

Celebrate the season of love with our "Festive Pastry & Dessert Workshop" designed to create unforgettable memories with your loved ones!

Festive Pastry & Dessert Workshop: Valentine's Day Edition

Indulge in the art of French patisserie with our Valentine's Day Madeleine Cake workshop. Join a renowned Le Cordon Bleu Pastry Chef, Alison as She guide you through the process of creating these delicate, buttery cakes. Perfect for a romantic date or a fun activity with friends, this workshop will leave you with delicious treats and cherished memories. The workshop includes: recipes, exquisite packaging boxes, and the tools and materials used in the class.

Festive Pastry & Dessert Workshop: Easter Family Day Cartoon Cookie Production Edition

Bring the whole family together for a delightful Easter-themed cookie workshop. Create adorable cartoon cookies that are as fun to make as they are to eat. This workshop is perfect for children and adults alike, offering a creative and enjoyable way to celebrate the holiday with your loved ones. This workshop is suitable for parents to accompany children aged 10 or above. After completing the workshop, parents can accompany their children to participate in a simple certificate presentation ceremony and take photos as a memento. The workshop includes: recipes, exquisite packaging boxes, tools and materials used in the class (shared by two people), and a certificate of attendance.

Join us for these exciting programmes and make this season of love truly special! Discounted course fee will be offered to alumni at HK\$700. For the details, please visit our website at [Gourmet & Culinary Art Programmes and Short Courses](#)

