**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