

CHOCOLATE CRAFT

ADVANCED CHOCOLATE MAKING MASTERCLASS



You must have attended one of our Chocolate Making Workshops.

During this advanced workshop we will demonstrate further principles and techniques to make handmade chocolates just like our professionals do at our premises here in Old Alresford, Hampshire. You will be led by our most Senior Chocolatier who has a wealth of experience in creating artisan chocolates and piping.

It is a very informative yet creative and fun session and at the end of the Masterclass you have your very own chocolate creations to enjoy.

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WHAT TAKES PLACE AT OUR ADVANCED CHOCOLATE MAKING MASTERCLASS:

Following a welcome briefing you'll be given an overview of the session followed by:

Demonstration of preparing the fresh cream for the ganache.

Demonstration of moulding the polycarbonate moulds in the chocolate kitchen and factory tour.

Demonstration of chocolate tempering and skills required to temper at home.

Comprehensive demonstration of Chocolate Making by our Professional Chocolatier.

YOU will then each make your own chocolates by creating a unique and individual ganache using a wide range of ingredients including fresh fruit purees which will be piped into your own individual polycarbonate mould. The base of your chocolates are then flooded with chocolate.

Whilst the chocolates are chilling in the fridge, you will be taught additional skills on how to professionally decorate chocolates using further fine piping techniques which you will be able to practice.

Demonstration of rolling salted caramel truffles and then the chance to roll your own to take home!

You will also put your new fine piping decorating skills to the test by piping onto a chocolate bar.

Finally, everyone takes home a beautifully packaged box of their very own 24 handmade chocolates, 8 salted caramel truffles and a hand decorated chocolate bar all hand tied with satin ribbon.

CHOCOLATE MAKING MASTERCLASS DURATION:

A 3 hour chocolate making workshop. 10am – 1pm

OUR CHOCOLATE MAKING MASTERCLASS IS SUITABLE FOR:

Anyone who has already attended one of our Chocolate Making Workshops. Must be 16 years and over (or 14 years and over if accompanied by an adult). Please note that this class will only run with a minimum of 4 people.

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WHAT IS INCLUDED IN OUR ADVANCED CHOCOLATE MAKING MASTERCLASS:

Senior Professional Chocolatier and Assistant Chocolatier.

One Premium Box of 24 chocolates, 8 Salted Caramel truffles & 80g Chocolate Bar.

Packaging, box and branded double faced satin ribbon.

Different kinds of premium quality chocolate and tasters.

Tea, coffee and biscuits will be available.

LOCATION:

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

Tel 01962 732731