

Chocolate Atelier Classes February 2017

Now online registration and payment through PayPal/Creditcard and Bank to Bank transfer possible !
For Bank to Bank transfer please call 9107 4624 for account information

		Code	Fees
Wed February 1 10:00 am - 2:00 pm	Vegan Ice-Cream I am teaching you 2 flavors of the best Vegan 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 ! bring home freshly made Ice-Cream and your recipe !	FE 1	S\$ 140.-
Thu February 2 10:00 am - 12:00 pm	Brownie Cake our Speciality (with eggs) Hands on ! Brownie Cake, made with Swiss Chocolate that gives you that melting feeling in your mouth ! that's how you make delicious Brownies bring home the recipe and your own cake !	FE 2	S\$ 110.-
Fri February 3 10:00 am - 2:00 pm	Matcha & Chocolate Cream Cake (no eggs) Hands on ! the latest flavor on the cake hit list and our best selling cake ! bring home the recipe and your own cake !	FE 3	S\$ 130.-
Sat/Sun February 4/5 10:00 am - 3:00 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 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 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 Couverture bring your own containers and you can bring home some of your own creations !	FE 4	S\$ 398.-
Tue February 7 10:00 am - 1:00 pm	Homebaked Cookies Hands on ! (with eggs) praline ring & cashew nut cookies piped and cut-out cookies for you to make, plain and chocolate coated bring home the recipe and your own cookies !	FE 5	S\$ 110.-
Wed February 8 10:00 am - 2:00 pm	Swiss Chocolate Mousse Cake (no Eggs) Hands on ! Our famous Evergreen, for the first time in our classes ! a delicious light Mascarpone Mousse Cake made without Gelatine bring home the recipe and your own cake !	FE 6	S\$ 120.-
Thu February 9 10:00 am - 1:00 pm	Chewy Baked Granola Bars Make your own healthy snack, ready for anywhere and anytime ! chewy and nutritious with Oatmeal, Cranberries and Peanut-butter bring home the recipe and your own Granola Bars !	FE 7	S\$ 110.-
Fri February 10 10:00 am - 2:00 pm	Chocolate Macaroon made without eggs ! (new Class) Learn the secret behind this delicious Macaroons made without eggs ! filled with a chocolate ganache made with european couverture bring home the recipe and your own cookies !	FE 8	S\$ 140.-
Sat February 11 10:00 am - 3:00 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 looking 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 !	FE 9	S\$ 180.-
Tue February 14 10:00 am - 1:00 pm	Vegan Ice-Cream I am teaching you 2 flavors of the best Vegan 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 ! bring home freshly made Ice-Cream and your recipe !	FE 10	S\$ 150.-
Wed February 15 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 !	FE 11	S\$ 120.-
Thu February 16 10:00 am - 2:00 pm	Vegan Almond & Chocolate Cake (no Eggs) Hands on ! a rich and delicious Chocolate Cake made with European Couverture remains moist until the last bit has gone bring home the recipe and your own cake !	FE 12	S\$ 130.-
Fri February 17 10:00 am - 2:00 pm	Swiss Chocolate Raspberry Cake (OUR BEST SELLING CAKE !) a rich, moist and delicious Chocolate Cake made with Swiss Chocolate and flavoured with Raspberries (no eggs) bring home the recipe and your own cake !	FE 13	S\$130.-
Sat/Sun February 18/19 10:00 am - 3:00 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 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 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 Couverture bring your own containers and you can bring home some of your own creations !	FE 14	S\$ 398.-
Mon to Sat February 20 to 25	Closed for private class		
Mon February 27 10:00 am - 2:00 pm	Vegan Ice-Cream Cake (new Class !) Hands on ! a vegan cake base filled with vegan Ice-Cream an Ice-Cream maker will be needed by you to make this at home This Ice-Cream Cake has the same mouth-feel as one made with dairy products ! bring home freshly made Ice-Cream Cake and your recipe !	FE 15	S\$ 150.-
Tue February 28 10:00 am - 2:00 pm	Mango Cream Cheese Cake (no Eggs) Hands on ! once tried, never forgotten ! made with fresh frozen Mango Puree and no Gelatine bring home the recipe and your own cake !	FE 16	S\$ 120.-

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

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