



Paris International Cooking School  
<http://www.pics-sydney.com.au/>

# Christmas 2011 Teenager School Holiday Workshop

## Teenager General Cooking

(15) (10.30am - 1pm, I159B)

Day 1:

Butter Chicken with Basmati Rice  
Mango, Raspberry Macadamia Pavlova

Day 2:

Figs and Prosciutto Pizza  
(with Garden Salad and French Dressing)  
Chocolate and Ganache Tarts with Rasp-  
berry & Lavender Cream

Day 3:

Crispy Duck & Raspberry Sauce with  
Braised Red Cabbage  
White Chocolate Pot with Fresh Rhubarb  
Compote and Pistachio Snaps Biscuits

Day 4:

Scallops with Toffee Apple  
Spiced Lamb Rack with Herbed Couscous  
and Pomegranate Dressing

Day 5:

Beef Wellington Style  
Green Beans  
Strawberry Tart

## Teenager Pastry & Cake

Cooking (9) (2pm - 4.30pm, I159C)

Day 1:

White Chocolate Cheesecake  
Pineapple Crumble  
Caramelized Lime Tartlets

Day 2:

Dark Chocolate and Chestnut Roulade  
Italian Cassata Pudding w/ Orange Sauce  
Double Chocolate Cookies

Day 3:

Hungarian Dobos Tort  
Poached Meringues with Mangoes Coulis  
Chocolate Dipped Strawberries

Day 4:

Raspberries Charlotte  
Milk Chocolate Mousse  
Mini Almondine Tartlets

Day 5:

Pancakes Fillet with Cherries Cream  
Vanilla Crème Brulée  
Strawberry Bûche De Noël

Term 4's Teenager Holiday Cooking Workshop:  
Monday 19th December - Friday 23rd December 2011