

Chocolate Atelier Classes May 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
Tue May 2 10:00 am - 2:00 pm	Sacher Tart (w.eggs) New Class ! based on a very old recipe from Luzern Switzerland this chocolate and hazelnut cake originated in Austria and was made better in Switzerland ! bring home the recipe and your own cake !	MA 1	S\$ 130.-
Wed May 3 10:00 am - 2:00 pm	Pate a Choux (Profiteroles) (w.eggs) New Class ! come and learn how to make this evergreen from the chef himself to be used for pastries, eclaires and "Swan" for decoration bring home the recipe and your own pastries !	MA 2	S\$ 120.-
Fri May 5 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 !	MA 3	S\$ 130.-
Sat May 6 12:00 noon - 4:00 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 !	MA 4	S\$ 130.-
Sun May 7 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 !	MA 5	S\$ 130.-
Mon/Tue May 8/9 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 Item Hands-on and 1 recipe extra) 8. learn to use Transfer Sheets for your Chocolate Decoration 9. learn how to make the best hot Chocolate with Swiss Couverture bring your own containers and you can bring home some of your own creations !	MA 6	S\$ 398.-
Fri May 12 1:00 pm - 5:00 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 7	S\$130.-
Sat May 13 1:00 pm - 5:00 pm	Mango Cream Cheese Cake (no eggs) 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.-
Sun May 14 10:00 am - 1:00 pm	Vegan Gelato 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 !	MA 9	S\$ 150.-
Tue May 16 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 our famous Swiss Bruchschoggi 5. make the popular evergreen "Almond Rocher Pralines". bring your own containers and you can bring home some of your own creations !	MA 10	S\$ 180.-
Thu May 18 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 11	S\$ 120.-
Fri May 19 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 !	MA 12	S\$ 130.-
Sat May 20 1:00 pm - 5:00 pm	Sacher Tart (w.eggs) New Class ! based on a very old recipe from Luzern Switzerland this chocolate and hazelnut cake originated in Austria and was made better in Switzerland ! bring home the recipe and your own cake !	MA 13	S\$ 130.-
Sun May 21 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 !	MA 14	S\$ 150.-
Wed May 24 10:00 am - 2:00 pm	Pate a Choux (Profiteroles) (w.eggs) New Class ! come and learn how to make this evergreen from the chef himself to be used for pastries, eclaires and "Swan" for decoration bring home the recipe and your own pastries !	MA 15	S\$ 120.-
Thu May 25 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 our famous Swiss Bruchschoggi 5. make the popular evergreen "Almond Rocher Pralines". bring your own containers and you can bring home some of your own creations !	MA 16	S\$ 180.-
Sun May 28 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 17	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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