

Just Desserts



get yours from

The Enchanted Emporium

Who : A group of 6 friends with a desire to learn more about luscious homemade desserts.

What : Preparation of two desserts from scratch, one traditional and one avant garde.

When : Morning? Noon? Night? Timing is flexible to meet your schedule.

Where : In your home kitchen! Your oven, sink and a stretch of countertop will be utilized. Pans and specialty tools will be provided for use during class.

Why : Stressed spelled backwards is Dessert. Chocolate makes people happy. And other meaning of life type reasons.

Just Desserts, a private patisserie class taught in your home, provides a unique opportunity to indulge in one of life's sweetest guilty pleasures, dessert! Up to 6 students gather to learn the art of made from scratch desserts. Proper techniques for measuring, baking, building, and decorating various styles of sweets will be covered.

Once a date/time and menu are reserved, a complete grocery list will be e-mailed. Some items are invariably pantry staples, such as salt, flour and baking powder. As long as these items are fresh, there is no need to buy more!

A Just Desserts class is generally expected to last 3-4 hours. This is a hands-on experience where the students work together to create a delicious ending for the class! Recipes will be supplied for each student to take home.

Chef's Fee : \$200 for 6 students

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French Connection :

Crème Brulee

Reine de Saba (flourless, chocolate almond cake)

British Invasion :

Treacle Tart

Victoria Sponge with Raspberry Coulis & Whipped Cream

Southern Saga :

Red Velvet with Cream Cheese Icing

Peach Meringue

Are there particular recipes you and your friends are interested in learning?

A custom class can happily be designed!