

## Chocolate Atelier Classes September 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
<b>Tue Sept 5</b> 10:00 am - 2:00 pm	<b>Cocoa Dusted Almonds New Class !</b> our famous House Speciality now in our class program store it as a ready made Snack in your Refrigerator and it will stay fresh up to 1 year ! bring home the recipe and your own chocolate almonds !	SE 1	S\$ 150.-
<b>Wed Sept 6</b> 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 !	SE 2	S\$ 140.-
<b>Fri Sept 8</b> 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 !	SE 3	S\$ 130.-
<b>Sat Sept 9</b> 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 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 !	SE 4	S\$ 180.-
<b>Tue Sept 12</b> 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 !	SE 5	S\$ 140.-
<b>Wed Sept 13</b> 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 Liquor and Mascarpone Cream from Italy bring home the recipe and your own cake !	SE 6	S\$ 140.-
<b>Fri Sept 15</b> 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 !	SE 7	S\$ 150.-
<b>Sat/Sun Sept 16/17</b> 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 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 !	SE 8	S\$ 398.-
<b>Tue Sept 19</b> 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 !	SE 9	S\$ 130.-

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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