



## Petits Chefs Dubai – Winter Camp Programme



December 8th -19 | 2 recipes per day (1 savory & 1 sweet) | French festive learning.

### Two weekly sessions:

Morning (09:00am – 12:30pm)

For ages 4 to 7 years old – perfect for our little chefs discovering the joy of cooking!

Afternoon (02:30pm – 05:30pm)

For ages 9 to 14 years old – for our young master chefs ready to explore advanced recipes and techniques!

**Fees:** Per week AED1200 Sibling **Discount 5%** Use voucher when registering SIBLING5

**Website:** <https://www.petitschefsduhai.ae/>

**Telephone/whatsapp or email** +971 58 560 1987 info@petitschefsduhai.ae



### Week 1 (Dec 8–12) – French Christmas Flavors

**Monday:** Mini Quiches Lorraine & Chocolate Truffles

→ Learn to roll pastry and make chocolate ganache with holiday cheer.

**Tuesday:** Cheese Soufflé & Snowflake Sugar Cookies

→ Practice whisking egg whites and shaping festive cookies with precision.

**Wednesday:** Croque Monsieur & Madeleines

→ Create béchamel sauce and bake fluffy shell-shaped cakes.

**Thursday:** Vegetable Gratin & Chocolate Mousse

→ Slice vegetables evenly and fold cream for light mousse textures.

**Friday:** Mini Chicken Pies & Yule Log (Bûche de Noël)

→ Shape puff pastry and roll sponge cake with festive ganache.

### Week 2 (Dec 15–19) – Cozy Winter Dishes

**Monday:** French Onion Soup & Apple Tart

→ Learn caramelizing onions and layering apples beautifully.

**Tuesday:** Ratatouille & Vanilla Crème Brûlée

→ Practice vegetable cutting and torching sugar tops safely.

**Wednesday:** Savory Crêpes with Cheese & Chocolate Fondant

→ Mix smooth batter and bake molten chocolate cakes.

**Thursday:** Chicken Cordon Bleu & Tiramisu Cups

→ Bread chicken and layer cream for perfect Italian-French fusion.

**Friday:** Mini Pizza Provençale & Butter Cookies

→ Work with yeast dough and cut decorative shapes with joy.



### Week 3 (Dec 22–26) – Christmas in France

**Monday:** Vegetable Tart & Gingerbread Cookies

→ Make shortcrust dough and decorate spiced cookies with icing.

**Tuesday:** Potato Gratin & Caramel Flan

→ Learn oven timing and sugar caramelization for creamy desserts.

**Wednesday:** Savory Palmiers & Orange Madeleines

→ Roll puff pastry and use zest for aromatic flavoring.

**Thursday:** Mini Croissants & Hot Chocolate with Cream

→ Shape croissants and whip cream for cozy winter treats.

**Friday:** Chicken Vol-au-Vent & Mini Fruit Tartlets

→ Fill puff pastry cups and arrange colorful fruits creatively.

### Week 4 (Dec 29–Jan 3) – New Year Celebration

**Monday:** Vegetable Quiche & Chocolate Éclairs

→ Whisk egg mixture and practice piping choux pastry.

**Tuesday:** Mac & Cheese & Strawberry Tart

→ Prepare creamy sauce and garnish tarts beautifully.

**Wednesday:** Mini Burgers & Crêpes Suzette

→ Shape buns, flambé orange sauce, and plate like a chef.

**Thursday:** French Omelette & Lemon Cupcakes

→ Cook fluffy omelettes and bake zesty cupcakes.

**Friday:** Chicken Fricassée & Vanilla Panna Cotta

→ Simmer chicken slowly and set creamy desserts with care.

Each day, children explore French festive cuisine, practice new techniques, and celebrate creativity and teamwork.