



<div>Chocolate Atelier Classes November 2017</div> <div>Now online registration and payment trough PayPal/Creditcard and Bank to Bank transfer possible !</div> <div>For Bank to Bank transfer please call 9107 4624 for account information</div>			
Date/Time	Class	Code	Fees/ Pax
Wed Nov 1 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 !	NO 1	S\$ 150.-
Thu Nov 2 10:00 am - 2:00 pm	<b>Chocolate Chocolate Chips Cake (with eggs) New Class !</b> you are looking for a chocolate cake that realy tastes of chocolate, here you can learn how to make one. made with Chocolate Couverture and Chocolate Chips to realy entice your taste buds ! bring home the recipe and your own cake !	NO 2	S\$ 140.-
Fri Nov 3 10:00 am - 1:00 pm	<b>Chewy Baked Granola Bars new Class !</b> Make your own healthy snack, ready for anywhere and anytime ! chewy and nutritious with Oatmeal, Cranberries and Home made Hazelnut Butter bring home the recipe and your own Granola Bars !	NO 3	S\$ 130.-
Sat Nov 4 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 !	NO 4	S\$ 180.-
Mon Nov 6 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 !	NO 5	S\$ 140.-
Tue Nov 7 10:00 am - 1:00 pm	<b>Chewy Baked Granola Bars new Class !</b> Make your own healthy snack, ready for anywhere and anytime ! chewy and nutritious with Oatmeal, Cranberries and Home made Hazelnut Butter bring home the recipe and your own Granola Bars !	NO 6	S\$ 130.-
Wed Nov 8 10:00 am - 2:00 pm	<b>Tiramisu Cake w. Alcohol (no eggs) New Class !</b> the iresistable 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 !	NO 7	S\$ 140.-
Thu Nov 9 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 !	NO 8	S\$ 150.-
Sat/Sun Nov 11/12 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 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 Gianduja for the filling bring your own containers and you can bring home some of your own creations !	NO 9	S\$ 398.-
Mon Nov 13 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 !	NO 10	S\$ 130.-
Tue Nov 14 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 !	NO 11	S\$ 140.-
Fri Nov 17 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 !	NO 12	S\$ 180.-
Sat Nov 18 10:00 am - 1:00 pm	<b>Chewy Baked Granola Bars new Class !</b> Make your own healthy snack, ready for anywhere and anytime ! chewy and nutritious with Oatmeal, Cranberries and Home made Hazelnut Butter bring home the recipe and your own Granola Bars !	NO 13	S\$ 130.-
Mon Nov 20 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 !	NO 14	S\$ 130.-
Tue Nov 21 10:00 am - 2:00 pm	<b>Chocolate Chocolate Chips Cake (with eggs) New Class !</b> you are looking for a chocolate cake that realy tastes of chocolate, here you can learn how to make one. made with Chocolate Couverture and Chocolate Chips to realy entice your taste buds ! bring home the recipe and your own cake !	NO 15	S\$ 140.-
Wed Nov 22 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 !	NO 16	S\$ 150.-

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