



Food & Wine Master Classes

Fine-tune your baking, explore a new wine region or just have some fun with friends in one of Cheryl Wakerhauser's food & wine master classes. All classes are hands-on, interactive workshops, as Cheryl believes this is the best way to retain what you've learned (and also more fun!) Class sizes are limited to 12 participants so each person has the chance to fully understand every step of the subject being covered and time to ask plenty of questions. Tastings, written recipes and notes on the day's topic are always provided.



Teen Toques is a special series of classes for teens ages 12 and up.

All master classes are two hours long (unless otherwise noted), suited for beginners and enthusiasts and those with an intermediate level of knowledge on the subject. Classes are held at **Pix Pâtisserie / Bar Vivant** at 2225 E. Burnside Street in Portland.



About Your Instructor

Author, pastry chef and wine educator, Cheryl Wakerhauser, has been promoting high quality food and beverages for 18 years at her Portland institution, Pix Pâtisserie (and more recently, Bar Vivant.) She honed her pastry skills in Southern France at the pâtisserie of former president of the Meilleur Ouvrier de France, Philippe Urraca. Her book, *Modern French Pastry*, debuted in the Fall of 2017 and has received accolades by Vouge, OPB and France's two most prestigious professional cooking trade journals, *Thuriès Gastronomie* and *Le Journal du Pâtissier*.

Cheryl is also a specialist on the subjects of her two favorite wines, champagne and sherry. In 2016 she traveled to Jerez to become one of just 14 official Sherry Educators in the United States, an honor awarded by the governing body of the region. Her wine list, with over 600 selections of sparkling wines, has been awarded "Best Champagne and Sparkling Wine List in the World" by London's *World of Fine Wine* every year since the inaugural awards in 2014 and two glasses by *Wine Spectator* since 2013. She is also a WSET level three diploma holder and teaches WSET classes at the Wine and Sprit Archive.

Registration and Cancellations

Class registration must be made in advance and is on a first come, first served basis. To register, call the restaurant at 971-271-7166. Payment for classes is due at the time of registration. Cancellation with more than 48 hours' notice will be given a gift certificate credit for the amount of the registration fee. Cancellations with less than 48 hours' notice will not receive any refund or credit, though reserved class spots can be transferred to another individual.

2019 Master Class Schedule



Teen Toques – Macarons

Saturday, April 6 2-4PM \$65

We will take this popular French cookie and put our own fun spin on it with different colors and flavors. Emphasis will be on the techniques of mixing and baking. Macaron flavors include:
P B & J, Cheesecake, Chocolate Cinnamon and Raspberry



Tea Time

Sunday, April 14 2-5PM \$100

Host your own high tea for family and friends with these recipes and tips on all things miniature. Forget the scones and clotted cream. We are going to modernize our tea with three sweet and three savory petits fours bursting with flavor and cute as a button. A sampling of local Townshend teas will be offered.

Recipes and techniques include:

- Artichoke Stuffed Piquillo Peppers
- Mushroom Vol-o-vents
- Goat Cheese Tarts
- Grand Marnier Crème Brûlée Cookies
- Almond Raspberry Tea Cakes
- Earl Grey Chocolate “Napoleons”



Pâte à Choux Perfection

Sunday, April 28 2-5PM \$100

This classic, versatile dough is the base of many traditional French pastries. A perfect pâte à choux involves proper cooking on the stove, piping technique and correct baking. Once we have our dough we will use it to make three different desserts.

Recipes and techniques include:

- Pâte à Choux and Craquelin
- How to Make a Proper Caramel
- Mini Eclairs with Bourbon Pastry Cream
- Caramelized Grand Marnier Cream Puffs
- Raspberry Religieuse



Macarons

Saturday, June 15 4-6PM \$85

Possibly the most popular French pastry in modern times. Macarons need little introduction, but lots of instruction! You have just three ingredients (eggs, sugar, almonds) but time and time again attempts to make them are far from stellar or completely unsuccessful. It's all about technique of the mixing and the baking, which we will share with you! Recipes and techniques include:

- Macaron Shells
- Butter Cream (various flavors)
- Proper Baking and Storage



Introduction to Sherry Wine

Sunday, June 16 3-5PM \$50

Did you know that sherry is the driest wine in the world? Did you know that it is also one of the sweetest wines in the world? And, it can be everything in between! In this class we will demystify the many styles of sherry, explore the Sherry region and explain the complex solera system and flor that is unique to the sherry wine production. Sherry is also fabulous with food, as you will taste!

