



Notter Pastry Ideale Demo Invitation

FREE demonstration by **EWALD NOTTER & ANDREW LOGAN** followed by a reception



Join World Champion Pastry Chef Ewald Notter, Founder of the Notter School of Pastry Arts and our Corporate Pastry Chef Andrew Logan for a FREE 2-hour demonstration.

In this 2-hour demonstration, you will learn how to produce stunning amenity pieces as well as one of the hottest trends of the year, mini desserts. Chef Ewald Notter will be constructing a table size showpiece using Venuance Sugar and Pastillage to highlight the dessert creations. Chef Andrew Logan will be crafting 3 mini desserts which you will be able to taste during the demonstration. Both chefs will utilize colors from Pastry Ideale (pronounced ee-deh-all-eh) color collection which contains everything from powder colors, luster powder and spray, chocolate

spray, cocoa butter velvet spray, to cocoa butter and liquid chocolate colors.

Earn 2 continuing education points from this ACF certified, complementary tutorial.

Please join us for a reception at 8:00 pm, as Chef Notter and Chef Logan will personally address all your questions.

When

March 15, 2010

Demo

6:00pm – 8:00pm

Reception

8:00pm – 8:30pm

Where

Lake Washington Technical College
11605 132nd Avenue NE
Kirkland, WA 98034

www.aiswiss.com



Please RSVP with Dennis Kaizuka

Phone: (206)370-4454

Email: DKaizuka@aiswiss.com