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creative pastry chefs.

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with extraordinary

simplicity and clarity.

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Tarte Alsacienne, are
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adaptation using

William's unique blend
of flavours. William has
always had a long-term
ambition to bring
pâtisserie to this
country as an
accessible, affordable
yet uncompromising
luxury.

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23 Apr 2014 by William

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Teaches French
Pastry
Fundamentals |
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Ingredients Place oven rack in the center position and preheat to 350°F. Combine the almond flour and confectioners' sugar. Transfer the batter to a pastry bag fitted with a $\frac{3}{8}$ - or $\frac{1}{2}$ -inch tip. Bake cookies one sheet at a time, rotating halfway

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just stiff,...

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Join our master pastry chefs to learn how to make, bake, fill and decorate this classic of the French pâtissier's art. Whether you have already attempted choux pastry, or you want to improve your skills, this course is designed to teach you how to bake beautiful éclairs with success, every time.

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**PAUL Bakery,
Patisserie, Café and
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In this 4.5hr Patisserie
Masterclass you will

create exquisite

Mousse Cakes filled

with delicious fillings

and learn some of the

secrets to glazing and

decorating like a pro.

You'll also cover

macarons in this class

(different flavours to

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profoundly pleasurable
book which offers that
rare combination of
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Pastry cream is an indispensable part of a baker's arsenal. Learn to make Chef Dominique's classic version, and how to apply the infusion technique to create complementary

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flavors. Students give
MasterClass an
average rating of.
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