



THE MASTERCLASS MENU

- **George Calombaris - Baklava Ice Cream Sandwich**

George will present his innovative take on a dessert that's sure to leave a lasting impression. The Baklava Ice Cream Sandwich is a harmonious blend of crispy, honey-soaked layers of phyllo pastry sandwiched with a scoop of velvety ice cream. A tantalising fusion of textures and flavours awaits as George imparts his expertise in creating this Greek delicacy without any eggs.

- **Gary Mehigan - Australian Lamingtons**

Gary will showcase the classic Australian Lamingtons. These spongy squares of cake, coated in a layer of chocolate icing and desiccated coconut, are a beloved treat. What makes this demonstration special is that Gary will share the secrets to achieving the same exquisite results without eggs, ensuring that everyone can savour these Australian favourites.

- **Matt Preston - Roasted White Chocolate Tart**

Matt Preston will demonstrate his take on a Roasted White Chocolate Tart. This luscious dessert combines the rich and creamy sweetness of white chocolate with a delicate, crumbly crust. Matt's eggless version of this classic tart is sure to be a revelation, offering attendees the opportunity to indulge in this elegant dessert.

The masterclass won't be just a demonstration but a journey through the minds of these culinary icons, exploring their culinary passions. It will be an unforgettable experience that celebrates creativity and innovation, all in one delectable masterclass. Witness the magic unfold as Gary, Matt and George share their expertise, making it accessible for everyone.