

**Discover The Art of Choux at Alain Ducasse at The Dorchester:**



For the very first time, the Art of Choux pastry will be revealed at Alain Ducasse at The Dorchester during a one-off masterclass on Monday 29th October.

Executive Chef Jean-Philippe Blondet and Pastry Chef Thibault Hauchard will take guests through a never seen before step by step guide of mastering the Art of Choux pastry from savoury to sweet, to satisfy all tastes! Guided by the chefs' expert hands, participants will discover three classic French pastries – the 'gougères', baked savoury cheese puffs; the 'chouquettes', delicate sweet choux sprinkled with coarse sugar; and a chocolate filled 'choux au craquelin', a sweet choux puff filled with chocolate cream and topped with a thin layer of crumble.

Fear not, after mastering the Art of Choux, guests will be able to take home their creations to enjoy with friends & family.

**Booking details:**

**Date:** Monday 29<sup>th</sup> October, 2018

**Price:** £250 pp

**Timing:** 9am – 12noon

[www.alainducasse-dorchester.com](http://www.alainducasse-dorchester.com)

For booking inquiries, please contact the reservations team on +44 (0)207 629 8866 or via email: [alainducasserervations@alainducasse-dorchester.com](mailto:alainducasserervations@alainducasse-dorchester.com)

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