

CHOCOLATE CRAFT

Special Chocolate Making Workshop

OVERVIEW

At our fun and family friendly Chocolate Making Workshop you will learn to make chocolates like the professionals. You will be shown the tricks of the trade with lots of tastings too! It is creative, interactive 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 over the age of 6 years – one full paying adult must accompany any children attending – you can accompany more than one child.



LOCATION: Chocolate Craft, SO24 9EB

DURATION: 1.5 hr



TYPICAL ITINERARY

You will 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 filling) using a wide range of natural ingredients and will pipe this into chocolate cups.

We are also able to accommodate Dairy Free and other dietary requirements. Please let us know when enquiring.

Whilst chocolates are setting, you'll be taught how to professionally decorate chocolates using fine piping techniques, and then you will decorate your own using these newfound skills!

After a brief practice session, you'll also decorate your own chocolate lolly.

At the end of the session everyone takes home a beautifully packaged box of their very own chocolates (average 14 chocolates per person) and a chocolate 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
Prize for the best decorated lolly.

PRICES

£34 per person

BOOKING by phone or via our website www.chocolatecraft.co.uk

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