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Nostalgic Delights: Classic Confections & Timeless Treats ...

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Mar 15, 2016 - Our recipe 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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In this patisserie masterclass you will learn how to create your own beautiful patisseries, petits gateaux, fraisiers, operas. This class is hands on and a fun one to attend, you will go back with your own box of delicious patisseries.

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Baking & Patisserie MasterClass provides budding bakers a chance to launch their successful career in the baking and patisserie industry with its diploma and certificate programs. Patisserie and baking is one of the largest sectors of the hospitality industry in Pakistan.

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

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

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