Culinary students whip up tasty desserts for Valentine’s Day

Okanagan College pastry arts students will create 800 high-end desserts for a Valentine’s Day event in support of the Central Okanagan Elizabeth Fry Society.

Winter Indulgence, which runs from 7-10 p.m. on Saturday at Okanagan College’s Kelowna campus, will feature a buffet of delicately-crafted desserts handmade by students under the guidance of culinary arts pastry chef instructor Danny Capadoica.

“This event is great way for students to use their talent to help a meaningful cause,” said Capadoica. “Not only do they learn how to put on an event of this calibre, they also learn the importance of supporting their community.”

Proceeds from Winter Indulgence will go toward the Central Okanagan Elizabeth Fry Society’s counselling program for men, women and youth who have experienced violence in their lives.

The charity’s Allie Grey highlighted the significance of holding a Valentine’s Day event to raise awareness of the work they do to create a community free of violence, poverty and oppression.

“We wanted to tie in the theme of love; love for your community and one another,” she said.

The buffet will feature local wines and specialty desserts ranging from strawberry champagne French macarons and red velvet cupcakes to Okanagan apple cinnamon cheesecake parfaits. Tickets are $40 per person.

A silent auction will also be held.

For those interested in learning to make their own desserts, Capadoica and Okanagan College Culinary Manager Chef Bernard Casavant will host a workshop Friday from 7-10 p.m. Tickets for the workshop are $50 per person.

For more information or to buy tickets to the dessert buffet or workshop, contact the Central Okanagan Elizabeth Fry Society at 250-763-4613 ext. 209, or visit the Eventbrite webpage: eventbrite.com/e/winter-indulgence-tickets-15455720476.

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