03/15/12 - Cooking School

The last two months I have been taking a class on Pastry making. I had such a wonderful experience. A small class with hands on participation, what could be better? The class was once a week in the evening from 6 until 10 or later PM. We learned classical technique and recipes, like crème patisserie, genoise, puff pastry, chocolate tempering, caramel, mousse, brioche and more. I can't even express how much I enjoyed the class, especially when I needed something to take my mind off

Tonight was the final and I wanted to share with you some of the fantastic final projects the 7 of us made. I made the dark chocolate piped rectangle daquoise cake with salted chocolate caramel ganache and chocolate buttercream. Also the daquoise stacks with piped chocolate and almond meringue layers. One student made a giant napoleon, one made a puff pastry de-constructed apple tartan with honey lavender ice cream. There was also French Macaron, intricately decorated cupcakes, and a pie with layers of caramel, ganache and a cocoa nib Florentine on top. Thanks to everyone, especially Clemence at the Gourmandise School in Santa Monica, California.

I hope you all enjoy the pictures. Tomorrow Passover planning begins.

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