



## ONLINE -LIVE 3 DAYS ADVANCED CHOCOLATES CLASS

### Techniques:

- Tempering-
  - Seeding
  - Tabling
- Tempering cocoa butter
- Shell molding
- Hand rolling truffles
- Dipping chocolates (enrobing methods)
- Fillings for Bonbons
- How to layer fillings
- Cocoa butter color décor. Spraying, sprinkling etc.
- Preparing garnishes

### Products:

- Bon Bons
  - Blueberry Coconut Cheesecake
  - Gianduja Praline crunch
  - Lemon Lime Meringue
  - Classic Salted Butter Caramel
- Rolled Truffles
  - Espresso poodle truffles
  - Rum truffles
  - Roasted Almond
- Dipped and enrobed
  - White Chocolate Baileys
  - Mint Julep
  - Spiced Apricot Ganache
- Classic Mendiants
- Chocolate Barks
- Chocolate décor – 10 types
  - Chocolate discs
  - Chocolate straws



- Spirals
- Feathers
- Colour Square
- Chocolate flowers
- Chocolate cups
- Chocolate petals
- White chocolate banana chips
- Chocolate marble thin cigar

Note:

- 1) We will be teaching with only couverture chocolate however we will introduce you to compound chocolate as well.
- 2) It is a virtual make along class. Doubt solving will be conducted during the class only
- 3) Students will be provided with written recipes.
- 4) This is a certificate course. An E-Certificate will be sent to you after the completion of the course.
- 5) We will be providing you with ingredients list once you register.
- 6) Dates: 3<sup>rd</sup> September to 5<sup>th</sup> September 2020.
- 7) Timing: 10am to 2:00pm, the last day (5<sup>th</sup> Sept) will be till 3:30pm
- 8) Zoom Recording will be provided to you and it will be downloadable.
- 9) The timeline will be shared with you once you register.
- 10) Students will be provided with an ingredient list as soon as they register. If you are not getting something in particular, please contact us. We will be providing you with our vendor's number from Mumbai and you can get the material couriered to your city at the earliest