



Culinary experience in conviviality and sharing

Who are we ?

Lili & Clo, it's the story of Lili and Chloé.

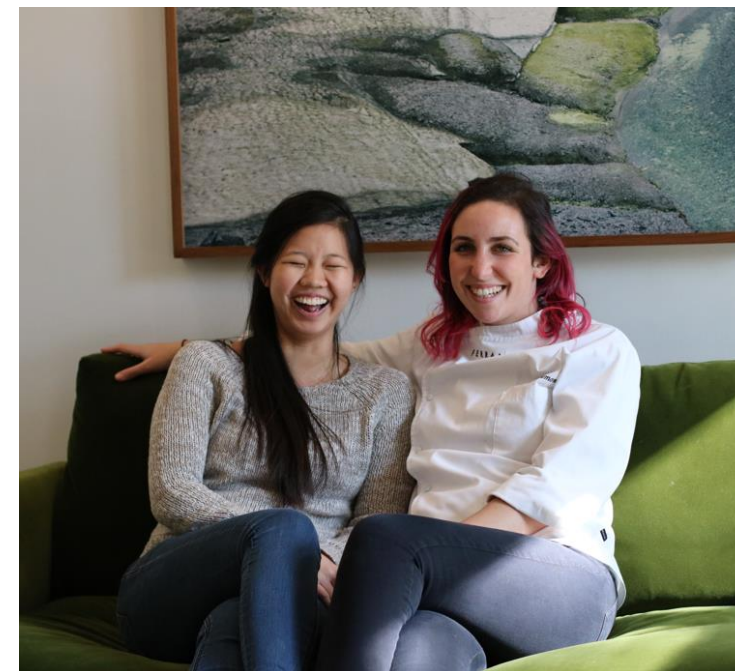
We met in 2012 while studying at Neoma Business School. And since then, we have never left each other. What brings us together is our shared passion for pastry and good food !

Chloé Salomon

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

Lili Ta

Passionate about gastronomy, she knows better than anyone the best pastry shops and restaurants in the capital. After obtaining her Master's degree in Audit - Expertise - Management, Lili joined Deloitte as an auditor. After two and a half years, more motivated than ever to get closer to people and share her passion, she decided to leave everything behind to embark on an entrepreneurial adventure with Chloé.



Today, Lili & Clo is the combination of our two personalities and our complementary strengths.



Lili & Clo 's workshop



An elegant culinary space in the heart of Paris!

Our workshop, with a fully equipped kitchen and a tasting room,
is ready to welcome you in a friendly atmosphere!

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



Our purpose

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.



For everyone

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



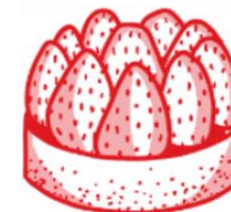
In a friendly atmosphere

At Lili & Clo, we like to laugh and have fun so come with your best smile and spend a nice moment with us



Limitless creativity

At the end of the workshop, decorate your masterpiece as you wish and let your artistic soul express itself



Learn as you make a feast

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



Private pastry class

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

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 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 !



Choose your favorite pastry

2 hours pastry class

Chocolate macarons

Vanilla cream choux pastries

Vanilla or chocolate heart shape cake

Salted butter caramel & chocolate ganache tart

3 hours pastry class

Chocolate & lemon curd macarons

Croissants & pains chocolat

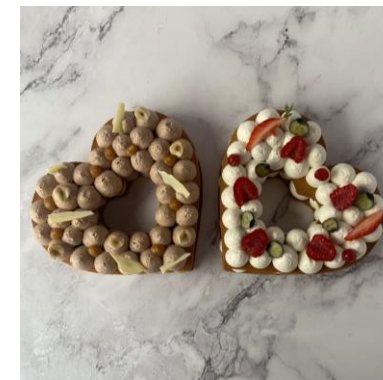
French baguettes & bread

Your favorite pastry is not listed ?

Ask us, we will try our best to satisfy your sweet tooth !

Do you have allergies or a special diet?

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



Bake your own pastry from scratch !

Following our chef's instructions, you are going to make every step of the recipe.



They loved it !



Anne Faul

10 reviews



★★★★★ a month ago

This was a fabulous experience. Lili and Clo were wonderful. We had teens and adults in the same group and they it fun for all. Best of all, the macaroons we made were beautiful and delicious. I highly recommend.

Visited in April



Louise Schwab

7 reviews · 3 photos



★★★★★ 2 years ago

I had a great time learning how to make my own beautiful macarons with Chloé and Lili! Amazing and patient teachers, beautiful place, and of course, delicious macarons! I highly recommend this activity for people visiting Paris!

Visited in February 2020



Orlaith Traynor

2 reviews



★★★★★ 6 months ago

We had an incredible team building experience making a Chocolate yule log with Chloe! She was a wonderful host and guided us through many steps with good humour and kindness. I would 1000% recommend her classes and would love to try another class soon. Thank you both for a fantastic team experience!

Visited in December 2021

5.0 ★★★★★ 140 Google reviews



mark harris

24 reviews



★★★★★ a month ago

Excellent , well presented , friendly , my daughter Tiffany loved it . I would definitely recommend .

Visited in April



Ulrich Gbaly

Local Guide · 28 reviews · 272 photos



★★★★★ 6 months ago

Ambiance bon enfant, on apprend à pâtisser dans la bonne humeur, on n'est pas que spectateur. Chloé et Lili ont tout prévu pour que ce cours soit un vrai échange.

Moi j'ai fait le cours autour du chou, très intéressant et technique, et sésame final, on repart avec nos jolies créations.

Je vous recommande Lili&Clo.

La suite, les macarons !



Contact us



Ask for a personalised quote

We are here to answer all your requests and create your gourmet events according to your desires and your budgets!

Are you in a hurry?

That's good, we are ultra-responsive.
Get your personalised quote within 24 hours!

+33 6 09 09 93 18
contact@liliandclo.com



General conditions of sale & cancellation

- An option on a time slot lasts 7 days. After this period, the option automatically becomes a second option and no longer has priority over other requests on the same date.
- Booking is confirmed upon receipt of a deposit of 50% of the amount including VAT, to be paid by bank transfer.
- Final payment must be received at least 7 days before the event.
- Total number of participants must be confirmed a week before the event.
Any withdrawal of participants less than one week before the event will not result in a reduction in the cost of the service.
- In case of cancellation :
 - up to 10 days before the event: 100% of the deposit will be charged.
 - less than 10 days before the event: 75% of the total amount including tax will be charged.
 - less than 7 days before the event: 100% of the total amount including VAT will be charged.
- In case of "COVID" cancellation: positive covid test, isolation procedure, flight cancelled by airlines ...
Rescheduling for the same or equivalent service is possible on request, with proof, up to 12 months after the cancellation





LILI TA & CHLOÉ SALOMON

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Suivez nous sur les réseaux !

 [@lili.clo.patisseriefrancaise](https://www.facebook.com/lili.clo.patisseriefrancaise)

 [@lili_and_clo](https://www.instagram.com/lili_and_clo)