

ADVANCED CHOCOLATES CLASS

Techniques:

- Tempering-
 - Seeding
 - Tabling
- Tempering cocoa butter
- Shell molding
- Hand rolling truffles
- Dipping chocolates
- Cocoa butter color décor
- Preparing garnishes

Products:

- Bon Bons
 - Masala Chai
 - Hazelnut espresso
 - White chocolate baileys
- Rolled Truffles
 - Toasted almond coffee 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
- Chocolate petit fours
 - Chocolate bark – Cranberry Pistachio
 - French Mendiants

