

Basics of Baking and Pastry

VIDEO TRANSCRIPT: BASICS OF BAKING AND PASTRY COURSE

[Scott Conant speaking] Hi! I'm Scott Conant – restaurateur, James Beard Award Winner and Master Chef at Sur La Table Online Culinary Institute. Looking to round out your culinary skills? No meal is complete without some of the sweet stuff. That's why we designed the Basics of Baking and Pastry course – to help you explore the fundamentals of baking breads, cakes, crepes, waffles and more.

[Scott Conant] With over 80 delectable recipes, lessons, and activities, you'll practice the skills you need to satisfy any sweet tooth, all from the comfort of your own home. Plus, I'll sprinkle in some of my personal tips and tricks to help you serve up sweet success. Looking forward to seeing you in the kitchen.