



## Cookery - Dairy Free

Most savoury dishes can easily be adapted to make them dairy free, but what about desserts? Desserts are much more troublesome particularly if your guests are bored with generic fruit salad and sorbet!

Campus: High Street

Course Code: UFPNHK09

Start Date: Sat 25 April 2020

Weeks: 1

Time: 10:00 - 15:00

Fee: £49

## Overview

Learn how to work with alternative dairy substitutes to produce fantastic desserts that will wow all of your guests - not just the dairy free people.

## Modules

- Treacle Tart
- Dark Chocolate Pots With Poached Pear
- Rhubarb Eton Mess

## Equipment Info

- Apron
- Container to take your dishes home in