

French Tarts

Instructor:
Clémence Gossett

April 20 - May 1, 2020
Thursday & Friday 8:30-4

Central Milling's
Artisan Baking Center



1120 Holm Road
Petaluma, CA 94954

Artisan Baking Center is a state-of-the-art baking R+D and culinary education facility and the perfect place for artisans-in-training. Whether you're just learning the basics of bread making or already a master of your craft, their classes are fun, hands-on and informational; taught by knowledgeable staff and other top bakers from around the nation.

The Bread Bakers Guild of America
1129 Industrial Ave, Ste 206
Petaluma, CA 94952

info@bbga.org
707-935-1468



French tarts are a classic piece of French baking culture and they are as varied in intricacies as they are in techniques.

In this class, you'll learn how to make the perfect flaky crust, various sweet and savory fillings as well as helpful baking tips for the perfect French Tart.

Clémence, owner of The Gourmandise School and a great lover of sweets, was born in Paris. A frequent patron of pastry shops, she quickly developed a palate for all things flaky, buttery, sweet and chocolatey. At eight, Clémence moved with her family to Washington, DC, where she spent years perfecting her croquembouche and chocolate chip cookies. Her summers were spent training for the dishwashing olympics in her grandparent's Auberge in the Luberon region of France, and at age 11, she made a cake that made its way onto the dessert table.



After years of baking, Clémence took a break and went off to Syracuse to study film and anthropology and ended up working at Fox in L.A. and met the most delicious friends who encouraged her to start a dessert company (typing was clearly not a skill honed in the kitchen). Gourmandise was born out of a kitchen in Venice, and The Gourmandise School grew out of a passion for teaching the company's favorite recipes. 6 years and many satellite kitchen classrooms later, The Gourmandise School opened in Santa Monica, CA.

Clémence lives in a sweet, chocolate-filled house with her children Malcolm, Olivia and Xavier. Clémence is also a food writer, Master Food Preserver, recipe developer and bakery consultant. And chocolate lover.

Guild Members - \$375.00

Non-Members - \$460.00*

(*includes 12-month Membership)

REGISTRATION DEADLINE:
April 27, 2020

Skill Level: Beginner to Advanced