

# LEITHS

SCHOOL OF FOOD AND WINE

Introduction to Patisserie  
**Become a Patisserie Pro  
at Home**

Learn to create perfect pastries, beautiful baked goods and show-stopping sweet treats with Leiths' 12-week *Introduction to Patisserie* online course & certificate.

# About the course

Let one of Britain's most reputable cooking schools into your kitchen and learn professional patisserie skills that will last a lifetime.

You'll gain the knowledge and confidence to create adventurous dishes with personal flair, exploring an exciting range of pastries, cakes and confectionery with our expert chef mentors and Workshop's unique hands-on learning app.

From fundamental skills and theory to professional techniques and classic recipes, the course will teach you:

- Sweet and savoury pastries, meringues and cakes
- Baking techniques and cooking with chocolate and caramel
- Fillings, icings, creams, piping, and glazing
- Time planning and presentation skills

You'll learn a wide range of professional patisserie techniques and skills from Leiths' expert chefs, including pastry work – choux, shortcrust and pâte sucrée – cake preparation and decoration techniques.

Throughout the course, you'll be creating show-stopping desserts, marvellous meringues, tantalising tarts and petits fours to impress. You will conquer macarons with passion fruit ganache, individual tartes au citron and a classic brownie with a salted caramel twist.



By mastering timeless methods, you will be armed with the confidence to adapt and add your own personal style to bold recipes and be able to identify and navigate your way through any problems which may occur during patisserie preparation.

To cover all the skills and recipes in 12 weeks, the course will run at a professional pace with 4-6hrs of cooking each week. You'll be making a large quantity of treats – so be ready to share your creations with your friends and neighbours!

# Course summary

Each week, you will unlock a new batch of video-based sessions that take you step-by-step through the process of cooking everything from pastries through to truffles.

By joining the course, you will have access to the following through the Workshop app:

- ✓ 12 units, unlocked weekly, guiding you through ~4-6 hours of cooking time each week.
- ✓ 34 individual cooking sessions.
- ✓ Expert guidance and one-to-one support from your class mentor.
- ✓ Collaborative group chat with your own private class and mentor.
- ✓ Feedback on your creations from your class and mentor via a private in-app feed of photo uploads.
- ✓ A Certificate of Completion when you finish the course.
- ✓ Downloadable Leiths recipes and theory notes for you to keep.
- ✓ Access to all video sessions for an additional 6 months at the end of your course (9 months total access).

With Workshop's unique hands-on method of learning, you'll be cooking from day one with no need to read pages of theory in advance.



12 weeks  
online access



£895



4-6 hours of cooking  
per week

# How it works

1

At the start of each week, you will be prompted to schedule 1-5 practical sessions and to gather all the kit you'll need to start cooking.

2

In every session, you will follow a Leiths teacher through a series of step-by-step videos in your own kitchen, learning directly through your experience.

3

After each session, you will be asked to upload photos of your creations for discussion and feedback from your classmates and mentor.

4

At the end of your course, you'll receive a Certificate of Completion. However, the real proof is in the pudding! You will have built up hands-on practical cookery skills that will last you a lifetime.

## Don't run out of eggs!

Every week, you'll cover a different skill and require a variety of ingredients. Ensure you're ready to go by *planning well ahead*, and use our handy equipment and ingredients lists for each unit.



# Full Curriculum

This course has been carefully written to provide both practical and theoretical understanding of all areas of patisserie. The structure of the sessions will encourage repetition, bringing together multiple elements to refine and develop your skills.

With a host of exciting new recipes, you will be able to challenge your technical ability. Be prepared for 12 weeks of incredible sweet treats and a fully immersive cooking experience alongside expert mentoring.

## Unit 1: Shortcrust Pastry

*Session 1:* Fragipane and raspberry tarts

*Session 2:* Courgette and ricotta galette

## Unit 2: Choux Pastry

*Session 1:* Choux buns filled with pickled mushrooms & truffled mascarpone

*Session 2:* Eclairs with blackcurrant crème pâtissière & caramelised white chocolate

