



Macaron Masterclass



Sorry there is no availability at this time, please check back later

Fee: \$350

*Fees are approximate, subject to change and exchange rates

Location Central Otago Campus Training Kitchen (Corner Ray and Erris Streets, Cromwell)

Duration Three classes (6.00pm-9.30pm)

Start To be confirmed for 2022

Apply Now

Anyone for macarons?

This hands-on series of masterclasses gives you the rare chance to learn the art of making macarons under the expert guidance of Wanaka-based pastry chef, Clare Pennell (Cakes of Wanaka).

You'll cover all the basics and Clare will share her tips and secrets to produce a stunning range of classic Italian macarons - including a range of Christmas-themed macarons.

And the best part...you can take everything you make during the workshop home with you!

Class content

Class one

Macaron Basics

- > Easy fillings
- > Basic finishes
- > Filling a piping bag
- > How to pipe

Class two

Macaron Advanced

- > Interesting fillings and finishes (e.g. buttered popcorn, peanut butter and jelly, hamburger etc.)

Class three

Christmas Macarons

- > Santa's, Christmas trees, metallic finishes, candy cane finish etc.

Course includes

- > All ingredients and equipment
- > A step-by-step recipe

> Refreshments.

For more info/questions

Email donna.lyttle@op.ac.nz

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Disclaimer

While every effort is made to ensure that this sheet is accurate, Otago Polytechnic reserves the right to amend, alter or withdraw any of the contained information. The fees shown in this document are indicative ONLY. Both domestic and international fees are subject to change and are dependent on the development and implementation of Government policies. Please note that additional fees may from time to time be required for external examination, NZQA fees and/or additional material fees.



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