

Chocolate Atelier Classes April 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

Date/Time	Class	Code	Fees/Pax
Sat/Sun April 1/2 10:00 am - 3:00 pm 2 day's	<p>Swiss Chocolate Making Extravaganza (1 hr lunch break) Hands on! (this class contains the "Basic Swiss Chocolate Making" class)</p> <p>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</p> <ol style="list-style-type: none"> learn how to do the tempering of Swiss Couverture, a process necessary when working with high quality chocolate. 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 learn how to prepare a Ganache and combined with a Gianduja base to make an elegant 2 layer Praline learn how to make Swiss Bruchschoggi, the famous Chocolate everybody loves learn how to make our famous Almond Rocher Pralines learn how to make your own Gianduja for fillings and cut pralines learn how to make Chocolate Truffles the modern way by using Truffle Shells (1 Item Hands-on and 1 recipe extra) learn to use Transfer Sheets for your Chocolate Decoration learn how to make the best hot Chocolate with Swiss Couverture <p>bring your own containers and you can bring home some of your own creations !</p>	AP 1	S\$ 398.-
Tue April 4 10:00 am - 2:00 pm	<p>Hazelnut & Chocolate Cake (no eggs & no dairy) New Class !</p> <p>Our famous Hazelnut Cake now with Dairy free Ganache a delicious moist Cake for the whole family bring home the recipe and your own cake !</p>	AP 2	S\$ 130.-
Wed April 5 10:00 am - 2:00 pm	<p>Matcha & Chocolate Cream Cake (no eggs)</p> <p>the latest flavor on the cake hit list and our best selling cake ! bring home the recipe and your own cake !</p>	AP 3	S\$ 130.-
Tue April 11 10:00 am - 3:00 pm	<p>Basic Swiss Chocolate Making (1 hr lunch break) Hands on!</p> <ol style="list-style-type: none"> I teach you a basic chocolate making affair, the tempering of chocolate and the reason behind it learn how to prepare a Ganache and combined with a Gianduja base to make an elegant 2 layer Praline 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 learn how to make our famous Swiss Bruchschoggi make the popular evergreen "Almond Rocher Pralines". <p>bring your own containers and you can bring home some of your own creations !</p>	AP 4	S\$ 180.-
Wed April 12 10:00 am - 1:00 pm	<p>Vegan Gelato</p> <p>I am teaching you 2 flavors of the best Vegan Gelato after lots of experimenting I have been able to create the perfect combination that Customers comment by "Yummy !" This Gelato has the same mouth-feel as Gelato made with dairy products ! bring home freshly made Gelato and your recipe !</p>	AP 5	S\$ 150.-
Thu April 13 10:00 am - 2:00 pm	<p>Swiss Chocolate Raspberry Cake (no eggs)</p> <p>a rich, moist and delicious Chocolate Cake made with Swiss Chocolate and flavoured with Raspberries bring home the recipe and your own cake !</p>	AP 6	S\$130.-
Fri April 14 10:00 am - 2:00 pm	<p>Raspberry Cream Cheese Cake (no eggs)</p> <p>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 !</p>	AP 7	S\$ 120.-
Sat April 15 10:00 am - 2:00 pm	<p>Mango Cream Cheese Cake (no eggs)</p> <p>once tried, never forgotten ! made with fresh frozen Mango Puree and no Gelatine bring home the recipe and your own cake !</p>	AP 8	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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Date/Time	Class	Code	Fees/Pax
Mon April 17 10:00 am - 2:00 pm	Matcha & Chocolate Cream Cake (no eggs) the latest flavor on the cake hit list and our best selling cake ! bring home the recipe and your own cake !	AP 9	S\$ 130.-
Tue April 18 10:00 am - 2:00 pm	Vegan Almond & Chocolate Cake (no eggs) 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 !	AP 10	S\$ 130.-
Wed April 19 10:00 am - 1:00 pm	Dairy Gelato I am teaching you 2 flavors of the best "SubZero Station" Gelato using pre-mixes and "from scratch" recipes bring home freshly made Gelato and your recipe !	AP 11	S\$ 150.-
Thu April 20 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 !	AP 12	S\$ 110.-
Tue/Wed April 25/26 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 !	AP 13	S\$ 398.-
Thu April 27 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 !	AP 14	S\$130.-
Fri April 28 10:00 am - 2:00 pm	Hazelnut & Chocolate Cake (no eggs & no dairy) New Class ! Our famous Hazelnut Cake now with Dairy free Ganache a delicious moist Cake for the whole family bring home the recipe and your own cake !	AP 15	S\$ 130.-

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