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sweet and savory

**Tarts • Quiches • Cookies • Finger
Food**

Shortcrust pastry has something magical about it: it transforms simple ingredients into little gestures of happiness.

BOOK YOUR PLACE

A cooking experience to share, filled with the aroma of butter, getting your hands in the dough, and creations that are as beautiful to look at as they are delicious to eat.

A course dedicated to the world of sweet and savory shortcrust pastries, designed for those who love to cook and want to learn versatile bases, practical techniques, and creative ideas to truly recreate at home.

During the lesson, we will make four different types of shortcrust pastry: two sweet and two savory, learning about textures, timing, little tricks, and pairings to achieve elegant, modern, and easily replicable creations.

STARTING FROM THESE
BASES, WE WILL
PREPARE:

REFINED AND MODERN TARTS

With light creams, fruit, and simple yet striking decorations.

TEA COOKIES

Fragrant, delicate, and perfect to customize.

SAVORY QUICHES

Tasty, creamy, and ideal for brunches, aperitifs, and summer dinners.

CREATIVE FINGER FOODS

Small savory creations perfect to share and bring to the table with style.

During the course, we will also explore various fresh and seasonal fillings designed for the summer period: light creams, delicious pairings, and practical ideas to amaze friends and family without overcomplicating things.

It won't just be a technical lesson.

We will cook together, taste, talk about textures, mistakes to avoid, and little details that truly make a difference.

An evening filled with the aromas of the oven, full tables, and recipes that instantly taste like home.

Participation Info

MAXIMUM NUMBER: 12 PARTICIPANTS

A small, intimate group to work on each dough step-by-step, truly follow all the preparations, and receive practical tips throughout the entire lesson.

PRICE: €70 PER PERSON

All-inclusive: ingredients, materials, hands-on lesson, final tasting, and booklets with the recipes and techniques covered during the course.

DURING THE COURSE, WE WILL PREPARE:

- Modern and Seasonal Tarts with light creams, fresh fruit, and simple yet striking decorations
- Butter Cookies crumbly, fragrant, and perfect to customize
- Savory Quiches creamy, golden, and ideal for brunches, aperitifs, and summer dinners
- Savory Shortcrust Finger Foods small creative creations perfect to share

WHAT IS INCLUDED:

- hands-on lesson guided by Carla
- fresh ingredients and work tools
- complete step-by-step preparations
- final tasting of the dishes prepared together
- drinks included during the experience
- small booklet with recipes and tips
- aprons and materials

DURATION:

Approx. 3 hours, including kneading, baking, fillings, technical explanations, and the final convivial tasting.