

# COURSE OVERVIEW

## MODULE 1

SAVOURY: POTATO, PESTO & COURGETTE QUICHE  
SWEET: STICKY TOFFEE PUDDING (BY MIRANDA GORE BROWNE, GBBO FINALIST)  
BONUS: OLIVE AND HERB FOCCACIA

## MODULE 2

SAVOURY: FRESH HERB FOUGASSE (BY BAKE WITH JACK)  
SWEET: CHOCOLATE & COURGETTE FONDANT (VEGAN RECIPE BY FLORENCE MCVEIGH OF ORIGINS CAFE)  
BONUS: TREACLE TART

## MODULE 3

SAVOURY: CHEESY SODA BREAD  
SWEET: WHITE CHOCOLATE & MATCHA LAYER CAKE (BY LYNN HILL, FOUNDER OF THE CLANDESTINE CAKE CLUB)  
BONUS: MERINGUE KISSES (CLAIRE SMITH, DIDDI DOTS DELIGHT)

## MODULE 4

SAVOURY: LEEK, PANCETTA & POPPY SEED TART (BY MIRANDA GORE BROWNE, GBBO FINALIST)  
SWEET: MALT LOAF MUFFINS  
BONUS: EASTER BISCUITS

## MODULE 5

SAVOURY: SEEDED CRACKERS  
SWEET: STAR ANISE & APPLE LOAF CAKE (BY LYNN HILL, FOUNDER OF THE CLANDESTINE CAKE CLUB)  
BONUS: PARATHA AND NAAN BREAD

## MODULE 6

SAVOURY: CHEDDAR & WATERCRESS SCONES  
SWEET: CELEBRATION PINATA CAKE (BY GILL WOOLGAR, FOUNDER OF THE PEPPERMINT CAKE COMPANY)  
BONUS: CHOUX PASTRY (FOR PROFITEROLES & ECLAIRS, BY TREVOR CRUICKSHANK OF CRUICKSHANKS)

INCLUDES ALL RECIPES, RESOURCES, END OF COURSE ASSESSMENT AND TUTOR SUPPORT, PLUS APRON & SPICE KIT (SUBJECT TO AVAILABILITY)

3 MONTHS £197, PLUS OPTION TO EXTEND TO 6 MONTHS

We reserve the right to change this recipe overview at any time.

