Dessert Cooking Class

KAREN R LARSON

INTERIOR DESIGN, INC Residential & Commercial

Chef: Austin Fure

Austin Fure is a Marquette-born chef who has recently moved back to the area. A 2004 graduate of Johnson and Wales Culinary School, he has been cooking professionally for ten years in top-tier restaurants across the country including the Michelin-starred Longman & Eagle in Chicago. Also a talented pastry chef, he designed and executed desserts for Chicago's The Bedfrod and worked as a private chef for three years in Greenwich Connecticut. Passionate about local foor, Fure advocated a farm-to-table approach to create fresh, seasonally driven dishes.



Menu:

-Homemade Donuts with Whiskey Cider/Cream -Cheese Sauce -Pumpkin Cheesecake -Chocolate Cremeux

