Join us for an exciting new community course offering!

PLATED DESSERTS

This course focuses on professional techniques and tricks that can transform a simple dessert into a memorable experience. The use of garnishes and sauces to complement or provide a contrast are explored. Topics include flavor enhancement and contrast, and the use of different textures, temperatures, colors, and shapes.

This is a six-hour laboratory class which meets over two evenings. Students will prepare five illustrative recipes which are used to demonstrate a wide range of dessert plating options. Pastry cream, chocolate ganache, Swiss meringue, panna cotta, and simple fruit tarts will be made in class.

In addition, each student will be given assistance to design a finished plated dessert (of their choice) to be made at home.

About the Instructor:

The instructor is John McGinty, Chef Instructor at St Philip’s College. Previously, he worked in the bakery at Broadway Central Market and for the San Antonio Food Bank. In 2010, he was selected as San Antonio’s Pastry Chef of the Year.

Schedule:

This class meets in the Demonstration Kitchen at St Philip’s (Campus Center, 2nd floor) on Thursday and Friday, November 21 and 22, from 6-9 PM. Enrollment is limited to twelve students.

Cost:

$92 per person, for both sessions

Course fee must be paid at least 3 days prior to the first day of class

For more information, call (210) 486-2400 or email gperez@alamo.edu.