

# Hands-On Baking Class:

## 1) Purple Sweet Potato Mont Blanc 2) Salted Caramel Brownie

### Course Description:

This class is designed to teach the basic foundation of sweet pastry making which include sweet tart dough and frangipane/almond cream. Purple Sweet Potato Mont Blanc is an Asian twist to the traditional Mont Blanc which is a very popular dessert in France made with chestnut paste.

Who can resist the temptations of chocolate? Learn to make an irresistible moist chocolate brownie topped with salted caramel sauce.

Suitable for anyone who enjoy baking and want to gain more skills and knowledge about pastry making.



### Learning Outcome:

- List the basic ingredients used in sweet pastry.
- Produce a sweet pastry dough using creaming /emulsification method.
- Participants will work in pairs to prepare sweet tart shell, frangipane, Chantilly cream, sweet potato paste, brownie and salted caramel sauce.
- Understand the functions of key ingredients.

### Trainer: Mdm Lim Meiyu

Meiyu has 10 years of baking experience and enjoys baking for family and friends. Currently, she is working as a senior research and development executive at Wilmar Innovation Centre, creating healthy and nutritious bakery products. Though armed with a BSc in Food Science and Technology and a rewarding job as an assistant chemist, Meiyu still harboured dreams of becoming a pastry chef. At age 27, she made a career switch and went to pursue a Diploma in Pastry and Bakery Arts at At-Sunrice Global Chef Academy. She emerged top of her class and secured a position as a commis at Marina Bay Sands before her graduation, along with a prestigious award for a one-week professional training on chocolate-based desserts at Valrhona School in France.



**Date:** 21st July 2018 (Saturday)

**Time:** 2.00 to 5.00pm

**Venue:** Food Science & Technology Programme, NUS

**Fees:** \$74.90 nett per pax

Inclusive of ingredients and recipes

[Registration Link](#)

**What To Bring:** Containers to bring home your baked goods & apron (optional)

**Enquiries:** [chooilan@nus.edu.sg](mailto:chooilan@nus.edu.sg)

All proceeds from the classes will go to FST Alumni Fund