



Creativity and Soft Skills

PORTUGUESE CULINARY
JOURNEY WITH PASTEL DE NATA
WORKSHOP TO TASTE
PORTUGUESE PASTRY

Your Mobility Partner

PIC Number: 948037649 Organisation ID: E10207576



Course Overview

This course masterclass offers a comprehensive introduction to Portuguese pastry, focusing on the iconic Pastel de Nata. Participants will learn the history, techniques, and cultural significance of this delectable treat, and they will have the opportunity to create their own Pastel de Nata from scratch. Whether as a standalone experience or part of a longer course, this masterclass provides an immersive journey into the world of Portuguese pastries.

Course Objectives

- Understand the history and cultural significance of Portuguese pastry.
- Master the key ingredients and techniques in Portuguese pastry making.
- Create a diverse range of Portuguese pastries.
- Perfect the art of making Pastel de Nata.
- Develop hands-on skills in pastry preparation and baking.
- Hone sensory evaluation for pastry tasting and critique.
- Learn about pastry presentation and plating techniques.
- Immerse in Portuguese pastry culture and traditions.

Learning Outcomes

Participants in this masterclass will delve into the world of Portuguese pastry, with a spotlight on the iconic Pastel de Nata. Through hands-on learning, they'll master the craft of creating this delectable treat while gaining cultural insights into its significance. The course offers an immersive journey, ensuring participants leave not only with newfound skills but also a richer appreciation for Portuguese culinary traditions.

Price: All expenses can be covered through a Knowledge Acquisition (KA) subsidy within the Erasmus+ initiative. This is a 5-day training course in which Mobility Friends imposes a fee of **350 euros per attendee, in courses located in the cities of the continent**. The price includes the training course and a coffee break. Additionally, there will be a Baking Portuguese Pastel de Nata workshop at a Pastry Shop.

For **groups of 5 or more people**, please contact us for pricing details.

Duration: 1 Week (5-Day)

Language: English

Schedule: The time of classes, whether in the morning or afternoon is determined by the provider. The schedule may vary considerably based on participants' preferences and the trainer's discretion regarding any modifications.

Certificate: A Certificate of Attendance will be awarded to participants who attend minimum of 80% of the course.

Other Services: Mobility Friends offers various services for you. We handle everything from accommodation to cultural visits and transfers. Contact us to learn how we can assist you with your travel logistics.

PLANNER

DAY 1

- Overview of Portuguese pastry traditions and history.
- Ingredients commonly used in Portuguese pastries.
- Demonstration of basic pastry dough preparation.
- Hands-on practice making traditional Portuguese pastry dough.

DAY 2

- Introduction to Portuguese tart and pie varieties, such as Bola de Berlim and Travesseiros.
- Techniques for creating perfect tart shells.
- Practical session making various Portuguese tarts and pies.

DAY 3

- Explore the world of filo and puff pastry in Portuguese pastries.
- Techniques for working with filo and puff pastry.

DAY 4

- Learn about the importance of custards and creams in Portuguese pastry.
- Preparing custards and creams, including crème pâtissière.

DAY 5

- In-depth study of the iconic Pastel de Nata.
- Step-by-step instructions for making flaky puff pastry and custard filling.
- Each participant will make their own Pastel de Nata from scratch.
- Presentation and tasting of the Pastel de Natas created during the workshop.
- Feedback and evaluation course.

*Please note that program content may be subject to change based on input from our trainers.



Talk with Us

We are waiting for You

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