Eigo Cooking Class – 11th & 15th June 2019

Venue: Space Style - Himeno
522-1 Himeno, Takaoka, Toyama 934-0093
Parking available

Date/Time:
06 月 11 日（火）
06 月 15 日（土）TBC
午前 10.30 時〜午後 1.30 時

Cooking Item: Poached Pear Frangipane Tartlets 150g

Cost: 3500 円

Instructor: ジェイミーソン・テリー

Participants: Maximum 5 people per session

Bookings:
Email: terry@eigodenandemo.com
Line: ジェイミーソンテリー (+81 80 9575 3157)
Messenger: テリージェイミーソン

Kindly bring along:
- An apron
- A container to hold 6 tartlets about 12cm round
FRANGIPANE TARTLETS
Frangipane mix is an almond-flavoured sweet pastry cream used when preparing various cakes and tarts.

Sometimes known as la tarte Bourdaloue, frangipane tarts are one of France’s many traditional foods associated with Christmas celebration. However, their popularity has spread around the world, and not just for Christmas.

These delicious tarts are made with butter, sugar, flour and eggs and then mixed with almond meal. They are usually baked in a sweet shortcrust pastry base.

Frangipane tarts are quite often topped with fruits such as pears, raspberries, apples or apricots or a mixture of these. Some recipes also use a baked custard topping.

After they are cooked the tarts will be glazed with the sugar syrup we used to poach the pears to give them that professional shine and further add the flavours of the cinnamon and star anise.