

12 AUGUST - 14 AUGUST 2011



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MASTERING PASTRY

with Jacques Erasmus

The pastry chef is an envied and revered member of the culinary team. Pastry making is sometimes perceived as difficult, impossible and many suffer from fear of failure when attempting to make it. So if the terms *puff*, *choux*, *short-crust*, *filo* and *hot water paste* fill you will dread.... then the time has come to put aside those feelings of inadequacy and conquer the art of pastry and open a whole new world of culinary pleasures. Master chef Jacques Erasmus shares his skill and delicate touch as he guides us through the simple steps of this perceived minefield.

The course will focus on the basics of pastry making with an emphasis on common pitfalls that face the amateur. We will look at ingredients and techniques for foolproof pastry making and experiment with some classics such as brioche and croissants, sweet short crust and filo amongst others. Before you finish rolling out the puff you will begin to feel like a maestro yourself.

FRIDAY

From 12:00 - Arrive at African Relish and settle in to accommodation.

13:00 - Light lunch served at African Relish, meet the team and receive your course outline.

14:30 - Cooking session Introduction to pastry making, the do's and don'ts and the ingredients and equipment required.

18:30 Ghost walk and village ramble — Ailsa Tudhope, historian and story teller, takes you on a pastry making journey back in time with tales of ghosts and village rogues from the past. Meet outside Fransie Pienaar Museum.

20:00 Welcome dinner at African Relish

SATURDAY

06:30 - For the energetic, a guided early morning walk up the lower reaches of the famous Swartberg Pass.

08:30 - Visit to Saturday Market for some local flavour.

09:00 - Breakfast at African Relish

10:30 - Cooking session

13:00 - Light lunch at African Relish

14:30 - Cooking session Tarts, flans, pies, croquebouche, croissants and pain au raisin all emerge from the mists of mystery.

17:00 - Wine tasting at Soet Karoo, South Africa's smallest registered wine estate.

19:30 - Dinner at African Relish where we enjoy the fruits of the day's culinary endeavours.

SUNDAY

06:30 - Gather at African Relish for coffee and rusks. Botanical excursion with Dr Sue Milton, renowned botanist and specialist in Karoo biome biology.

10:30 - Great Karoo Brunch with some interesting demonstrations. We enjoy the pastries and other delights created the day before with some freshly baked delights.

13:00 - Depart on onward journey

Price: R3850 per person 2 nights/ 3 days. Inclusive of luxury accommodation, all meals, cooking classes, ingredients, soft drinks and special African Relish apron.

We look forward to welcoming you to the magical Karoo and feel certain that you will leave us feeling refreshed and revitalised.

