



ADVANCED COOKING SERIES



Join us for an immersive two-day culinary experience designed for enthusiastic home cooks. Learn the timeless art of puff pastry and explore both savory and sweet creations—perfect to impress family and friends!

Learn, Cook & Take Home

- Puff Pastry from Scratch – Hands-on lamination techniques
- Classic Beef Wellington – Searing, wrapping & baking to perfection
- Elegant Danishes – Shaping, filling & baking bakery-style treats
- Take-Home Delights – A ready-to-bake Beef Wellington for two & fresh danishes

What to Expect

October 1: Make puff pastry, prepare beef tenderloin, and cook mushroom duxelle.

October 2: Assemble Beef Wellington and bake danishes with fruit & custard fillings.

COST: \$185

TIME: 9:30 AM - 12:30 PM (BOTH DAYS)

FOR REGISTRATION:

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