

CHOCOLATE CRAFT

CHOCOLATE MAKING WORKSHOPS

OVERVIEW

In our fabulous Chocolate Making Workshop you learn to make chocolates like the professionals. You're shown the tricks of the trade with lots of tastings too! It's creative and fun and at the end of the session you have your very own chocolate creations to enjoy. Share them with family and friends or keep them all to yourself. The choice is yours!

SUITABLE FOR: Anyone! Come on your own or with friends. All are welcome. Our friendly & experienced staff will mentor and guide you through the session. No experience is necessary. Must be 16 years and over

NUMBERS: Our group sizes are small and won't normally exceed 14 people.

LOCATION: Our workshop in Old Alresford. Refreshments are provided and parking is free.

DURATION: 2 ½ hrs



TYPICAL ITINERARY

Following a welcome briefing and refreshments, you'll be given a brief overview of the session followed by a demonstration on chocolate making by a professional chocolatier.

Everyone will each make their own unique and individual ganache (cream/chocolate based filling) using a wide range of natural ingredients and will pipe this into their chocolate moulds.

Whilst chocolate moulds are chilling you'll be taught how to professionally decorate chocolates using fine piping techniques.

After a brief practice session, you'll put your new found skills to the test in a lolly decorating competition. We give a special prize for the best decorated lolly!

Chocolate moulds are then topped off and returned to the fridge. During the second chilling, have a go at our teasing chocolate quiz.

One of the best parts of the session is when the chocolates are 'demoulded' to produce an array of wonderful handmade chocolates.

You'll then have an opportunity to decorate your chocolates using fine piping techniques. At the end of the session everyone takes home a beautifully packaged box of their very own chocolates (average 21 chocolates per person) and lolly, to wow friends and family.

WHAT'S INCLUDED:

Venue
Professional chocolatiers and assistants
All ingredients
Packaging, boxes and ribbon
Different kinds of chocolate and tasters
Unlimited tea and coffee
Prize for best decorated lolly

PRICE:

£55 per person or £95 for 2 people

DATES:

A full list of available dates and times can be found on our website or alternatively give us a call.
Unless stated, all dates are on Saturdays.

Bookings will be confirmed by email or letter along with directions and further information.

For further information, just give us a call

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