

Professional Baking - Tarts and Pastries

TFBK 2024



Programme Fees:
€ 580

Location:
DIT
Kevin Street

**Further Information
Contact**

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Management

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This module deepens the knowledge and builds on Professional Baking – Pastries 1 (TFBK 2028).

The content includes the use of a range of ingredients, processes, techniques and making products such as tarts, tartlets, pies and slices including: apple tart; rhubarb tart; dutch apple tart; american apple pie; alsace apple pie; fruit of the forest tart; linzer tart; tart tatin; Chocolate & Ginger Pecan tartlets; mississippi Mud Pie. almond & coconut slices; sweet mincemeat slice; Apple & custard slice.

Also included are the processes and techniques of Puff Pastry including apple pastries; jam turnover; mince pie; eccles cakes cream slice; apple strudel, cream horns; french pastries; pithivers; mille feuille.



Duration:

Subject to demand the module will be offered in a flexible format, morning, afternoon, or evening in one semester (36hrs).