

Chocolate Atelier Classes March 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 March 1 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 ! | MA 1 | S\$ 180.- |
| CLOSED FOR CLASSES from March 2nd to March 4th <i>please come and visit us at Café Asia 2017 at Marina Bay Sands Convention Hall unit C5 (Saturday open for Public)</i> | | | |
| Tue March 7 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 ! | MA 2 | S\$ 150.- |
| Wed March 8 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 ! | MA 3 | S\$ 120.- |
| Thu March 9 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 ! | MA 4 | S\$ 130.- |
| Fri March 10 6:30 pm - 8:30 pm | Swiss Chocolate making Crash Course ! (Demo only) introduction into the World of Chocolate making in general and specifically our 2 day Swiss Chocolate making Extravaganza | MA 5 | S\$ 30.- |
| Sat/Sun March 11/12 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 make your own Gianduja for fillings and cut pralines 7. Learn how to make Chocolate Truffles the modern way by using Truffle Shells (1 recipe) 8. Learn to use Transfer Sheets for your Chocolate Decoration 9.. 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 ! | MA 6 | S\$ 398.- |
| Tue March 14 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 ! | MA 7 | S\$ 130.- |
| Wed March 15 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 ! | MA 8 | S\$ 120.- |
| Thu March 16 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 ! | MA 9 | S\$ 120.- |

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

Address: The SubZero Station's Studio, 601 Sims Drive #02-C, Pan-I Complex, Singapore 387382 (Nearest MRT Station: Aljunied)
Tel: +65 9107 4624

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| Fri March 17 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 ! | MA 10 | S\$ 110.- |
| Sat/Sun March 18/19 10:00 am - 3:00 pm 2 day's | Truffle making Bonanza Hands on ! make nothing else then Truffles for 2 day's ! This Class will enable you to make Truffles at home without complicated and expensive tools. learn an assortment of 6 different recipes (milk/white/dark) 1. Milk plain truffles 4. Milk macademia supreme truffles 2. White coconut & lemon grass truffles 5. White mango truffles 3. Dark chilli truffles 6. Dark raspberry truffles bring your own containers and you can bring home some of your own creations ! | MA 11 | S\$ 398.- |
| Tue March 21 10:00 am - 1:00 pm | Dairy Ice-Cream I am teaching you 2 flavors of the best "SubZero Station" Ice-Cream an Ice-Cream maker will be needed by you to make this at home using pre-mixes and "from scratch" recipes bring home freshly made Ice-Cream and your recipe ! | MA 12 | S\$ 150.- |
| Wed March 22 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 ! | MA 13 | S\$ 180.- |
| Thu March 23 10:00 am - 2:00 pm | Swiss Chocolate Raspberry Cake (no eggs) a rich, moist and delicious Chocolate Cake made with Swiss Chocolate and flavoured with Raspberries bring home the recipe and your own cake ! | MA 14 | S\$130.- |
| <i>we are closed for classes in Singapore from March 24th to March 26th</i> <i>we are holding classes at "Carffee" in Johor Bahru from March 24th to March 26th</i> <i>please check their website</i> | | | |
| Tue/Wed March 28/29 10:00 am - 3:00 pm 2 day's | Truffle making Bonanza Hands on ! make nothing else then Truffles for 2 day's ! This Class will enable you to make Truffles at home without complicated and expensive tools. learn an assortment of 6 different recipes (milk/white/dark) 1. Milk plain truffles 4. Milk macademia supreme truffles 2. White coconut & lemon grass truffles 5. White mango truffles 3. Dark chilli truffles 6. Dark raspberry truffles bring your own containers and you can bring home some of your own creations ! | MA 15 | S\$ 398.- |
| Thu March 30 10:00 am - 1:00 pm | Dairy Ice-Cream I am teaching you 2 flavors of the best "SubZero Station" Ice-Cream an Ice-Cream maker will be needed by you to make this at home using pre-mixes and "from scratch" recipes bring home freshly made Ice-Cream and your recipe ! | MA 16 | S\$ 150.- |
| Fri March 31 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 ! | MA 17 | S\$ 120.- |

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