



SIAM PARAGON

Presents

Dessert Cooking Classes



with Executive Pastry Chef, Claus Olsen

Gourmet pastry, chocolate and sweet lovers will be delighted to learn that the Mandarin Oriental Shop at Siam Paragon is offering dessert cooking classes in April and May. Conducted by Mandarin Oriental, Bangkok's executive pastry chef Claus Olsen, the hands-on classes - which cover timeless favourites such as panna cotta, molten chocolate cake, vanilla and chocolate cup cakes and apple frangipani tart - are limited to a maximum of six students each and promise to reveal the secrets behind some of The Oriental's most legendary desserts. Classes cost Baht 3,400 net per person and include a signature apron, welcome drink, coffee or tea during break time, recipes and a signed cooking class certificate. Discover your inner pastry chef and enjoy tasting the day's wonderful creations at the end of each session.

For more information or reservation, please call +66 (2) 610 9845

Class schedule:

PANNA COTTA 3 WAYS

April 19, 2014

MOLTEN CHOCOLATE CAKE

April 26, 2014

VANILLA AND CHOCOLATE CUP CAKE

May 17, 2014

APPLE FRANGIPANI TART

May 31, 2014



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