

Sweets for the Sweet Class Report

Personal Chef Jane Campbell delighted our taste buds with deep, rich, dark, Chocolate Truffles. Ummm... She then demonstrated chocolate Madeleines, emphasizing the correct texture for the dough. Next, we learned the technique for whipping up the wine sauce to top the Madeleines – as if the chocolate cross between a cookie and a small cake was not wonderful by itself! Additionally, we made quick work of the delicate crepes filled with freshly prepared apples. All in all our sweet tooth was totally satisfied!



