



My First French Pastry Class



When making the dough, everyone else looked so professional. It was difficult for me to make the shape, and even had no idea that I should put some flour at the bottom of the dough.



After those puff got backed, others results were much larger. I was worrying whether I could fill cream in mine.

The cream also cost me so much effort to stir, even harder than making dumplings.



But to my surprise, these smaller puffs could fill cream very well, they have large space with the shell thin but won't break. Tastes really good. Amazing! Never get disappointed too early.