



CAFE du LAC

MOLO LIPNO

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## PASTRY COURSES

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THE PRICE OF THE COURSE IS 3 500 CZK

The price includes all ingredients, products, soft drinks, wine, prosecco, recipe book, certificate of completion, and apron for rent.

Courses last approx—four hours, held in the pastry shop Cafe du Lac in Lipno nad Vltavou.

Bookings are made via the pastry shop's email, [cafedulac@mololipno.cz](mailto:cafedulac@mololipno.cz).

Payment is made in advance to a bank account.

The minimum number of participants for the course is 5.

The maximum number of participants is 9.

The course can be purchased up to 5 days before the course. If the course is not held due to a small number of participants, the money will be refunded. If the participant cancels their participation within five days before the course, they can choose a course on another date free of charge.

Purchase a gift voucher for the courses. The validity of the courses is for the period of their announcement,  
until 27 March 2024.



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### FESTIVE CAKE FOR BEGINNERS

17. 1. 2024, 28. 2. 2024

prepare a basic butter cake  
fruit fillings  
fruit cremeux, whipped ganache, Swiss buttercream and its variants  
assembly and decoration

### FESTIVE CAKE ADVANCED

31. 1. 2024, 13. 3. 2024

rolled cake  
fruit fillings  
whipped ganache  
advanced cake decoration techniques, working with edible paper

### MACAROONS

15. 1. 2024, 7. 2. 2024

2 types of ganache  
2 types of cremeux  
2 types of buttercream



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### AMERICA

22. 1. 2024, 15. 2. 2024

cheesecake  
brownies  
cookies  
apple pie  
ice cream sandwich

### DOUGH PIE CRUST

8. 1. 2024, 24. 1. 2024

snails  
traditional czech buns  
doughnuts + fruit filling, vanilla cream  
tarte tropezienne  
sourdough toasted bread

### BATTERED DOUGH

29. 1. 2024, 21. 2. 2024

pinwheel - vanilla pastry cream, caramel whipped cream, caramel glaze  
churros with chocolate ganache  
mini choux with raspberries, vanilla cream with mascarpone