

## *the french tarte*

the sweet taste of france

### **Available class topics include:**

**Baguette:** Let's do this! As an intro to baking this iconic French bread, this class will focus on using a preferment, kneading, proofing, dough shaping/rising and finish off with freshly baked baguettes.

**French *macaron*:** Ooh la la! Join the fun! Discover the important steps and techniques in making these ever popular treats. We'll fill our macaron shells with tasty ganache and Swiss meringue buttercream. Students will take home finished *macarons*.

***Croissant*:** Learn the process for making this traditional yeasted laminated dough. Shape and bake croissants and discover additional ways to use croissant dough. You'll take home your own completed croissant dough as well as freshly baked goods to enjoy.

**All things *tarte*:** Learn the techniques for making two classic tart doughs - *pâte brisée* and *pâte sucrée*. Add to that some simple fillings that will give you the building blocks to create your own version of a French style tart. Take home your own handmade dough plus some delicious small tarts. Tarts will vary seasonally.

***Pâte feuilletée*:** Puff pastry is a great staple to have on hand for both sweet and savory uses! Learn to make this non-yeasted version of laminated dough. Take home your class-made dough plus freshly baked turnovers and free form *tartelettes*.

***Pâte à choux*:** It's all the rage in Paris! *Choux* paste is used to make *éclairs*, *profiteroles* and savory *gougères* as well as many other classic French desserts. You'll learn the technique of making the paste along with classic *crème pâtissière* and chocolate ganache. Then we'll bake and fill these light and airy puffs and savor our freshly made *gougères*.

Susan VandenBerg

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**Classic treats for afternoon tea:** Learn the basics for making two classic French tea cakes, *financier* and *madeleine*, along with sweet and savory scones. Take home some goodies for your friends and family.

***Sablés and biscuits:*** Not at all akin to American biscuits, these French inspired buttery, delectable, melt-in-your-mouth cookies are great for afternoon tea, holiday gifts or whenever you'd like to give yourself a little treat. We'll make a couple of Susan's favorite shortbread bases and discover ways to create flavor variations.

**If you are interested in setting up a class in your home kitchen, hop on over to the [contact page](#) and send me your request or give me a call at 774-280-4803!**

*Susan VandenBerg*

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