



SPRING 2019

BAKING TOGETHER

SAVOR. LEARN. ENJOY!



with Chef Benton

**HOLYOKE
COMMUNITY
COLLEGE**

**HCC
MGM** CULINARY
ARTS INSTITUTE

Learn the fine art of traditional European Baking incorporating timeless, uncompromising recipes with today's sensibilities on fresh, locally sourced, pure ingredients. Savor the taste of what Europe's best Pastry Chefs have to offer. Enjoy learning in a new, state-of-the-art Culinary Baking facility with New England's most talented culinary professionals. Bring home your creations to share along with Chef Benton's personal recipes. Couples, parents with youth (12+) and groups encouraged. **Now, let's bake!**

PETIT FOURS GLACÉS & EUROPEAN MACAROONS

March 22
6-9 p.m.

These tiny confectionary, mouthwatering morsels can be consumed in one or two bites. The term Petit Four when translated means, "little oven". Give your gathering or Sunday brunch an elegant twist! Learn how to make the two most popular French petit fours; a glacé: a traditional pound cake layered with sweet jam and buttercream frosting, coated in a glacé fondant icing, and a sec: two almond meringue cookie sandwiches (macaroons) filled with sweet jams or other flavored fillings. These staples of 19th Century tea parties are still wildly popular today. \$59

THE DECADENT GANACHE TORTE

April 5
6-9 p.m.

Rich. Decadent. Intense. Total bliss for chocolate lovers. Learn to make this traditional European

style Torte. From the delicious chocolate Genoese cake, to the creamy, rich, chocolate filling, and classic piping techniques, this pastry is sure to be a show stopping center piece for any holiday table. You'll also learn how to bring berries, sauces or compote to the party that harmonize with the richness of this luscious dessert. \$59.

CONTEMPORARY CHIFFON LAYER CAKE

May 3
6-9 p.m.

Refreshing light, moist, satisfying and oh so beautiful! Master the skills needed to create a traditional orange chiffon cake, layered between a silky smooth white chocolate Bavarian cream. With your finished cake, you'll be introduced to the very popular technique of mirror glazing. The finished culinary creation will amaze and astonish your friends, believing you just stopped at NY's hottest new upscale pastry shop. \$59.



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ABOUT PASTRY CHEF
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MAUREEN BENTON

At a very early age, Chef Maureen Benton enrolled in her first baking course that inspired her love of fine baking. After graduating from the New England Culinary Institute, she returned to Western MA with a passion instilled from skilled, seasoned master bakers where she develop her skills in the art of traditional European and American baking and cake decorating. Now after 20+ years as a Professional Baker, Chef Benton wants to share her passion, knowledge and fantastic recipes with you.



Classes are held from 6-9 p.m. at the HCC MGM Culinary Arts Institute, 164 Race Street, Holyoke.