

Ice cream cake class

Ice cream cake class

This class is aimed for the real Artisan Ice cream/Gelato who would like to create the new innovative frozen desserts with their styles, passion and imagination.

By this class the participants shall be instructed with the advanced techniques for applying the innovative products and well trained with relative advanced equipments.



Course outline:

- Using the right ingredient for making ice cream cake recipe
- Learning the ice cream production process with suitable equipments
- Practical workshop for making ice cream cake

Chocolate ice cream cake

Fruit ice cream cake

Small portion of ice cream cake

Free form ice cream stick

- Tip and Trick for sugar and chocolate decoration

Do not forget to bring the containers for taking home the in-class production gelato

Teaching materials: Handbook of Ice cream cake class, Workshop area with professional equipments and tools

Benefits: The class fee includes teaching material, Apron, lunch and coffee break during the class.

Target: Ice cream lover who want to improve ice cream and gelato menu.

Ice cream cake Chef –Nut (Bulchai Aphiwattanasorn)

Competition Achievements

Gold medal with highest score (Individual Showpiece) at FHA2012 Culinary Challenge, Singapore

Class info

Date class :
Location : Thanaphoom building, Phetchaburi road
Min – Max : 10-12 persons
Price per person : 6,000 THB.

For more information and reservations

Contact person : Chutinun Jungpradit
Mobile : 087 933 9994, 081 819 4844
Bangkok office : 02 252 9290 Fax: 02-2529291
e-mail : info@i-creamsolutions.com
Facebook : I-cream solutions



www.i-creamsolutions.com