

Prepare and decorate your macarons like a true pastry chef in Rome

Rome · Lazio

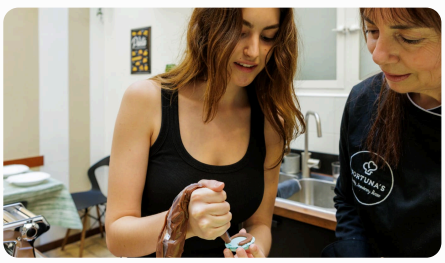
- Duration: 2 h
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 48 hours before

Colorful, delicate, and incredibly scenic, macarons are one of the most iconic symbols of French pastry. This experience guides you through the preparation of these small, refined treats through a hands-on masterclass where technique, aesthetics, and creativity come together in a welcoming and convivial atmosphere.

Guided step-by-step, you will work on preparing the dough, learning fundamental consistencies, timings, and details to achieve balanced and perfectly structured macarons. During the workshop, you will fill and decorate your desserts, experimenting with colors, textures, and combinations, and then taste them freshly prepared with the group.

A sweet and creative experience designed for those who wish to approach French pastry in a practical, elegant, and accessible way, even for beginners.







What makes this experience special

- Masterclass dedicated to handmade French macarons
- Hands-on preparation of dough, filling, and decoration
- Introduction to the basics of contemporary French pâtisserie
- Intimate and convivial atmosphere in a small group
- An experience accessible even to beginners
- Final tasting of the macarons prepared during the workshop