



SAYURI
Healing Food

1 week / 36 hours
@ Sayuri Healing Food
Academy
995 USD/person

Raw Desserts Chef Training Level 1

2018 Dates: 26 Aug-1 Sep / 11-17 Nov

It is with music and coconuts in our hearts that we have created our **first week-long Raw Desserts Chef Training!** You are a seasoned pastry chef, a raw food enthusiast, or right at the start of a journey to a kinder, healthier and more creative lifestyle? We invite you all to join us in our sparkling new Sayuri Healing Food Academy and learn the techniques, specialty ingredients, and tricks of the trade required to create **guilt-free, luscious, and ridiculously delicious cakes, pies, and sweets.**

In **Level 1**, you will learn all about natural sweeteners, binders, and healthy fats. You will make raw-vegan cheesecake, brownies, ice-cream, fruit crumble, tiramisu, banana cream pie and so much more. You will use professional equipment, learn valuable kitchen tips, go on a fun field trip, make sweet skin care products, and work in teams to design and create your very own raw-vegan birthday cake. Come and join the fun!

For more info, please contact education@sayurihealingfood.com.