



Summer 2018 Adult Chocolatier Series

Seldom is a Chocolatier limited to chocolate-based sweets. In an ever-changing landscape of ingredients for making amazing confections, today's creations are born with the knowledge and experience of flavor, texture, smell, and the understanding of the processes and techniques used to make confections. Of course at the heart of every chocolatier is an adventurous spirit to try something new!

Summer 2018 classes are enrichment experiences for adults, where they can learn, experiment, try something new, be artistic and creative, and enjoy treats at the end of the class. What could possibly be any better than that! Sign up early – classes are limited to 12 participants and they fill up quickly.

Chocolate Fruit “Basket”

Welcome summer with chocolate covered fruits (fresh, dried and glazed). We'll dip the rim of a waffle bowl in chocolate and then get ready to dip fruit, make creative mini fruit kabob, and make bonbon size mini fruit cups. Each piece will be dipped and decorated with chocolate before putting the luscious fruit “basket” together. This will be a delicious and unique arrangement of fruits and chocolate!

Class Pricing: \$18.00

Tuesday June 19th 5:30pm-7pm

Artisan S'mores

Create a collection of 5 “truffled” and cream artisan **S'Mores!** We'll use different combinations of chocolate, marshmallow and grahams, and add more ingredients to and new ideas to “envision” a **S'More** and then create it! Channel your creativity into unique recipes with unusual but fabulous flavor combinations. As always, a creative and fun time for this popular class!

Class Pricing: \$18.00

Wednesday July 11th 5:30pm-7:00pm

Call to Register: (717) 697-6950