

# Chocolate Atelier Classes July 2017

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For Bank to Bank transfer please call 9107 4624 for account information

Date/Time	Class	Code	Fees/ Pax
Wed July 5 10:00 am - 2:00 pm	<b>Matcha &amp; Chocolate Cream Cake (no eggs)</b> the latest flavor on the cake hit list and our best selling cake ! made with high grade pure Matcha Powder from Japan and Mascarpone Cream from Italy bring home the recipe and your own cake !	JL 1	SS 140.-
Thu July 6 10:00 am - 2:00 pm	<b>Sacher Tart (w.eggs) New Class !</b> <b>based on a very old recipe from Luzern Switzerland</b> this chocolate and hazelnut cake originated in Austria and was made better in Switzerland ! made with Cocoa Powder from France and Couverture from Europe bring home the recipe and your own cake !	JL 2	SS 130.-
Fri July 7 10:00 am - 2:00 pm	<b>Tiramisu Cake w. Alcohol (no eggs) New Class !</b> the irresistible Cake juicy and delicate known the World over made with Amaretto Liqueur and Mascarpone Cream from Italy bring home the recipe and your own cake !	JL 3	SS 140.-
Sat July 8 10:00 am - 1:00 pm	<b>Vegan Gelato</b> <b>I am teaching you 2 flavors of the best Vegan Gelato</b> 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 ! We are only using fresh fruit puree and nut paste and no flavoring or colouring is added bring home freshly made Gelato and your recipe !	JL 4	SS 150.-
Tue July 11 10:00 am - 2:00 pm	<b>Vegan Almond &amp; Chocolate Cake (no eggs)</b> 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 !	JL 5	SS 130.-
Wed July 12 10:00 am - 2:00 pm	<b>Hazelnut &amp; Chocolate Cake (no eggs &amp; no dairy) New Class !</b> Our famous Hazelnut Cake now with Dairy free Ganache and using pure Hazelnut Paste a delicious moist Cake for the whole family bring home the recipe and your own cake !	JL 6	SS 130.-
Thu July 13 10:00 am - 2:00 pm	<b>Swiss Chocolate Raspberry Cake (no eggs)</b> a rich, moist and delicious Chocolate Cake made with Swiss Chocolate and flavoured with Raspberrie puree using Swiss Couverture is giving this Cake that special Extra bring home the recipe and your own cake !	JL 7	SS140.-
Fri July 14 10:00 am - 1:00 pm	<b>Dairy Gelato</b> I am teaching you 2 flavors of the best "SubZero Station" Gelato using pre-mixes and "from scratch" recipes we are only using fresh fruit Puree and nut pastes, no flavoring or food colouring added bring home freshly made Gelato and your recipe !	JL 8	SS 150.-
Sat/Sun July 15/16 10:00 am - 3:00 pm 2 day's	<b>Swiss Chocolate Making Extravaganza (1 hr lunch break) Hands on!</b> (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 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 !	JL 9	SS 398.-
Tue July 18 10:00 am - 2:00 pm	<b>Mango Cream Cheese Cake (no eggs)</b> once tried, never forgotten ! made with fresh frozen Mango Puree and no Gelatine bring home the recipe and your own cake !	JL 10	SS 130.-
Wed July 19 10:00 am - 1:00 pm	<b>Vegan Gelato</b> 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 ! We are only using fresh fruit puree and nut paste and no flavoring or colouring is added bring home freshly made Gelato and your recipe !	JL 11	SS 150.-
Thu July 20 10:00 am - 3:00 pm	<b>Basic Swiss Chocolate Making (1 hr lunch break) Hands on!</b> 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 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 !	JL 12	SS 180.-
Sat July 22 10:00 am - 2:00 pm	<b>Tiramisu Cake w. Alcohol (no eggs) New Class !</b> the irresistible Cake juicy and delicate known the World over made with Amaretto Liqueur and Mascarpone Cream from Italy bring home the recipe and your own cake !	JL 13	SS 140.-
Tue July 25 10:00 am - 2:00 pm	<b>Sacher Tart (w.eggs) New Class !</b> based on a very old recipe from Luzern Switzerland this chocolate and hazelnut cake originated in Austria and was made better in Switzerland ! made with Cocoa Powder from France and Couverture from Europe bring home the recipe and your own cake !	JL 14	SS 130.-
Wed July 26 10:00 am - 2:00 pm	<b>Swiss Chocolate Mousse Cake (no Eggs) Hands on !</b> 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 !	JL 15	SS 130.-
Fri July 28 10:00 am - 3:00 pm	<b>Basic Swiss Chocolate Making (1 hr lunch break) Hands on!</b> 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 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 !	JL 16	SS 180.-
Sat July 29 10:00 am - 2:00 pm	<b>Matcha &amp; Chocolate Cream Cake (no eggs)</b> the latest flavor on the cake hit list and our best selling cake ! made with high grade pure Matcha Powder from Japan and Mascarpone Cream from Italy bring home the recipe and your own cake !	JL 17	SS 140.-

For register or more information, please go to our website [www.chocolate-atelier.com](http://www.chocolate-atelier.com) or call +65 9107 4624.

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