



## Chocolate Atelier Classes October 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 Oct 3 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 !	OC 1	S\$ 150.-
Wed Oct 4 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 !	OC 2	S\$ 140.-
Fri Oct 6 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 !	OC 3	S\$ 130.-
Sat Oct 7 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 !	OC 4	S\$ 180.-
Tue Oct 10 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 Raspberrie puree using Swiss Couverture is giving this Cake that special Extra bring home the recipe and your own cake !	OC 5	S\$ 140.-
Wed Oct 11 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 !	OC 6	S\$ 140.-
Fri Oct 13 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 !	OC 7	S\$ 150.-
Sat/Sun Oct 14/15 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 !	OC 8	S\$ 398.-
Tue Oct 17 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 !	OC 9	S\$ 130.-
Wed Oct 18 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 !	OC 10	S\$ 140.-
Fri Oct 20 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 !	OC 11	S\$ 150.-
Sat Oct 21 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 !	OC 12	S\$ 180.-
Tue Oct 24 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 !	OC 13	S\$ 150.-
Wed Oct 25 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 !	OC 14	S\$ 130.-
Fri Oct 27 10:00 am - 2:00 pm	<b>Raspberry Cream Cheese Cake (no eggs)</b> made with fresh frozen Raspberry Puree and no Gelatine suitable for Vegetarians bring home the recipe and your own cake !	OC 15	S\$ 130.-
Sat Oct 28 10:00 am - 2:00 pm	<b>Vegetarian Swiss Carrot Cake w. Cream Cheese Icing (no Eggs)</b> Carrot cake is a very popular cake in Switzerland and can be found in almost any of the numerous cake shops in Switzerland the eggless version was eventually created by the demand of vegetarian customers choosing a healthy lifestyle bring home the recipe and your own cake !	OC 16	S\$ 140.-
Tue Oct 31 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 !	OC 17	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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