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## Class Schedule January 2016

**In all our Classes no Alcohol in any form is being used !**

Date/Time	Class	Booking Code	Price Per Pax
Sun January 3 10:00 am - 1:00 pm	<b>Swiss Chocolate Raspberry Cake (OUR BEST SELLING CAKE !)</b> a rich, moist and delicious Chocolate Cake made with Swiss Chocolate and flavoured with Raspberries (w.eggs) <b>bring home the recipe and your own cake !</b> <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b>	JA 1	S\$140.-
Wed January 6 10:00 am - 1:00 pm	<b>Vegan Ice-Cream (New Class !)</b> I am teaching you 2 flavours of the best Vegan Ice-Cream that will enable you to make any fruit or cream Ice-Cream ! an Ice-Cream maker will be needed by you to make this at home after lots of experimenting I have been able to create the perfect combination that Customers comment by "Yummy !" This Ice-Cream has the same mouth-feel as Ice-Cream made with dairy products ! <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b> <b>bring home freshly made Ice-Cream and your recipe !</b>	JA 2	S\$180.-
Thu January 7 10:00 am - 1:00 pm	<b>Vegan Hazelnut Cake</b> A cake made entirely without Eggs and Dairy Products and coated with Buttercream that is made without Butter ! Yet you can't taste the difference <b>bring home the recipe and your own cake !</b> <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b>	JA 3	S\$120.-
Sat/Sun January 9/10 10:00 am - 3:00 pm	<b>Swiss Chocolate Making Extravaganza</b> <b>2 days of Chocolate Making (1 hour lunch break)</b> This Class will enable you to make Chocolates at home without complicated and expensive tools. Surprise your family and friends and be admired as the "mini Chocolatier" you can be after just 2 days of learning 1. learn how to do the tempering of Swiss Couverture, a process necessary when working with high quality chocolate 2. learn how to cook a Ganache that will be made into "rustic" looking truffles use nothing else than 2 spoons to finish this yummy looking chocolates 3. learn how to prepare a Ganache and combined with a Gianduja base to make an elegant 2 Layer Praline 4. learn how to make chocolate bars with roasted hazelnut be able to apply your own creativity and come up with your own combination 5. learn how to make our famous Almond Rocher 6. learn how to work with chocolate moulds 7. learn how to make your own Gianduja for fillings and tray pralines 8. learn how to make Chocolate Truffles the modern way by using Truffle Shells 9. learn to use Transfer Sheets for your Chocolate Decoration 10. learn how to make the best Hot Drinking Chocolate in town by using Swiss Couverture ! <b>get a 16 pcs box of Chocolates for you to bring home for free at the last day of class!</b> <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b>	JA 4	S\$398.-
Wed January 13 10:00 am - 1:00 pm	<b>Vegan Almond Chocolate Cake (New Class !)</b> A cake made entirely without Eggs and Dairy Products and filled with a Vegan Chocolate Ganache. <b>bring home the recipe and your own cake !</b> <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b>	JA 5	S\$130.-
Thu January 14 10:00 am - 3:00 pm	<b>Basic Swiss Chocolate Making (1 hr lunch break)</b> I teach you: a basic chocolate making affair, teaching you the tempering of chocolate and the reason behind it make moulded chocolates fast and easy for your party or just for you to enjoy anytime (1 recipe) learn how to cook a Ganache that will be made into "rustic" looking truffles use nothing else than 2 spoons to finish this yummy looking chocolates how to make Swiss Bruchschoggi and Almond Rocher <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b> <b>16 pcs box of chocolates for you to bring home ! Terms and condition apply</b>	JA 6	S\$180.-
Sat January 16 10:00 am - 1:00 pm	<b>Vegetarian Swiss Carrot Cake w. Cream Cheese Icing</b> Carrot Cake is a very popular Cake in Switzerland and can be found in almost any of the numerous Cake-Shops that Switzerland is famous for. Throughout its history it has gone through many transformations, influenced by the different regions of Switzerland, resulting in many different versions. The eggless version was eventually created by the demand of mainly vegetarian customers, a diet that has become very popular by a wide segment of society already many years ago. <b>bring home the recipe and your own cake !</b> <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b>	JA 7	S\$130.-
Sun January 17 10:00 am - 3:00 pm	<b>Basic Swiss Chocolate Making (1 hr lunch break)</b> I teach you: a basic chocolate making affair, teaching you the tempering of chocolate and the reason behind it make moulded chocolates fast and easy for your party or just for you to enjoy anytime (1 recipe) learn how to cook a Ganache that will be made into "rustic" looking truffles use nothing else than 2 spoons to finish this yummy looking chocolates how to make Swiss Bruchschoggi and Almond Rocher <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b> <b>16 pcs box of chocolates for you to bring home ! Terms and condition apply</b>	JA 8	S\$180.-

