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Patisserie reflects award-winning chocolatier, William Curley's passion for taking classic recipes and modernizing them with his

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own innovations. Creating top-quality patisserie is often seen as something only a trained professional can do, however with patisserie equipment now easily accessible to all, it's easy to start making perfect patisserie at home.

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Patisserie aims to reflect award-winning chocolatier, William Curley's passion for taking classic recipes and modernizing them with his own innovations.

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Something only a trained professional can do, however with pâtisserie equipment now easily accessible to all, William hopes to unscramble the mystique of his exquisite creations and get everyone making perfect patisserie in the home kitchen.

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In this patisserie masterclass you will learn how to create your own beautiful patisseries, petits gateaux, fraisiers, operas. This

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Class is hands on and a fun one to
attend, you will go back with your
own box of delicious patisseries.

Patisserie Masterclass - Welcome
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James Beard Award-winning
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Contemporary Patisserie teaches his essential techniques for classic French pastries and desserts in his first-ever MasterClass. To submit requests for assistance, or provide feedback regarding accessibility, please contact support@masterclass.com .

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2020 Posted By Roger Hargreaves

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Today, our Master Bakers will be making a French classic, macarons, in this special extended workshop! Difficulty

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level: Moderate Ages: 10 and up,
with good amount of experience
in the kitchen. Macaron Kit
available for purchase containing
all macaron ingredients except
eggs, parchment with guide
circles, pastry bag.

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About the Wine & Cocktails To serve a global clientele, we present wines from the world's major viticultural regions. The list highlights a collection of older wines as well as wines from small producers that are released in

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limited quantities. Because the
food menus change daily, our
sommeliers have the opportunity
to explore the full range of the
list, choosing wines that are
uniquely ...

About the Wine & Cocktails |

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Thomas Keller Restaurant Group

Start your day with classic cream cheese and lox bagel from Zucker's—the quintessential New York breakfast. Owners Dan Pace and Matt Pomerantz founded the neighborhood bagel shop in 2006 in TriBeCa and it quickly became

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a favorite of New Yorkers. The reason? Every bagel is hand-rolled and kettle-boiled to chewy perfection.

Classic NYC Food Stores That Ship
Their Dishes | Departures

Mar 15, 2016 - Our recipe

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produced lush texture and a beautiful brown top—but not for everyone. To solve this mystery, we had to delve into the secrets of ovens.

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