Tasting of seven sherry styles
Tapas pairings provided



Teen Toques - Fruit Tarts

Saturday, June 22 3-5PM \$65

It's summer time and berry season! Put those farmer's market or U-pick berries to good use in some made-from-scratch fruit tarts. We'll prepare a variety of miniature tarts so each one can showcase a different set of fruit and artistic design. An emphasis will be placed on safe fruit carving to make every tart your signature. Recipes and techniques include:

Pâte Sucrée
Pastry Cream (in the microwave!)
Fruit Carving



Beyond the Classic Fruit Tart

Sunday, June 23 3-5PM \$85

Step up your fruit tart game with an array flavors that go well beyond vanilla, and perhaps a crust of chocolate or almond? You make the calls on the flavors in this class. An emphasis will be placed on fruit carving to make every tart your signature.

Recipes and techniques include:

Pâte Sucrée
Chocolate Almond Dough
Pastry Cream (in the microwave!)
Fruit Carving



Croquembouche

Sunday, July 21 3-5PM \$85

This tower of cream puffs held together with mere caramel is the traditional wedding cake in France, but is also made for anything you care to celebrate with a show stopping centerpiece. Recipes and techniques include:

Pâte à Choux
Pastry Cream (in the microwave!)
How to Make a Proper Caramel



Introduction to Champagne

Saturday, August 3 4-6PM \$75

What makes champagne different from other sparkling wines around the world? You will find out as we explore the region of champagne, how it's made and taste through different champagne styles. Learn tips to reading the labels and how Napoleon liked to open his bubbly...with a sword.

Tasting of six champagnes and one prosecco
Sabering Demo (why not?)

and author and globally respected Champagne expert Tom Stevenson.

As well as seeking out the best overall wine lists, the judges also selected the best wine lists in a number of specialist categories, with Pix Patisserie in Portland, Oregon, USA, singled out as the Best Champagne & Sparkling Wine List in the World; Grand Lisboa in Macau as the Best Dessert & Fortified Wine List in the World; and New York City's Morrell



Teen Toques – The World of Cream Puffs

Sunday, August 4 3-5PM \$65

This classic and versatile dessert, the cream puff, can be filled with a variety of fillings and piped into many shapes and sizes. A perfect pâte à choux involves proper cooking on the stove, piping technique and correct baking. Recipes and techniques include:

Pâte à Choux
Pastry Cream
Cream Puffs in Three Flavors
Profiteroles



Macarons

Saturday, September 14 4-6PM \$85

Possibly the most popular French pastry in modern times. Macarons need little introduction, but lots of instruction! You have just three ingredients (eggs, sugar, almonds) but time and time again attempts to make them are far from stellar or completely unsuccessful. It's all about technique of the mixing and the baking, which we will share with you! Recipes and techniques include:

Macaron Shells
Butter Cream (various flavors)
Proper Baking and Storage



Teen Toques – Macarons

Sunday, September 15 2-4PM \$65

We will take this popular French cookie and put our own fun spin on it with different colors and flavors. Emphasis will be on the techniques of mixing and baking. Macaron flavors include:

P & J, Cheesecake, Chocolate Cinnamon and Raspberry



Bye, Bye Pumpkin Pie – Fall Flavors Frenchie Style

Sunday, November 3 3-5PM \$85

Learn to make an entremet, a show stopping cake composed of a variety of recipes with complementing and contrast flavors and textures. This entremet will showcase the fall flavors of pumpkin and the recipes can also be put into your own creations. Recipes include:

- Pumpkin Bavaois
- Chocolate Almond Cake
- Fleur de Sel Caramel
- Indian Spiced Pecans
- Traditional Joconde Biscuit
- French Macarons



Aged Sherry

Sunday, November 10 4-6PM \$60

Once you have familiarized yourself with the different styles of sherry, it is a real treat to taste these same categories with a significant amount of age on them. The flavors concentrate and get more complex, and for sherries aged biologically, the flor slowly starts to decline marking the wine with a new flavor profile. This class will taste aged, VOS and VORS sherries and will also review the solera system and how aging with or without the layer of yeast called the flor can change the wine over time.

Tasting of seven aged sherries in all the main sherry styles



Teen Toques – Bûche de Noël

(This just happens to be gluten free!)

