



# Mulots Pâtisserie Course 2019

Discover authentic French recipes with  
pâtissier André Guerinot, owner of Mulots Pâtisserie

## 24 June: Croissants

Traditional Butter Croissants  
Chocolate and Pistachio Croissants  
Provençale Tart  
Pear in Red Wine Tart

## 8 July: Macarons & Brioche

Strawberry Macarons  
Pistachio Macarons with  
White Chocolate Ganache  
Fruit Brioche  
Polish Sausage in Brioche

## 5 August: Puff Pastry

Cheese Twists  
Galette des Rois  
Tarte Marguerite  
Rosemary and Black Olives Pâtés

## 30 September: Chou Pastry & Croissants

Traditional Butter Croissants  
Cheese and Mushroom Gougères  
Roasted Peach on Almond Chou Pastry  
Croquembouche

## 4 November: Noël (Christmas)

Traditional Bûche de Noël (Christmas Log)  
French Profiterolles with  
Vanilla Bean Ice Cream  
Prawns, Asparagus and Orange Salad  
Champagne



Classes held at Mulots, 143a King William Road  
Mondays 6:00pm to 10:00pm  
Dégustation / light dinner  
\$150 per person per course



10% discount for second and following courses and for  
Alliance Française members (please bring your membership card on the day)  
50% non refundable deposit payable at time of booking  
transferable at the discretion of Mulots Pâtisserie

Bookings and Enquiries

Phone 08 8272 6499

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