**ADVANCED CHOCOLATES CLASS**

**Techniques:**

* Tempering-
	+ Seeding
	+ Tabling
* Tempering cocoa butter
* Shell molding
* Hand rolling truffles
* Dipping chocolates
* Cocoa butter color décor. Spraying, sprinkling etc.
* Preparing garnishes

**Products:**

* Bon Bons
	+ Masala Chai
	+ Almond praline
	+ Coconut white chocolate
* Rolled Truffles
	+ Espresso poodle truffles
	+ Rum truffles
* Dipped
	+ Earl grey milk chocolate
	+ Ginger sticks
* Chocolate décor
	+ Chocolate discs
	+ Chocolate straws
	+ Spirals
	+ Feathers
	+ Cocoa butter pieces
	+ Chocolate flowers
	+ Chocolate cups