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Wed January 20 10:00 am - 1:00 pm	<b>Almond Snowflakes Cookies (New Class !)</b> this fluffy yet crunchy and delicious cookie is a treat for any occasion (w.eggs) <b>bring home the recipe and your own cookies !</b> <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b>	JA 9	S\$100.-
Thu January 21 10:00 am - 1:00 pm	<b>Vegetarian Swiss Chocolate Cake</b> a rich and delicious Chocolate Cake made with Swiss Chocolate (no eggs) remains moist and delicious until the last bite has gone <b>bring home the recipe and your own cake !</b> <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b>	JA 10	S\$130.-
Sat/Sun January 23/24 10:00 am - 3:00 pm	<b>Swiss Chocolate Making Extravaganza</b> 2 days of Chocolate Making (1 hour lunch break) This Class will enable you to make Chocolates at home without complicated and expensive tools. Surprise your family and friends and be admired as the "mini Chocolatier" you can be after just 2 days of learning 1. learn how to do the tempering of Swiss Couverture, a process necessary when working with high quality chocolate 2. learn how to cook a Ganache that will be made into "rustic" looking truffles use nothing else than 2 spoons to finish this yummy lookig chocolates 3. learn how to prepare a Ganache and combined with a Gianduja base to make an elegant 2 Layer Praline 4. learn how to make chocolate bars with roasted hazelnut be able to apply your own creativity and come up with your own combination 5. learn how to make our famous Almond Rocher 6. learn how to work with chocolate moulds 7. learn how to make your own Gianduja for fillings and tray pralines 8. learn how to make Chocolate Truffles the modern way by using Truffle Shells 9. learn to use Transfer Sheets for your Chocolate Decoration 10. learn how to make the best Hot Drinking Chocolate in town by using Swiss Couverture ! <b>get a 16 pcs box of Chocolates for you to bring home for free at the last day of class!</b> <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b>	JA 11	S\$398.-
Wed January 27 10:00 am - 1:00 pm	<b>Swiss Chocolate Raspberry Cake (OUR BEST SELLING CAKE !)</b> a rich, moist and delicious Chocolate Cake made with Swiss Chocolate and flavoured with Raspberries (w.eggs) <b>bring home the recipe and your own cake !</b> <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b>	JA 12	S\$140.-
Thu January 28 10:00 am - 1:00 pm	<b>Vegan Almond Chocolate Cake (New Class !)</b> A cake made entirely without Eggs and Dairy Products and filled with a Vegan Chocolate Ganache. <b>bring home the recipe and your own cake !</b> <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b>	JA 13	S\$130.-
Sat January 30 10:00 am - 1:00 pm	<b>Vegan Hazelnut Cake</b> A cake made entirely without Eggs and Dairy Products and coated with Buttercream that is made without Butter ! Yet you can't taste the difference <b>bring home the recipe and your own cake !</b> <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b>	JA 14	S\$120.-
Sun January 31 10:00 am - 3:00 pm	<b>Basic Swiss Chocolate Making (1 hr lunch break)</b> I teach you: a basic chocolate making affair, teaching you the tempering of chocolate and the reason behind it make moulded chocolates fast and easy for your party or just for you to enjoy anytime (1 recipie) learn how to cook a Ganache that will be made into "rustic" looking truffles use nothing else than 2 spoons to finish this yummy lookig chocolates how to make Swiss Bruchschoggi and Almond Rocher <b>Get 10% discount on all ingredients for sale in our shop on the day of attending class.</b> <b>16 pcs box of chocolates for you to bring home ! Terms and condition apply</b>	JA 15	S\$180.-



# Our Classes ...