



## Chocolate Atelier Classes January 2018

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
Tue Jan 2 10:00 am - 2:00 pm	<b>Tiramisu Cake w. Alcohol (no eggs, no Gelatine)</b> the irresistible Cake juicy and delicate known the World over <b>made with Amaretto Liqueur and Mascarpone Cream from Italy</b> <b>bring home the recipe and your own cake !</b>	JA 1	SS 140.-
Wed Jan 3 10:00 am - 1:00 pm	<b>Vegan Gelato</b> <b>Gelato has a lower Fat content than Ice Cream.</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, now made with my secret Ingredients ! We are only using fresh fruit puree and nut paste and no flavoring or colouring is added <b>bring home freshly made Gelato and your recipe ! Bring your own Freezer Box !</b>	JA 2	SS 150.-
Thu Jan 4 10:00 am - 2:00 pm	<b>Hazelnut &amp; Chocolate Cake (no eggs &amp; no dairy)</b> <b>Our famous Hazelnut Cake now with Dairy free Ganache and using pure home made Hazelnut Paste</b> a delicious moist Cake for the whole family <b>bring home the recipe and your own cake !</b>	JA 3	SS 130.-
Fri Jan 5 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". <b>bring your own containers and you can bring home some of your own creations !</b>	JA 4	SS 180.-
Sat/Sun Jan 6/7 10:00 am - 3:00 pm 2 day's	<b>Bean to Bar Chocolate making New Class, new in Singapore!</b> this class shows you the process how to actually make chocolate from scratch which will be in the conching machine over night <b>we are using the best organic Beans from Fiji and besides Sugar and Cocoa Butter no other additives</b> you can learn how to temper the chocolate and make moulded pralines for you to take home <b>we are using our own homemade Hazelnut Gianduja for the filling</b> <b>bring your own containers and you can bring home some of your own creations !</b>	JA 5	SS 398.-
Tue Jan 9 10:00 am - 2:00 pm	<b>Cocoa Dusted Almonds Extra Surfin New Class !</b> our famous House Speciality now with dark couverture made by our own Chef ! we are using Bean to Bar Couverture that does not contain any Dairy Product, so suitable for Vegans store it as a ready made Snack in your Refrigerator and it will stay fresh up to 1 year ! <b>bring home the recipe and your own extra dark chocolate almonds !</b>	JA 6	SS 160.-
Wed Jan 10 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 <b>bring home the recipe and your own cake !</b>	JA 7	SS 140.-
Thu Jan 11 10:00 am - 2:00 pm	<b>Mango Cream Cheese Cake (no eggs, no Gelatine)</b> once tried, never forgotten ! <b>made with fresh frozen Mango Puree and no Gelatine</b> <b>bring home the recipe and your own cake !</b>	JA 8	SS 130.-
Sat/Sun Jan 13/14 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 moulded Chocolates with fillings <b>bring your own containers and you can bring home some of your own creations !</b>	JA 9	SS 398.-
Tue Jan 16 10:00 am - 2:00 pm	<b>Swiss Chocolate Mousse Cake (no Eggs, no Gelatine)</b> <b>Our famous Evergreen, for the first time in our classes !</b> a delicious light Mascarpone Mousse Cake made with dark Swiss Couverture <b>bring home the recipe and your own cake !</b>	JA 10	SS 140.-
Wed Jan 17 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 <b>bring home freshly made Gelato and your recipe ! Bring your own Freezer Bag</b>	JA 11	SS 150.-
Sat/Sun Jan 20/21 10:00 am - 3:00 pm 2 day's	<b>Bean to Bar Chocolate making New Class, new in Singapore!</b> this class shows you the process how to actually make chocolate from scratch which will be in the conching machine over night we are using the best organic Beans from Fiji and besides Sugar and Cocoa Butter no other additives you can learn how to temper the chocolate and make moulded pralines for you to take home <b>we are using our own homemade Hazelnut Gianduja for the filling</b> <b>bring your own containers and you can bring home some of your own creations !</b>	JA 12	SS 398.-
Tue Jan 23 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". <b>bring your own containers and you can bring home some of your own creations !</b>	JA 13	SS 180.-
Wed Jan 24 10:00 am - 1:00 pm	<b>Vegan Gelato</b> <b>Gelato has a lower Fat content than Ice Cream.</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, now made with my secret Ingredients ! <b>We are only using fresh fruit puree and nut paste and no flavoring or colouring is added</b> <b>bring home freshly made Gelato and your recipe ! Bring your own Freezer Box !</b>	JA 14	SS 150.-
Fri Jan 26 10:00 am - 2:00 pm	Hazelnut & Chocolate Cake (no eggs & no dairy) Our famous Hazelnut Cake now with Dairy free Ganache and using pure home made Hazelnut Paste a delicious moist Cake for the whole family <b>bring home the recipe and your own cake !</b>	JA 15	SS 130.-
Sat Jan 27 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". <b>bring your own containers and you can bring home some of your own creations !</b>	JA 16	SS 180.-
Tue/Wed Jan 30/31 10:00 am - 3:00 pm 2 day's	<b>Bean to Bar Chocolate making New Class, new in Singapore!</b> this class shows you the process how to actually make chocolate from scratch which will be in the conching machine over night we are using the best organic Beans from Fiji and besides Sugar and Cocoa Butter no other additives you can learn how to temper the chocolate and make moulded pralines for you to take home <b>we are using our own homemade Hazelnut Gianduja for the filling</b> <b>bring your own containers and you can bring home some of your own creations !</b>	JA 17	SS 398.-

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

Address: The SubZero Statio Address: The SubZero Station's Studio, 601 Sims Drive #02-C, Pan-I Complex, Singapore 387382 (Nearest MRT Station: Aljunied)  
Tel: +65 9107 4624