




Play with Your Food

Cell: 083 402 2331 ~ Fax: 086 558 5778

37 Wrench Road, Observatory, Cape Town, 7925

 33° 56.451' S 18° 28.191' E

Workshops

Below is a list of all the workshops currently running (see schedule for dates), for more information about any of these classes please contact Julie:
Costs for each class are for **2012** and is given per person.

Cake decorating and chocolate classes

Chocolate collars, roses, piping and curls

Cost of class R380

Please note: that this class is the equivalent of Class 4 of the eight week course

Learn:

- To ice a fresh cake (chocolate gateaux with chocolate ganache)
- The basics of working with chocolate
- To make a chocolate collar
- To pipe chocolate
- To make chocolate curls (caraque)
- To make chocolate leaves, roses and fans using the chocolate plastique

Chocolate truffles and moulded chocolates

Cost for the class R380

Learn to make

- Chocolate truffles (rolled, dipped and piped)
- Moulded chocolates
- Filled chocolates

Cupcakes 1

Cost for the class R380

Learn to make and decorate cupcakes in the following ways

- “Duckie” cupcakes
- Flip flop beach cupcakes
- Sporty cupcakes

Cupcakes 2

Cost for the class R380

Learn to decorate cupcakes with


- Butter icing piped roses and leaves
- Ribbon roses
- Bows and dots
- Royal icing details, such as embroidery and swags



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Petit fours 1

Cost for the class R380

Learn to make and decorate traditional petit fours

- Bake a true Genoise sponge
- Fill your sponge and use a simple sugar syrup to soak it
- Make your own marzipan
- Cover your petit fours with marzipan and fondant
- Decorate your petit fours with traditional piping
- Make heart-shaped sparkly petit fours

Cake Pops

Cost for the class R380

Learn about making the basic cake pops and select from a variety of ideas to decorate your very own

Cake decorating motifs

Cost for the class R350

Learn to make a variety of decorations for your cakes.

Choose from:

- A variety of children's or novelty ideas
- Animals
- Seasonal motifs

Modeling figurines

Cost for the class R350

Learn to model a person and an animal of your choice during the class

Sugar flowers 1

Cost for the class R350

Learn to make the following flowers

- Arum lilies
- Pansies
- Dog roses
- Frangipanis

Sugar flowers 2

Cost for the class R350

Learn to make the following flowers


- Orchids
- Sweet peas
- Carnations
- Miniature fruits



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Sugar flowers 3

Cost for the class R350

Learn to make the following flowers:

- Proteas
- Asiatic lily
- Poppy

Novelty Cakes 1 – The Jungle Cake

Cost for the class R400

Learn to decorate the “Jungle” cake

Novelty Cakes 2 – Suitcases

Cost for the class R400

Learn to decorate a suitcase cake

Novelty Cakes 3– Ball of wool with kitten

Cost for the class R400

Learn to decorate a cake, like a ball of wool with a kitten

Novelty Cakes 4 – Polka dot elephant

Cost for the class R400


Learn to decorate the polka dot elephant cake



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Baking – Maximum of 6

In these classes the work is divided according to the number of people attending the class. The class will work as a group to complete the recipes.

Biscuits 1

Cost for the class R380

Learn to make

- Chocolate chip biscuits
- Gingerbread men
- Decorated shaped biscuits

Biscuits 2

Cost for the class R380

Learn to make

- Tuiles
- Florentines
- Rusks
- Meringues
- Crunchies

Sweets 1

Cost for the class R380

Learn to make

- Fudge
- Honey comb
- Marshmallows
- Turkish delight

Jams and preserves 1

Cost for the class R380

Learn to make

- Jam from fruit in season
- Chutney
- Lemon curd



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Bread making 1

Cost for the class R380

Learn

- To make a basic white bread for making bread rolls, loaves, pizza dough and focaccia
- To make a basic whole wheat bread
- About different flours, gluten, using yeast and other raising agents

Baking with chocolate 1

Cost for the class R380

Learn to make

- Brownies
- Red velvet cake
- Romany creams
- Chocolate swirl cheese cake

Pastry making 1

Cost for class R380

Learn

- To make puff pastry – cheese straws or palmiers
- To make choux pastry – éclairs
- To make short crust pastry – quiche
- About different types of pastry and their uses
- About baking blind

Bake like a vineyard chef/delicious cakes

Cost for class R380

Learn to bake


- Opera Cake
- Pecan and Chocolate Meringue Gâteau
- Sachertorte



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Seasonal Classes

Easter class – maximum 10 people

Cost of class R380

Learn to decorate Easter eggs with petal paste and royal icing and painted eggs

Halloween surprise class – maximum 10 people

Cost of class R350

Learn to make a three tier creation and decorate it as a group. The cake will be donated to a children's charity.

Halloween competition class – maximum 10 people

Cost of class R380

Decorate seasonal goodies for Halloween (cupcakes, biscuits, cakes) for prizes. For example- quickest to cover their cake or best decorations etc. Prizes also given for best dressed.

Halloween class – maximum 10 people

Cost of class R350

Learn to make a three tier creation and decorate it as a group. The cake will be donated to a children's charity.

Christmas cake decorating – maximum 10 people

Cost for the class R350

Learn to decorate your Christmas cakes

- Holly berries and leaves
- Christmas trees
- Candy canes
- Wrapped presents
- Santa stockings
- Christmas roses
- Bells
- Pine cones
- Christmas baubles

Christmas baking – maximum 6 people

Cost for class R380

Learn to bake:


- Mince pies
- Orange and ginger cookies (with “stained glass centers”)
- Bouche de noel (a traditional French Christmas Chocolate Log)



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Booking information

More about the workshops:

- Workshops will be run in the mornings and evenings. Evening classes run from 6:30-9:30pm and morning classes run from 9:30am to 12:30pm
- Please check the class dates for the class schedule

Where:

- The courses are run in my home in Observatory
- I haven't published my address on the internet (probably not safe) so pop me an email and I will send you the address and a map.

Costs

- The cost of each course is listed above.
- Please note that the cost of the class includes the cost of all ingredients.

Equipment

- If you have attended one of my eight week classes you will have most of the equipment required (please bring along all the contents of your icing boxes), if not let me know and I will send you a revised list of equipment required for each of the classes (you won't need the full box) or you are welcome to borrow the equipment that you need when you get here.

How to book

- Please fill in the booking form and send it back with a proof of payment.
- Please note that booking is on a first come, first served basis, and proof of payment is required to secure your booking.
- All classes **MUST** be paid for in full, **one week** in advance of the class, so that I can prepare the necessary equipment and ingredients.
- If there are not enough confirmed bookings (each class requires a minimum of 6 people to run) I will let you no later than 72 hours before the class is due to begin and your money will be refunded.
- Please note that if you are absent without prior arrangement or if you cancel less than 72 hours before the class, your money will **NOT** be refunded and can **NOT** be transferred to another class.
- If you have a group of 6 or more, you are most welcome to book your own private class at a time that suits you, but do book well in advance in order to avoid clashes with my other classes.