



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

CAKE BOY

Cookery School

BOOK TODAY

See other side for details...

New for 2024!

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 brought 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!)



Afternoon Tea Masterclass

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

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*.



French Baking Masterclass

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'*.



Patisserie Masterclass

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 middle-eastern twist with the addition of pistachio and Persian rose.



Summer Baking Masterclass

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*.



Chocolate Baking Masterclass

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*.



Easter Baking Masterclass

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*.



Chocolate MINI CLASS With afternoon tea!

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 exclusive opportunity... book today!



Spring Summer 2024

	Mon	Tue	Wed	Thu	Fri	Sat	Sun	Mon	Tue	Wed	Thu	Fri	Sat	Sun
January	1	2	3	4	5	6	7	8	9	10	11	12	SOLD OUT	14
	15	16	17	18	19	20	21	22	23	24	25	26	SOLD OUT	28
	29	30	31											
February				1	2	SOLD OUT	4	5	6	7	8	9	10	11
	12	13	14	15	16	17	18	19	20	21	SOLD OUT	23	24	25
	26	27	28	29										
March					1	SOLD OUT	3	4	5	6	SOLD OUT	8	9	10
	11	SOLD OUT	13	14	15	SOLD OUT	17	18	19	20	21	22	SOLD OUT	24
	25	26	27	28	29	30	31							
April								1	2	3	SOLD OUT	5	6	7
	8	9	10	11	12	12	14	15	16	17	SOLD OUT	19	SOLD OUT	21
	22	23	24	SOLD OUT	26	27	28	29	30					
May										1	2	3	4	5
	6	7	8	9	10	SOLD OUT	12	13	14	15	16	17	SOLD OUT	19
	20	21	22	23	24	25	26	27	28	29	30	31		
June													1	2
	3	4	5	6	7	8	9	10	11	12	13	14	15	16
	17	18	19	20	21	22	23	24	25	26	27	28	29	30
July	1	2	3	4	5	6	7	8	9	10	11	12	13	14
	15	16	17	18	19	20	21	22	23	24	25	26	27	28
	29	30	31											

BOOK TODAY



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

	French Baking 🕒 Tue/Thu 9.30am-4pm 💰 £250pp 👤 6
	Afternoon Tea 🕒 Tue/Thu 9.30am-4pm 💰 £250pp 👤 6
	Patisserie 🕒 Tue/Thu 9.30am-4pm 💰 £250pp 👤 6
	Summer Baking 🕒 Tue/Thu 9.30am-4pm 💰 £250pp 👤 6
	Chocolate Baking 🕒 Tue/Thu 9.30am-4pm 💰 £250pp 👤 6
	Easter Baking 🕒 Tue/Thu 9.30am-4pm 💰 £250pp 👤 6
	Chocolate MINI CLASS 🕒 Sat 9am-1pm 💰 £95pp 👤 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 accommodated 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.

