



NEW IDEAS AND TASTING

By Werner Schanzl, *Dreidoppel*

2016 August 17 (Wednesday)

2016 August 18 (Thursday, repeat session)

1:00 pm to 4:00 pm



Werner Schanzl

holds more than 20 years experience in the pastry and confectionery industry. Acting as the executive pastry chef for many operations within the USA, Asia, and Europe. Werner has garnered significant know-how in the pastry departments of cruise ships, hotels, restaurants, and more...

Join in this seminar and experience these new recipe ideas:

Pomegranate Yogurt Mousse; Mini Pastries; Shining, fast and easy glaze for pastries, danish and croissant; Creations using Cream Marmoraria; Lemon Meringue Tart with Creme Brulee; Flourless Chocolate Cake; Mango Cookies & Hazelnut Genoise...

To register, fax completed forms to 03-6272 1188 or 03-6272 1158

Name of Company:

Name of Participant(s)	Position	New Ideas and Testing	
		Wednesday Aug 17	Thursday Aug 18
		<input type="radio"/>	<input type="radio"/> Please tick (✓)
		<input type="radio"/>	<input type="radio"/> Please tick (✓)
		<input type="radio"/>	<input type="radio"/> Please tick (✓)