

Just Desserts I and II:

These are the ultimate dessert courses.

Just Desserts I.

As usual Rod breaks it down and shows how easy it is to master special techniques, equipment, and processes. Next on to unusual ingredients, a little chemistry and then a ton of amazing desserts. We're talking Raspberry Cacao Cheesecake, Chocolate Mousse, Coconut Macaroons, Strawberry Ice Cream, Carrot Cake and more...



Just Desserts II

Going deep into the soft underbelly of decadent and delicious desserts, Rod teaches you Chocolate Fudge Sundae, Chocolate Brownie Sundae, Strawberry Mousse Torte, Coco Caca Maca Mousse, Really Raw Apple Pie, Italian Canoli, The Perfect Parfait and more. Plus fruit bars and sweet jerky.

