

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 or aged 14 if with an accompanying adult.

NUMBERS: Our group sizes are small with a maximum of 13 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. Chocolate moulds are then topped and placed into the fridge.

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 newfound skills to the test in a lolly decorating competition. We give a special prize for the best decorated lolly!

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
Water and Chocolate sample
Prize for best decorated lolly

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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