## Unit 3: Toppings, Garnishes and Caramel

*Session 1:* Citrus shreds

*Session 2:* Salted caramel sauce

*Session 3:* Honeycomb

*Session 4:* Chocolate popcorn & honeycomb rubble

*Session 5:* Easy chocolate shards



## Unit 4: Cake Making

*Session 1:* Lemon and elderflower cakes

*Session 2:* Ultimate chocolate cake

*Session 3:* Cherry and mascarpone swiss roll

## Unit 5: Baking

*Session 1:* Cheese and herb scone with crumble topping

*Session 2:* Salted caramel brownies

*Session 3:* Bramley apple, cinnamon and spelt muffins

## Unit 6: Biscuits

*Session 1:* Chocolate chip cookies

*Session 2:* Lavosh

*Session 3:* Biscotti

## Unit 7: Meringues

*Session 1:* Swiss meringue

*Session 2:* Pavlova wreath with poached rhubarb and ginger cream

*Session 3:* Passionfruit macarons



## Unit 8: Sweet Pastries and Fillings

*Session 1:* Pâte sucrée biscuits

*Session 2:* Individual tart au citron

## Unit 9 Gelatine

*Session 1:* Gelatine Theory

*Session 2:* Buttermilk panna cotta

*Session 3:* Raspberry gel and pâté sucrée

*Session 4:* Cold yuzu soufflé

*Session 5:* Sesame Tuile

## Unit 10: Petit Fours

*Session 1:* Salted butter caramels

*Session 2:* Truffles

*Session 3:* Sherbert lemon marshmallows

## Unit 11: Genoise

*Session 1:* Meringue-based buttercream

*Session 2:* Génoise

## Unit 12: Breakfast Pastries

*Session 1:* Breakfast pastries

*Session 2:* Baking and finishing breakfast pastries



# Equipment checklist

Please be mindful to read through recipes and timeplans thoroughly as some recipes will require advanced preparation and setting time.

Suggested cooking times vary approximately from 4-6 hrs a week but please be aware that this will be student dependent and recipe dependent.

Always make sure you have given yourself enough time and think about weighing up and cleaning down when planning your cooking sessions. Some recipes may take up to a day to complete when we take into account things like cooling, setting etc. **Preparation is key!**

Please note that any spare egg whites can be frozen - be sure to label when storing.

Please be sure to have plenty of containers in which to store your patisserie goods - Tupperware and storage containers will be essential!

## Utensils

- Recommended knives
  - Chef's knife
  - Paring knife
  - Palette knife
  - Small offset palette knife (approx 4.5 inch)
  - Small serrated knife
  - Office or utility knife
  - Large serrated pastry knife or bread knife (not essential)
- Sharpening steel (not essential)
- Tongs
- Balloon whisk
- Sauce whisk
- Silicone spatula
- Ladle



# Equipment checklist

- Wooden spoon
- Slotted spoon
- Large metal spoon
- Kitchen scissors
- 4 piece measuring spoon set
- Fine grater with handle (Microplane or similar)
- Set of cutlery plus additional teaspoons for tasting
- Pastry brush
- Vegetable peeler
- Dough scraper (not essential)
- Rolling pin

## Pots and Pans

- Saucepans (various sizes)
- Deep sided double handed pan

## Tins and Cases

- Baking sheets (to fit your oven)
- Roasting tin (to fit your oven)
- Individual straight sided tart rings x 8 (8 x 8.5cm tart rings)
- Individual fluted tart cases either x 4 loose-bottomed or not (8-12cm x 2cm)
- 8 inch cake tins x 2
- 20cm loose-bottomed cake tins x 2
- Individual mini loaf tins- please see link
- 20cm x 20cm baking tin or square tinfoil
- 20cm x 20cm metal frame mould (not essential)

# Equipment checklist

## Miscellaneous

- Set of chopping boards
- Storage containers / tupperware/ cake box
- Set of mixing bowls (various sizes)
- Wire rack
- Measuring jug
- Sieve
- Baking beans or rice/dried beans
- Pastry cutter set (straight sided or fluted)
- Disposable piping bag and selection of nozzles (please see link)
- Digital scales
- Micro scales (not essential)
- Blender
- Sugar thermometer
- Digital thermometer
- Cake skewer
- Paper clips
- Ice cream scoop (not essential)
- Food safe disposable gloves (optional)
- Silicone baking mat (optional)
- Ruler

## Recommended Consumables

- Muslin cloths (which can be washed and reused)
- Greaseproof paper
- Kitchen paper

# Equipment checklist

- Parchment paper
- Cling film
- Green scourer

## Recommended Appliances

- Food processor (we use a Magimix with 2 bowl sizes but you may choose to use/buy another brand)
- Electric hand whisk/beaters
- Stick blender

## App Requirements

- Workshop mobile app (available on iOS and Android)
- Smartphone or tablet
- Internet access

## Kitchen Specification

- At least a double hob (two rings)
- An oven– gas or fan
- Fridge and freezer storage space
- Worktop space for knife skills and preparation of ingredients

# Leiths School of Food and Wine

Leiths School of Food and Wine is unquestionably the top cookery school in Britain. Hundreds of career cooks have trained in Leiths' renowned kitchens in West London since 1975, and they're now transforming your home into their classroom.

With a philosophy grounded in teaching the individual within a close and collaborative community, they have put immense efforts into ensuring that their online course reflects their core values.

With Workshop's unique learning experience, they are now able to teach hands-on cooking skills to people in their own homes, providing in-depth feedback and a close community network just as they do at their school in London.

Visit [leiths.com](https://www.leiths.com) for more about the school.





**Workshop<sup>®</sup>**

Learning is something to be enjoyed, not endured. By getting hands-on from the start, Workshop lets you learn through experience and do more of what you love.

[workshop.ws](http://workshop.ws)