

Lili & Clo

PRIVATE

Atelier culinaire

CLASS





WHO ARE WE ?

Share our passion

Lili & Clo, it's us !

We are Lili Ta and Chloé Salomon, two friends who decided to radically change our lives to share our love of gourmet food and make the pastry and techniques of great chefs accessible to everyone, young and old!

CHLOÉ SALOMON

After obtaining her Master's degree in Entrepreneurship, Chloé joined Ferrandi in the CAP Pâtisserie program. Following this, she had the great fortune to learn alongside the best. She worked in Adrien Bozzolo's brigade at the Mandarin Oriental on rue Saint Honoré, and with François Perret at the famous Ritz Paris hotel on place Vendôme.

LILI TA

After obtaining her Master's degree in Audit – Expertise – Management at Neoma Business School, Lili joined Deloitte as an auditor, where she worked for two and a half years. She then decided to turn towards her dreams and embarked on the Lili & Clo adventure.



OUR AMBITION

Share with everyone our passion for gastronomy and our French « savoir faire »
Discover the secrets of French pastries with Lili & Clo, in our workshop in the heart of Paris.



LEARN WHILE HAVING GOOD FOOD

More than just a recipe,
our chefs will give you all
the tips and tricks you need
to succeed and treat your
loved ones every time.



MOMENTS OF CONVIVIALITY

At Lili & Clo, we love to
laugh and have fun, so
bring your best smile and
join us for a great time!



CREATE WITHOUT LIMITS

At the end of the
workshop, decorate your
masterpiece to your heart's
content and let your child's
soul express itself.



FOR ALL LEVELS

You are welcome, whatever
your level in pastry, and
even if you don't know how
to crack an egg.



PRIVATE PASTRY CLASS

in English

Available in French, English, Italian and Mandarin, from 5 to 99 years old, becoming a pastry chef is within everyone's reach!

Choose the recipe in advance, and follow the instructions of our chefs to make your favorite dessert together!

The pastry class includes :

- 2 or 3 hours cooking animation by our professional pastry chef
- Equipment, ingredients, aprons, we take care of everything!
- Tasting in our private room with water, coffee and tea
- Your own pastries to go and enjoy during your stay
- Pictures of the class to keep a lot of memories
- And the recipe send by email to impress everyone bake home

Do you have allergies or a special diet?

Let us know in advance and our chefs will adapt the recipe for you !

You are a dessert lover and you want to know the secret of French pastry chefs ?

Join us for a private pastry class !

**Perfect for couples, families with kids
or group of friends !**



CHOOSE YOUR FAVORITE PASTRY

2 HOURS CLASS

Chocolate macarons

or

Vanilla cream choux pastries

or

Lemon tart with French meringue

or

Salted butter caramel & chocolate ganache tart

3 HOURS CLASS

Chocolate and lemon curd macarons

or

Paris Brest hazelnut choux pastries

or

Croissants & chocolate croissants

or

Baguettes, French bread & homemade butter



You are intolerant to gluten ? to lactose ? Ask us, we can adapt the recipe !



BAKE YOUR OWN PASTRY FROM SCRATCH!





An elegant culinary space in the heart of Paris.

Our fully-equipped kitchen and 70m2 tasting room are ready to welcome you in style!

Situated at 60 rue de Cléry, its location in the dynamic Sentier district makes it very accessible.



L'atelier
Lili & Clo

Capacity : 18 people



THEY LOVED IT !

Lili & Clo

5.0 ★★★★★ (304) · Cooking class



michelle F
6 reviews



★★★★★ 9 months ago

By far one of the best cooking classes I have ever had!
First and foremost the quality is very high when it comes to both technique and the quality of the products. We cooked a meringue lemon pie and the whole teaching of Chloe was absolutely fantastic!

Second the vibe is incredible, these two ladies, Lili and Clo have a fantastic humour and we had fun throughout!

Whether you are from Paris like myself or visiting, I highly recommend. It's a 11/10 experience !!

Visited in July 2023



Heather Hendley
8 reviews



★★★★★ a month ago

Our family participated in a macaroon baking class over our spring break. Lili and Chloe are the most delightful young ladies. They created an atmosphere of fun and whimsy, while also teaching the art of being a pastry chef. Fanny, our personal instructor, was phenomenal. Her knowledge of baking was perfectly aligned with her humor and ability to teach at all levels. I'd highly recommend and I look forward to revisiting for a future pastry class. Thank you for the fond memories, ladies!

Visited in March



Taylor Stone
2 reviews · 3 photos



★★★★★ a year ago

My fiancé and I had a crossiant baking class here and we had such a wonderful time! Chloe was so friendly and lovely and talented, she made our experience truly amazing. It really added to our parisian experience and I would recommend this to anyone!

Visited in December 2022



James Bell
3 reviews

★★★★★ a week ago **NEW**

Such a lovely experience for me and my two granddaughters, 16 and 12. Pastry Chef Ali was fabulous! My girls are still talking about her and the monkey bread!

Visited in April



CONTACT US



ASK FOR YOUR PERSONALIZED QUOTATION

We're here to meet your every need and create gourmet events to suit your wishes and budget.

In a hurry?

We're ultra-responsive.

Get your personalized quotation within 24 hours

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contact@liliandclo.com



TERMS AND CONDITIONS OF SALE & CANCELLATION

- The option period is 7 days. After this period, the option automatically becomes a second option and no longer has priority over other requests for the same date.
- Booking conditions :
 - Quotation under €1,000 inc: 100% payment on signature of quotation.
 - Quotation over €1,000 inc: Payment of a 50% deposit on signing the quotation.
 - Payment of the balance 7 days before the event, with confirmation of the total number of participants.
 - Cancellation less than one week before the event will not result in any reduction in the cost of the service.
- Cancellation conditions (and postponement) :
 - No postponement free of charge will be possible.
 - up to 15 days before the event: 100% of the deposit will be invoiced (+ postponement within one year)
 - less than 15 days before the event: 75% of the total amount (incl. VAT) will be invoiced (+ deferral within one year)
 - less than 7 days before the event: 100% of the total amount incl. VAT will be invoiced (+ postponement within one year).





Lili Ta & Chloé Salomon

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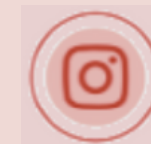
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