



International Pastry Sweets

2 Hours Hands-On Class

*You will learn many useful kitchen skills such as:
Safety & Sanitation, Serving & Presentation Techniques, Knife Basics and
Advanced Preparation Techniques.*

Saturday, September 2nd, 2017

11:30am to 2:00pm

Register today: \$45 per person



What's On The Menu?



Almond Madeline's

Rosemary Shortbread Cookies

Chocolate Espresso Tart with Vanilla bean cream

Plum Mezza Lunas

Baklava

About the chef:

Pastry Chef Cathleen Ryan honed her craft in such notable kitchens as Le Bec Fin, and the Inn at Little Washington. She trained at the Restaurant School at Walnut Hill in Philadelphia, Notter School of Confectionery Arts, and the Uni-versité de Reims Champagne-Ardenne with studies in Gastronomy and Arts of the Table in France. Chef Cathleen is a proponent of farm to table experiences. While living in the Brandywine Valley of Pennsylvania, she was inspired to write the Brandywine Book of Food, released November 1, 2009. The book tells the story of the land, farmers, artisans, vineyards, chefs, and history that make up the culinary terroir of the Brandywine Valley. Presently, she is the Pastry Chef/Instructor at the Jacobson Culinary Arts Academy at Tarpon Springs High School, and a founding member of Slow Food Tampa Bay.