

NEW CALENDAR FOR THE PATISSERIE LESSONS

CONDUCTED BY BARBARA DEPONTI

JANUARY AND FEBRUARY

31/01/2015: GALETTE DES ROIS



Learn how to do the PUFF PASTRY homemade
and realize the famous french cake "Galette de Rois"
£. 40,00

07/02/2015: CHIACCHERE AL FORNO



With different names are the very sweets for the time of
Carnival all over Italy (like... Fritters)
£. 35,00

21/02/2015: PATE A CHOUX: CHOUQUETTES



Learn how to do CHOUX PASTRY and PASTRY CREAM
to realize typical bigné (profiterole) filled with cream...
How to use the pocket bag !
£. 40,00

All lessons start at 3,00 pm
at Pane Vino Restaurant, 323 Kentish Town Road,
London NW5 2TJ
Please book for your place.

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MARCH : THE MONTH OF MACARONS



07/03/2015: 2 DIFFERENTS FLAVOURS : CHOCOLATE and STRAWBERRY MACARONS

£. 40,00

14/03/2015: 2 DIFFERENTS FLAVOURS : PISTACHIO and STRAWBERRY MACARONS

£. 40,00

21/03/2015: 2 DIFFERENTS FLAVOURS : CHOCOLATE and STRAWBERRY MACARONS

£. 40,00

28/03/2015: 2 DIFFERENTS FLAVOURS : PISTACHIO and STRAWBERRY MACARONS

£. 40,00

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