Your invitation to join 'King of Cakes', Eric Lanlard for the ultimate baking masterclass at his exclusive London venue!



Our Spring/Summer 2024 schedule features new classes, fresh recipes and even more delicious...

Each session is led by Chef Eric Lanlard, sharing skills perfected over a career which bought international acclaim as a world leading pastry chef. Author of cookery books, tv chef, clients across the globe ranging from rock stars to royalty and international brands – this truly is a masterclass.

After a welcome breakfast, learn each of the recipes. Discover new techniques, hear expert tips and taste delicious ingredients. Enjoy a late lunch with your class mates before boxing up your creations ready to take home and enjoy with friends and family (sharing optional!)



A culinary tour featuring classic creations from Eric's homeland.

We begin in Brittany, Eric's birthplace and home to the delicious *gateau breton*.

Our second creation is the cycling inspired *paris-brest filled with hazelnut praline crème mousseline*. We arrive in Paris for our finalé, the luxurious *maple and suzette caramel 'travel cake*'.



Always the first to sell out - book now to spend a day in chocolate heaven!

Our first challenge is a Peruvian inspired entremet of dark chocolate and yuzu complete with stunning mirror glaze.

Indulge with my West Indies chocolate tart with gruet nougatine, before facing the decadent double-chocolate bundt cake.



An introductory session to a skill that takes a lifetime to master.

Our first creation is a *pistachio paris-brest*. We follow with *gianduja and passion fruit entremet finished with a cacao velour*.

The final challenge for students are *les financier*, a classic treat given a middleeastern twist with the addition of pistachio and Persian rose.

Easter Baking

Spring into this masterclass and discover some eggs-tra special treats...

We start with a *Fabergé inspired chocolate cake* with delicious Valrhona chocolate and edible jewels.

Next we bake a *French lemon travel cake* and finally a refreshing *yuzu and green tea tarte*.

New for 2024, a British ritual (and Eric's favourite meal) is given a tea-riffic makeover!

Afternoon Tea

Students create a maple and suzette caramel travel cake, then a fresh take on a teatime essential – bee pollen and orange blossom scones.

Build a stunning honey madeleine tree centrepiece before the grand finale, an ultra-chic dark chocolate mousse imperial tier drop.



Enjoy this sizzling selection of summertime sensations!

The day begins with Eric sharing the classic *tarte au citron* recipe passed on by his mentor, the late Chef Albert Roux.

The next recipe features the refreshing flavour of individual new-style *passion fruit cheesecakes* before we end the day creating a beautiful *pistachio loaf cake*.



Celebrate Saturday with our bite-size class and afternoon tea to remember! After coffee, the first challenge is Eric's famous Valrhona chocolate and raspberry ganache torte before hand finishing a dozen hazelnut praline truffles.

Finish your mini master-class with a *delicious afternoon tea*.

All ingredients, equipment and a souvenir apron are provided – even containers to transport your delicious creations home... With a maximum of six students, the classes sell out very quickly. Don't miss this exclusve opportunity... book today!

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A baking masterclass makes the perfect gift, an original party idea or a well earned treat ask about group rates and venue hire options.

- Alexandre	French Baking ③ Tue/Thu 9.30am-4pm ⑤ £250pp
S.	Afternoon Tea ③ Tue/Thu 9.30am-4pm ◎ £250pp 名 6
	Patisserie ③ Tue/Thu 9.30am-4pm ⑤ £250pp 名 6
	Summer Baking ③ Tue/Thu 9.30am-4pm ◎ £250pp 名 6
	Chocolate Baking ③ Tue/Thu 9.30am-4pm ⑤ £250pp 名 6
	Easter Baking ③ Tue/Thu 9.30am-4pm ◎ £250pp & 6
	Chocolate MINI CLASS Sat 9am-1pm E95pp 2 10

Email your booking request to info@cake-boy.com, or call 020 7978 5555.

Include your name, contact details, selected date and number of places required. Please list all allergy, dietary, special assistance and access requirements and confirm everything can be accomodated by the team before making payment.

Friends discount

Bring a guest and save 10% when booking two places on any full day masterclass.

Group rates

Ask us if you need an original, affordable work social, family celebration or a unique party.

Venue hire

Business, private or public events – celebrations, product launches, dining and more!

Discover more **www.cake-boy.com** Call **020 7978 5555** Email **info@cake-boy.com**

Find us Unit 2, Kingfisher House, Juniper Drive, Battersea, London SW18 1TX Transport links

A short walk from Clapham Junction and Wandsworth Town rail stations

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 may 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.