



Enchanted Tart Taming

Instructor:

Chef Flambé O'Floury

Location:

Edinburgh

Course Type:

Traditional Skills

Cost:

£65.00

Learning Objectives

- Mastering the art of crafting the perfect shortcrust pastry.
- Learning to infuse tarts with magical, edible flowers.
- Understanding the science of balancing sweet and sour flavors.
- Decorating pastries with whimsical flair and creativity.
- Exploring traditional Scottish tart recipes with a modern twist.

Provided Materials

- Rolling pins made of sustainably sourced Scottish wood
- Locally sourced flour and butter
- A variety of enchanted edible flowers
- Natural food colorings and glitters
- Traditional Scottish tart molds

Skills Developed

Baking

Culinary Arts

Creative Cooking

Traditional Scottish Recipes

Edible Arts

Course Description

Welcome to 'Enchanted Tart Taming,' a delightfully whimsical culinary class hosted by the illustrious Chef Flambé O'Floury, a connoisseur of both charming bakes and culinary enchantments. This session, based in the heart of Edinburgh, will guide adult learners through the mystical art of tart creation, blending traditional Scottish baking techniques with a touch of magical whimsy. In this hands-on experience, students will begin by mastering the foundation of any tart: the perfect shortcrust pastry. With Chef Flambé's expert guidance, participants will learn the secret to achieving a buttery, flaky crust that melts in your mouth. Next, they'll explore the enchanting world of edible blossoms, selecting from a curated assortment to infuse their creations with natural beauty and flavor. As the class progresses, students will delve into the delicate balance of sweet and sour, crafting fillings that include everything from wild Scottish berries to creamy, custard-like concoctions. Creativity is encouraged as learners decorate their tarts with edible glitters and natural colorings, bringing an imaginative flair to their culinary masterpieces. Finally, the class will culminate in the preparation of a signature Scottish tart, reimagined with modern twists that pay homage to tradition while celebrating innovation. Participants will leave not only with their delicious creations but also with a newfound appreciation for the art of whimsical baking, armed with skills to bring joy to any occasion.