

## 唐师傅的手工月饼课

## Chef Tang's Moon Cake Class

今年中秋，让我们动手做月饼！烹饪教室邀请中国高级点心师、上海东郊宾馆中式点心主厨唐震担任专题主讲。唐师傅拥有超过 25 年中点制作经验。他将与大家分享广式、苏式及冰皮多款月饼的经典配方，传授制皮、包馅、敲模等手工技法。

Learn from the master to make your own moon cakes to celebrate the Moon Festival! Chef *Tang Zhen*, national senior pastry chef with over 25 years experience in Chinese pastry making, will share his delicious recipes and techniques behind this traditional gourmet delicacy through a hands-on workshop at THE KITCHEN AT.



## I. 广式月饼 | Cantonese Style

Saturday, 04 September, 3-6pm

You'll learn to make the dough and use the following 3 flavors of filling to create a plate of Cantonese style moon cakes:

- 红白莲蓉（咸蛋黄） Lotus Root, red & white types
- 玫瑰豆沙 Red Bean
- 椰蓉 Coconut



## II. 苏式 &amp; 冰皮 | Su Style &amp; New Creation

Saturday, 11 September, 3-6pm

- 苏式鲜肉月饼 Su Style - Savory Pork Filling
- 抹茶/巧克力冰皮月饼 New Creation - Ice Cream Filling

**PRICE:**

全两课 | both lessons: **RMB 680**

单课 | single lessons: **RMB 380**

含材料及授课费用 | Including class fee & ingredients.

会员可凭多次优惠卡，支付差价后每节课可计 1 次课。

Members can pay the difference of price and count each lesson as one lesson on the package.

**For inquiry or reservation:**

Vicky Chen (中文) / Miranda Yao (English)

Call 021-6433 2700 (9am - 6pm, Tue to Sat)

SMS 1522 167 5053

Email [thekitchenat@gmail.com](mailto:thekitchenat@gmail.com)

如报名未达最低人数而取消开班或改期，我们将于原定上课日前 2 日发出通知。

In the event that the class needs to be canceled or delayed due to not sufficient number of attendees, we will inform you at least 2 days ahead.