

Toni Rodríguez - PastryClass with 12 Instructors

Toni Rodríguez started the vegan pastry revolution, achieving everything from creating the first vegan macaron to founding the first vegan bakery in Europe. Toni takes us back to 2010 when he perfected the vegan macaron recipe (after 800 tests and 2 years of research!). He teaches this class in a way you've never experienced before; you'll learn about Vegan Butter, Vegan Eggs, ingredients, theory, and basics. Learn Macaron, Brioche, Croissant, French Entremet, Tart, Cinnamon Rolls. You don't need to be vegan to take this class; Toni's love and passion for pastry is for everyone.

Sales page: <https://www.pastryclass.com/tonirodriguez#enroll>