BAKING LOUNGE PRESENTS • HANDS-ON MASTERCLASS

Café Style Desserts

Masterclass

4-Days Intensive Workshop

Master premium café-style desserts through seven hands-on modules — from tres leches and tiramisu to trending Dubai-inspired chocolate creations. Built for home bakers, café owners and dessert entrepreneurs ready for a commercially viable menu.

Flavourful Tres Leches
Milk-soaked sponge, whipped toppings & layering — 6 flavour variations.

Tiramisu, Classic to Twisted
Authentic Italian technique plus Lotus, pistachio & matcha twists.

The Cheesecake Collection
Baked, no-bake, Burn Basque & Japanese Japanese cton — 7 flavours.

Mousse Cups
Light, airy, stable mousses in elegant layered cups.

Pudding, Custard & Warm Desserts
Panna cotta, crème caramel & lava cakes fresh from the pan.

Layered Café Desserts
Medovik, Opera Cake, Matilda & classic Banoffee.

Trending Café Desserts
Pistachio kunafa, Dubai chocolate-inspired creations & signature dessert cups — the desserts customers are asking for right now.

You'll Walk Away Knowing

- Professional production & flavour balancing
- Recipe costing & selling price calculation
- Packaging, storage & shelf life
- Menu planning for a dessert business

What's Included

- Complete recipe handbook & class notes
- Costing guidance & vendor recommendations
- Certificate of Participation
- Post-workshop support

HOME BAKERS CAFÉ OWNERS DESSERT ENTREPRENEURS BAKING STUDENTS





