

Chocolate Atelier Classes September/October/November 2016

			Fees	Sep	Oct	Nov
10:00 am-4:00 pm	Basic Swiss Chocolate Making (1 hr lunch break) Hands on! 1. I teach you a basic chocolate making affair, the tempering of chocolate and the reason behind it 2. Learn how to prepare a Ganache and combined with a Gianduja base to make an elegant 2 layer Praline 3. 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 4. Learn how to make Swiss Bruchschoggi, the famous speciality everybody loves 5. Make the popular evergreen "Almond Rocher Pralines". bring your own containers and you can bring home some of your own creations !	1	S\$ 203.30	19 26	12 19	1 22
10:00 am-4:00 pm 2 day's	Swiss Chocolate Making Extravaganza (1 hr lunch break) Hands on! (this class contains the "Basic Swiss Chocolate Making" class) 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 Swiss Bruchschoggi, the famous chocolate everybody loves 5. Learn how to make our famous Almond Rocher Pralines 6. Learn how to work with chocolate moulds 7. Learn how to make your own Gianduja for fillings and cut pralines 8. Learn how to make Chocolate Truffles the modern way by using Truffle Shells (1 recipe) 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 Couverturebring your own containers and you can bring home some of your own creations !	2	S\$ 425.86	21 22 28 29	13 14 20 21	2 3 23 24
9:30 am-4:30 pm 4 day's	Chocolate Making Master Class (1 hr lunch break) Hands on ! This class is for enthusiastic Beginners as well as professional Chefs wanting to extend their knowl- edge 1. Product knowledge of ingredients to be used in the class and available in the market 2. Preparation of fillings, Ganache, Gianduja and Liquor Syrup for Pralines and Truffles 3. Roasting and caramelization of Almonds, Hazelnut, Macadamia and rubber coating Pistachio to be used in the class 4. Chocolate coating (Panning) of caramelized Almonds and finishing with Cocoa Powder (Cocoa dusted Almonds) 5. Tempering of Couverture using a Microwave oven 6. Roasted Almonds with Sea Salt and Varnish 7. Roasted Cashew Nuts with Sea Salt & black Pepper and Varnish 7. Piping of fillings and Ganaches for Pralines (4 recipes) 8. Chocolate moulding of PC moulds 9. Finishing of Truffles with Ganache fillings (4 recipes) with round and flat enrobing 10. How to make Truffles with liquid Liquor fillings 11. How to make Bruchschoggi and Almond Rocher 12. Prepare a Ganache and combined with a Gianduja base to make an elegant 2 layer Praline (1 recipe) bring your own containers and you can bring home some of your own creations !	3	S\$ 1551.50		5 6 7 8	29 30 1 Dec 2 Dec
10:00 am-2:00 pm	Swiss Chocolate Mousse Cake (no Eggs) Our famous Evergreen, for the first time in our classes ! a delicious light Mascarpone Mousse Cake made without Gelatine suitable for Vegetarians bring home the recipe and your own cake !	4	S\$ 149.80	23	10	15
10:00 am-2:00 pm	Vegan Vegetarian Almond & Chocolate Cake (no Eggs) a rich and delicious Chocolate Cake made with European Couverture remains moist until the last bit has gone suitable for non Vegetarians bring home the recipe and your own cake !	5	S\$ 149.80	30		
10:00 am-2:00 pm	Raspberry Cream Cheese Cake (no Eggs) one of our best selling Cake and for the first time in our classes ! made with fresh frozen Raspberry Puree and no Gelatine suitable for Vegetarians bring home the recipe and your own cake !	6	S\$ 149.80		3	
10:00 am-2:00 pm	Mango Cream Cheese Cake (no Eggs) once tried, never forgotten ! made with fresh frozen Mango Puree and no Gelatine suitable for Vegetarians bring home the recipe and your own cake !	7	S\$ 149.80		26	19
10:00 am-2:00 pm	Vegetarian Swiss Carrot Cake w. Cream Cheese Icing (no Eggs) Carrot cake is a very popular cake in Switzerland and can be found in almost any of the numerous cake shops in Switzerland the eggless version was eventually created by the demand of vegetarian customers choosing a healthy lifestyle bring home the recipe and your own cake !	8	S\$ 149.80		27	
10:00 am-2:00 pm	Vegetarian Swiss Chocolate Raspberry Cake (no Eggs) a rich, moist and delicious Chocolate Cake flavoured with fresh frozen Raspberry Puree bring home the recipe and your own cake !	9	S\$ 149.80			

For register or more information, please go to our website www.chocolate-atelier.com or call +65 9107 4624.