

CHOCOLATE CREATION WORKSHOP

Getting to know you better

OVERVIEW:

Create your own handmade delights from our range of top quality ingredients. Under expert guidance you will create and your own unique recipes and be taught fine piping skills to hand decorate chocolates like the professionals. Delegates can either create their chocolates individually or in teams, with prizes for the best chocolates and best decorated lolly.

SUITABLE FOR:

Small relaxed groups or larger groups working in teams.

NUMBERS: 10 –150 delegates

LOCATION: Indoors

DURATION: 1 ½ – 2 ½ hrs

OUTLINE ITINERARY:



At the beginning of the session delegates are given a brief overview of the how chocolate is made from bean to bar including tasting different kinds of chocolates. This is followed by a simple demonstration on chocolate making by a professional chocolatier.

All delegates 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 chocolate cups.

Delegates are then taught how to professionally decorate chocolates using fine piping techniques.

After a brief practice session, delegates put their new found skills to the test in a lolly decorating competition.

Each delegate will then decorate their chocolates using fine piping techniques and if working in teams, they will bring together a selection of chocolates, which will be put onto the 'Judging Table'.

If in teams, delegates will make up an appropriate name, logo and motto for their team and at the end of the session, 'team pitches' will be made and judged based on the originality of their chocolates and quality of their presentation.

But everyone at the end of the day goes home a winner as they pack up their own box of chocolates (options available are 14 or 21 chocolates per delegate) and lolly, beautifully wrapped to wow friends and family.

KEY POINTS:

Suitable as a relaxed 'chill out' or competitive session.
Not weather dependent.
Suitable for all ages and abilities
Enjoyed both by men and women

WHAT'S INCLUDED:

Professional chocolatiers and assistants
All ingredients, utensils, microwaves, aprons
Packaging, boxes and ribbon
Different kinds of chocolate and tasters
Premium chocolate prizes

ALL THAT WE NEED:

Hand washing facilities near to the room
Enough table space for everyone to work comfortably
Chairs for all delegates
2-3 additional tables for ingredients, chocolate melting pots
Electrical points
A cool room – ideally air-conditioned
1 hr set up time – depending upon numbers

FOR FURTHER INFORMATION CONTACT:

Debbie Carter

01962 732731

sales@chocolatecraft.co.uk

Unit 1, Upton Park Farm, Old Alresford, Hampshire. SO24 9EB

www.chocolatecraft.co.uk