Media Release

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A macaron-ificent cooking experience

We've all heard of macarons; those colourful confections with the deceptive exteriors that coax us into thinking we know exactly what they're going to taste like, and then delightfully surprise our senses with flavours completely unacquainted with their appearance.

Many have tried and many have failed to master the art of making this meringue-based biscuit. Even the world’s best foodies are divided on the topic of who makes the world’s best macaron.

This month, the College of Tourism and Hospitality (COTAH) at South Bank is giving you the chance to indulge your own macaron madness, as part of Brisbane’s Good Food Month calendar of events.

“We want you to be able to create the perfect macaron!” said Patrick Dennis, COTAH’s Head of Department.

“For one day only we are lending out our professional chefs to teach you the techniques and tricks of preparing these famous French patisserie classics.

“At their most basic, these tricky little treats are made from a mixture of almond meal, sugar and egg white but they are notoriously sensitive to changes in humidity and temperature. And if you’re clever, you can really stump your tasting audience with some really ‘out there’ fillings, such as beetroot and green tea.

“Places are limited in the class as we want to keep them as intimate as possible so that you take away the techniques to be as creative as you can be.”

The Macarons & Sparkling master class details are:

When: Wednesday, 16 July from 9am-3pm
Where: 66 Ernest Street, Block C, Level 2, South Bank in COTAH's state-of-the-art kitchen facilities.
Cost: For just $135 per person, you will receive recipes, instruction and tastings paired with sparkling wines.
Phone: (07) 3244 5988
Email: RestaurantReservation.SBIT@southbank.edu.au

For more information, including how to register, check out our website tafebrisbane.edu.au/events

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