Sunday, December 1 3-5PM \$85

Here we make your traditional rolled yule log cake but with a more sophisticated flavor and texture and none of those cheesy meringue mushrooms. Recipes and techniques include:

- Chocolate Biscuit
- Italian Buttercream
- Pastry Cream (in the microwave!)



Bûche de Noël – Traditional

(This just happens to be gluten free!)

Saturday, December 14 4-6PM \$85

Here we make your traditional rolled yule log cake but with a more sophisticated flavor and texture and none of those cheesy meringue mushrooms. Recipes and techniques include:

- Chocolate Biscuit
- Italian Buttercream
- Pastry Cream (in the microwave!)



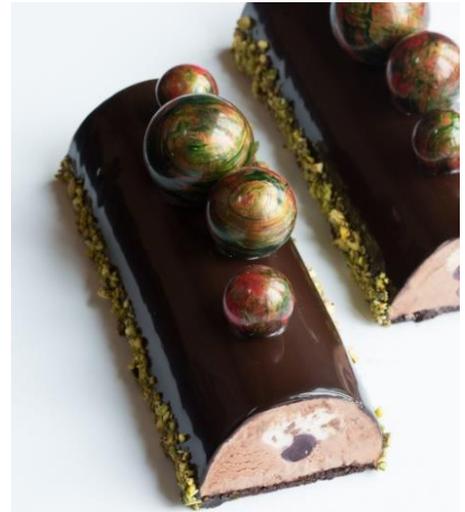
Bûche de Noël – Modern

(This just happens to be gluten free!)

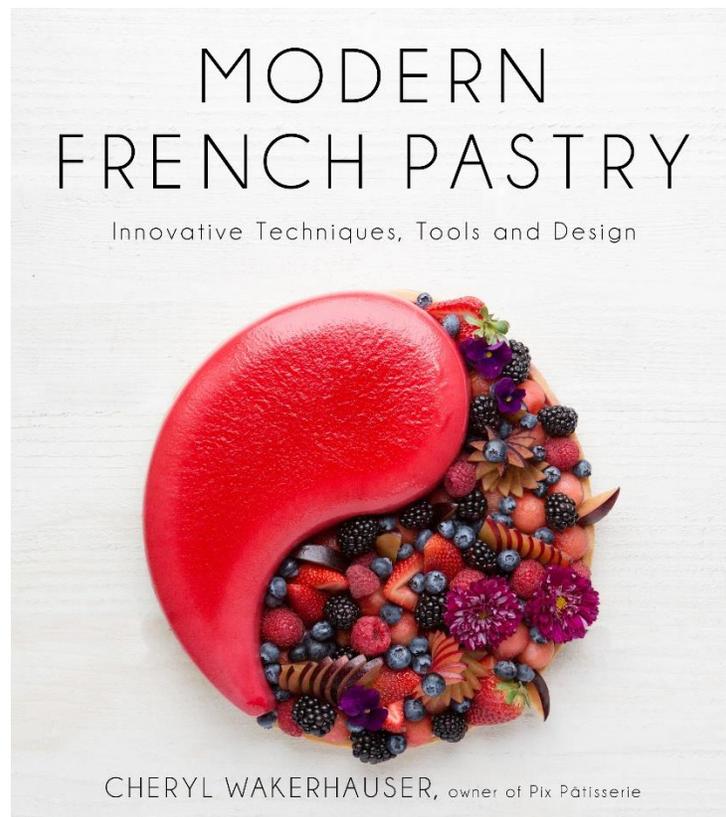
Sunday, December 15 3-5PM \$85

We've all seen the bûches de Noël attempting to disguise themselves as pieces of wood (yesterday's class!) They are cute, sure. But the modern bûche is sexy. The modern bûche de Noël is molded instead of rolled and has a light, more sophisticated flavor and presentation. Recipes and techniques include:

- Chocolate Mousse
- Chocolate Biscuit
- Cannoli Filling
- Chocolate Glaçage
- Chocolate Tempering (in the microwave!)



Have a class idea? Let us know!
Email pix@pixpatisserie.com



More tips and parlor tricks in Cheryl's book, *Modern French Pastry*, available at Pix Pâtisserie and online wherever books are sold. Visit the website for additional information on buying equipment, ingredients and beverage pairings.

modernfrenchpastry.com