



## Enchanted Cornish Pasty Sculpting

**Instructor:**

Chef Crumblebottom

**Location:**

Cornwall

**Course Type:**

Traditional Skills

**Cost:**

£95.00

### Learning Objectives

- Master the art of crafting perfect pastry dough.
- Learn traditional Cornish pasty filling techniques.
- Understand the history and folklore of the Cornish pasty.
- Experiment with creative pasty shapes and designs.
- Develop skills to bake and decorate pasties with flair.

### Provided Materials

- Pastry flour
- Cornish clotted cream
- Assorted fillings (beef, vegetables)
- Rolling pins
- Baking trays

## Skills Developed

Baking

Food Design

Culinary Arts

Cultural Heritage

Creative Expression

## Course Description

Join Chef Crumblebottom at the School of Dandori in Cornwall for a whimsical journey into the world of Cornish pasties. Our class, 'Enchanted Cornish Pasty Sculpting,' offers adults an opportunity to embrace the playful art of pastry while learning valuable culinary skills. This hands-on session will immerse you in the craft of preparing authentic Cornish pasties, from kneading the perfect dough to mastering traditional fillings. Participants will delve into the rich folklore surrounding these beloved pastries, uncovering the tales and legends that make them a Cornish staple. But that's not all—Chef Crumblebottom will guide you through an exploration of pasty shapes and designs, encouraging your creativity to run wild. Whether crafting a dragon-shaped delicacy or a pasty shaped like a Cornish pixie, you'll learn techniques to bake and decorate with flair. With all materials provided, including premium pastry flour and local clotted cream, you'll leave with both tasty treats and the skills to replicate them at home. Perfect for those seeking a dash of joy and whimsy in their culinary adventures, this class combines tradition and imagination, ensuring each participant leaves with a smile and a sense of accomplishment.

Class ID: CLASS\_7818 | School of Dandori

For more information, visit our imaginary website or contact our fictional admissions office.