

TOWN & COUNTRY

FINE FOODS

SERVING THE PROFESSIONAL SINCE 1984

Town & Country Fine Foods' Customers Enjoy Ponthier Pastry Workshop



Customers of Town & Country Fine Foods enjoyed a hands-on Ponthier workshop, hosted by Jerome Dreux, Sales Development Chef at Town & Country Fine Foods and Anthony Audebaud, Pastry Chef from Ponthier.

The workshop, held at the new Claire Clark Academy in Milton Keynes, featured three desserts - Exotic Fruit Bavois by Benoit Blin, Summertime by Jerome Dreux and Vacherin with Pear Williams and Blackcurrant by Anthony Audebaud.

The workshop was another great opportunity for our customers to hone their skills and share knowledge while working with Ponthier pureés as well as Michel Cluizel couverture and La Rose Noire tart shells.

All the desserts featured Ponthier pureés which are made from rigorously selected fruit, harvested when fully ripe and purchased in one complete batch to ensure consistency of flavour.



Exotic Fruit Bavois



Summertime



Vacherin with Pear and Blackcurrant

Please see [here](#) for recipe details.

For more information on Ponthier pureés, please call us on 0845 672 800.