

## London Training Centre's Adult Cooking Series

### ***From Puff Pastry to Plate: Creating Beef Wellington and Danish Pastries***

*\$185 for the two-day class*

(Two half days: Oct 1<sup>st</sup> and Oct 2nd)

#### **Course Description:**

Join us for an immersive two-day advanced cooking experience where you will learn to create classic culinary delights from scratch—starting with the art of puff pastry.

Throughout the class, you will gain:

- Confidence in working with laminated dough
- Essential skills for assembling and baking Beef Wellington
- Techniques for shaping and flavoring traditional Danish pastries with your leftover dough
- Tips on ingredient selection, timing, and presentation

#### **Day 1: Oct 1<sup>st</sup> 9:30am – 12:30pm**

Learn the techniques of making flaky, buttery puff pastry through hands-on rolling and folding techniques with a demonstration of the *lamination process*. Clean a beef tenderloin, learn effective searing techniques, and make a mushroom duxelle.

#### **Day 2: Oct 2<sup>nd</sup> 9:30am – 12:30pm**

Using your freshly made dough, we will craft an elegant Beef Wellington; wrapping up the tender beef fillet, mushroom duxelle, and moisture-locking prosciutto layer in your scratch-made puff pastry for a stunning centerpiece.

Learn to use your leftover puff pastry to create delicate Danish pastries filled with fruit and custard fillings, perfect for a sweet finish to your meal. A wonderful way to learn both a savory and sweet application for your laminated dough.

#### **Key Takeaways**

- **Master Puff Pastry From Scratch**  
Learn the foundational techniques to create light, flaky puff pastry by hand—no shortcuts, no store-bought dough.
- **Perfect the Classic Beef Wellington**  
Gain hands-on experience preparing and assembling Beef Wellington, including properly searing beef, wrapping with duxelles and pastry, and baking to perfection.

- **Craft Elegant Danishes with Puff Pastry**  
Use your homemade puff pastry to confidently shape, fill, and bake beautiful, bakery-style danishes.
- **Take-Home Delights**  
Leave the class with a ready-to-bake Beef Wellington for two and a selection of freshly made danishes for dessert.

This class is wonderful for enthusiastic home cooks looking to elevate their baking and cooking repertoire with classic dishes that impress family and friends.

**Dates:** Wednesday October 1, 2025 & Thursday October 2, 2025

**Time:** Each class runs from 9:30 am to 12:30pm

**Registration:** contact Chef Chandany Chen

Email: [chandany@londontraining.on.ca](mailto:chandany@londontraining.on.ca)

Tel: 519 685-4331 Ext. 232

**Class Size:** 9 participants

**No prior cooking or baking experience needed—just bring your love, curiosity of cooking and a willingness to learn!**

**Class registration is final sale, but transferrable. If you are not able to attend the class, please consider transferring your spot to a family or friend and notify us by phone or email of the change.**

**We cannot guarantee that recipes can be modified to accommodate dietary restrictions. At this time, we cannot accommodate gluten-free, dairy, or egg diets/allergies. Should there be a demand, we would consider hosting private classes.**

**All materials, tools and ingredients provided.**

**Although some of our recipes may not contain nuts, London Training Centre is not a nut-free facility.**

**Any questions or concerns can be directed to our Chef: [chandany@londontraining.on.ca](mailto:chandany@londontraining.on.ca)**