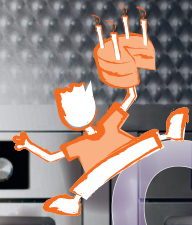


Your chance to experience an unforgettable masterclass with Eric Lanlard, the 'King of Cakes'



# CAKE BOY

## cookery school

Class Schedule Summer - Winter 2022

Eric Lanlard's CAKE BOY Cookery School returns bigger and better than ever! We are delighted to announce our schedule for the first half of 2023 featuring six distinctly delicious classes...

Whether baking a *Provençale Loaf Cake* or scaling the Peruvian inspired *entremet of dark chocolate and yuzu*, Eric's classes are a fantastic opportunity to learn new skills and get expert advice while creating delicious treats to take home and enjoy.

We can't wait to welcome you to the beautiful CAKE BOY emporium here in Battersea. From complete novice to budding pastry chef, everyone will enjoy a fantastic day – school never tasted so good!

### French Country Baking

Enjoy a gastronomic field trip as Eric is your guide to a selection of delicious specialities from his native France.

Our first destination is Brittany, with the classic *kouign-amann*, followed by a visit to Lamotte-Beuvron, Loir-et-Cher (169km south of Paris!) for the legendary apple *Tarte Tatin*.

We end the day deep in the heart of Provence with a lemon verbena *Provençal loaf cake*.

### Patisserie

Sharing his extensive knowledge, Eric takes students on a whirlwind course in the art of patisserie.

Learn to bake *chocolate and tonka bean eclairs* and a *gianduja and passion fruit entremet* decorated with mirror glaze.

Your challenges include a middle-eastern twist to the classic Parisian treat *Les Financier*... with pistachio and Persian rose.

### Chocolat

Budding Patisseries will enjoy this cacao-fuelled adventure, featuring some of the world's finest chocolate.

Students are challenged to create a Peruvian inspired *entremet of dark chocolate and yuzu* decorated with mirror glaze, a fragrant *West Indies tart with Gruet nougatine* and the deliciously decadent *double-chocolate bundt cake*.

### Autumn

As Summer draws to a close and the leaves turn gold, join Eric on his autumnal baking trail.

With expert guidance, students create *new-style modern pumpkin and caramel baked cheesecakes* and an *apple and maple syrup cake*. Finally, capture the essence of autumn with a comforting *ale fruit loaf*.

All ingredients, equipment and a souvenir apron are provided – even containers to transport your delicious creations home...

### Summer

Enjoy a zesty baking extravaganza featuring perfect creations for a summer's day...

Eric shares his legendary *Tarte au Citron* recipe, passed on by his mentor, the late Chef Albert Roux.

Create *new-style individual passion fruit cheesecakes* and an exquisite *pistachio loaf cake*.

### Christmas

Join us at the most wonderful time of the year for this very festive baking masterclass.

Students are challenged to create a flamboyant *non-traditional chocolate Christmas cake*, a *new-style chocolate and passion fruit hazelnut yule log* and a *spiced Norwegian cranberry bundt cake*. Joyeux Noël!



**BOOK TODAY!**

See other side for details...

### Full day Masterclass *A day of delicious!*

We begin at 9.30am with a *welcome breakfast and introduction* by Chef Eric. Experience a full day of *practical lessons*, share a *late lunch with wine* and head home with your delicious creations.

Thursdays 9.30am–4pm. £250pp. Maximum 6 Students

### mini class Saturdays *Bite size pleasure!*

After a welcome coffee at 9am, re-create Eric's legendary *Valrhona chocolate & raspberry ganache torte*. Students fill and decorate a dozen *Hazelnut praline truffles* before enjoying a decadent Champagne afternoon tea!

Saturdays 9am–1pm. £95pp. Maximum groups of 10.

## Class Schedule

Summer - Winter 2022



### Full day classes

Experience a full day of delicious!



### mini class Saturdays

A great start to your weekend!

2022

### June

- Thu 2<sup>nd</sup> Patisserie
- Thu 30<sup>th</sup> Patisserie

### July

- Thu 21<sup>st</sup> Patisserie

### September

- Thu 8<sup>th</sup> **SOLD OUT**ie
- Thu 15<sup>th</sup> **SOLD OUT**ie
- Thu 22<sup>nd</sup> French country baking
- Thu 29<sup>th</sup> **SOLD OUT**it

2022

### October

- Sat 1<sup>st</sup> **SOLD OUT** mini class
- Thu 6<sup>th</sup> Patisserie
- Thu 13<sup>th</sup> **SOLD OUT**country baking
- Thu 20<sup>th</sup> Chocolat
- Thu 27<sup>th</sup> **SOLD OUT**ie
- Sat 29<sup>th</sup> Chocolat mini class

### November

- Thu 3<sup>rd</sup> Patisserie
- Thu 10<sup>th</sup> **SOLD OUT**ie
- Thu 17<sup>th</sup> **SOLD OUT**ie

### December

- Sat 1<sup>st</sup> Chocolat mini class
- Thu 8<sup>th</sup> **SOLD OUT**as
- Thu 15<sup>th</sup> **SOLD OUT**as

Join Master Patisserie **Eric Lanlard** at **CAKE BOY**, the incredible cake emporium and beautifully designed cookery school which is equipped with the latest kitchen gadgets and audio visual equipment.

*Book today* by phone or email using the details below. We are well served by public transport – both Clapham Junction and Wandsworth Town stations are in walking distance.

Bring a friend and enjoy a **10% discount when booking for two**. There are *special rates for group bookings* – our classes are a unique idea for celebrations and office parties - ask for more details.

This unique venue is available for *private and corporate events* including chocolate or cheese tastings, press launches, photography shoots, birthdays, anniversaries and hen celebrations.

*We can't wait to welcome you to destination delicious..!*

Discover more online at

[www.cake-boy.com](http://www.cake-boy.com)

How to find us...



Unit 2, Kingfisher House,  
Juniper Dr, Battersea,  
London SW18 1TX

Get in touch...



020 7978 5555



info@cake-boy.com

**Please note** prices stated are *per person*. Full payment is required when booking. Payment is non-refundable. Where a minimum 30 day's notice of cancellation is given, we can transfer your booking to an alternative date, subject to availability. All details correct at time of publishing. Menus are subject to change. Please advise the team of any dietary, medical or special access requirements before confirming your booking.

