



Chocolate Atelier Classes December 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
Fri Dec 1 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 ! 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 ! Bring your own Freezer Box !	DC 1	S\$ 150.-
Sat Dec 2 10:00 am - 2:00 pm	Cocoa Dusted Almonds New Class ! 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 !	DC 2	S\$ 150.-
Sun Dec 3 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 Gianduia 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 !	DC 3	S\$ 180.-
Tue Dec 5 10:00 am - 2:00 pm	Hazelnut & Chocolate Cake (no eggs & no dairy) New Class ! 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 !	DC 4	S\$ 130.-
Wed Dec 6 10:00 am - 2:00 pm	Tiramisu Cake w. Alcohol (no eggs) New Class ! 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 !	DC 5	S\$ 140.-
Thu Dec 7 10:00 am - 2:00 pm	Baking Christmas Cookies learn how to make Cinnamon Stars, Chocolate Brunsli and Mailander. the most popular cookies during Christmas Season. bring home the recipe and your own cookies !	DC 6	S\$140.-
Mon Dec 11 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 Gianduia 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 !	DC 7	S\$ 180.-
Tue Dec 12 10:00 am - 2:00 pm	Almond Snowflakes Cookies (back by popular demand !) this fluffy yet crunchy and delicious cookie is a treat for any occasion but especially Christmas ! (w.eggs) bring home the recipe and your own cookies !	DC 8	S\$ 140.-
Wed/Thu Dec 13/14 10:00 am - 3:00 pm 2 day's	Bean to Bar Chocolate making New Class, new in Singapore! this class shows you the process how to actually make chocolate from scrap which will be in the conching machine over night we are using the best organic Beans you can get and besides raw Sugar and Cocoa Butter no other additives you can learn how to temper the chocolate and make moulded pralines for you to take home we are using our own homemade Hazelnut Gianduia for the filling bring your own containers and you can bring home some of your own creations !	DC 9	S\$ 398.-
Sat Dec 16 10:00 am - 2:00 pm	Christmas Stollen Baking (New Class!) come and make your own Stollen under the supervision of the Chef himself that's a Christmas speciality from Europe that you can only find during Festive Season now you can learn how to make it yourself at home ! bring home the recipe and your own Stollen !	DC 10	S\$ 140.-
Sun Dec 17 10:00 am - 2:00 pm	Cocoa Dusted Almonds New Class ! 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 !	DC 11	S\$ 150.-
Mon Dec 18 10:00 am - 2:00 pm	Baking Christmas Cookies learn how to make Cinnamon Stars, Chocolate Brunsli and Mailander. the most popular cookies during Christmas Season. bring home the recipe and your own cookies !	DC 12	S\$140.-
Tue/Wed Dec 19/20 10:00 am - 3:00 pm 2 day's	Bean to Bar Chocolate making New Class, new in Singapore! this class shows you the process how to actually make chocolate from scrap which will be in the conching machine over night we are using the best organic Beans you can get and besides raw Sugar and Cocoa Butter no other additives you can learn how to temper the chocolate and make moulded pralines for you to take home we are using our own homemade Hazelnut Gianduia for the filling bring your own containers and you can bring home some of your own creations !	DC 13	S\$ 398.-
Thu Dec 21 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 Gianduia 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 !	DC 14	S\$ 180.-
Friday Dec 22 10:00 am - 2:00 pm	Christmas Stollen Baking (New Class!) come and make your own Stollen under the supervision of the Chef himself that's a Christmas speciality from Europe that you can only find during Festive Season now you can learn how to make it yourself at home ! bring home the recipe and your own Stollen !	DC 15	S\$ 140.-
Thu/Fri Dec 28/29 10:00 am - 3:00 pm 2 day's	Bean to Bar Chocolate making New Class, new in Singapore! this class shows you the process how to actually make chocolate from scrap which will be in the conching machine over night we are using the best organic Beans you can get and besides raw Sugar and Cocoa Butter no other additives you can learn how to temper the chocolate and make moulded pralines for you to take home we are using our own homemade Hazelnut Gianduia for the filling bring your own containers and you can bring home some of your own creations !	DC 16	S\$ 398.-

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)

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