
PETITS FOURS, MIGNARDISE AND CANDIES

CBP 220**Petits Fours, Mignardise and Candies****2.0 UNITS**

The art of working with chocolate, candy making, and petits fours is the emphasis of this class. Students learn chocolate tempering, and will be able to apply it to create a wide variety of truffles, molded candies and decorations. Students produce popular candies using knowledge gained in Introduction to Professional Baking. The course also covers the production of mignardise, petits fours, such as sec and glace.