set your dinner party on fire!
Presentation demonstration

Includes

1. Recipes and course notes
2. All ingredients for the course
3. A light snack prepared from the foods made on the course.

Dress Code

You are working in a professional kitchen please wear closed shoes and cover your hair.
Aprons will be provided.

Cost

P775.00