

## *Sinfully The Best*

*Chocolates & Fine Foods*

*13 – 3993 Chatham Street, Steveston Village, Richmond, BC*



*Sunday, January 8<sup>th</sup>, 2017 1:00pm – 3:30 pm*

**French Macaron \$67/person (plus GST)**

*Sunday, January 29<sup>th</sup>, 2017 1:00pm – 3:30 pm*

**Puff Pastry- Napoleon Slice, apple tart, palmier  
\$67/person (plus GST)**

*Sunday, February 5<sup>th</sup>, 2017 1:00pm – 3:30 pm*

**Chocolate Making – Valentine Special \$67/person (plus GST)**

*Sunday, February 26<sup>th</sup>, 2017 1:00pm – 3:30 pm*

**Choux Pastry – éclair, profitero \$67/person (plus GST)**

*Sunday, March 26<sup>th</sup>, 2017 1:00pm – 3:30 pm*

**Chocolate Making – Easter Special \$67/person (plus GST)**

*Sunday, April 23<sup>rd</sup>, 2017 1:00pm – 3:30 pm*

**Fun With Lemon \$67/person (plus GST)**

*Sunday, May 14<sup>th</sup>, 2017 1:00pm – 3:30 pm*

**Caramel – caramel ice cream, soft caramel, caramel nut pie  
\$67/person (plus GST)**

*Sunday, May 28<sup>th</sup>, 2017 1:00pm – 3:30 pm*

**French Macaron \$67/person (plus GST)**



### **Fall Classes**

Charles Massion, has come up with some new and exciting recipes for the Summer and Fall Season. Classes are in small groups of 6 to 7 participants in STB's kitchen where you will be provided with everything you need. As class size is limited, please e-mail or phone in to reserve your space as soon as possible.

e-mail: [sinfullythebest@gmail.com/](mailto:sinfullythebest@gmail.com/)  
tel: 604-272-2655

### **About Chef Charles Massion:**

Born in Normandy and having grown up in Brittany, Charles' love of food has been ingrained by his mother and grandmother in the heart of France. At just 14 years old, he started culinary school and took his first job in a kitchen within the year. Years later, after graduating from pastry school he moved to Quebec City to take a position at the best pastry shop in the city—Anna Pierrot. In 2003 the West Coast was calling, so he moved to Vancouver where he honed his skill at La Petite France and under the guidance of Patrice Cordier at Cake Art in Steveston Village, Charles has since worked for one of the most luxurious cruise line Crystal Cruise and numerous Executive Pastry Chef positions including at the prestigious Sonora Resort (a five diamond, Relais Chateaux property) and at Umberto's restaurant Il Giardino. Charles currently explores his passion for everything chocolate, sugar and pastry at the Casino/Resort in Richmond where he leads the pastry team as the Executive Pastry Chef.