



Spring 2019 Teen Chocolatier Series (Ages 12-16 years)

Learn about chocolate and how to hand make your personal creations to give as gifts to friends, family, or yourself! Each class will focus on specific projects where 1-2 techniques used by a chocolatier will be taught and used to make 2+ specific chocolate treats based on the class. Skills that will be learned and perfected during each class include learning how to:

- Melt milk, dark and white chocolate
- Experiment with coloring white chocolate and creating “special effects”
- Learn how to incorporate flavorings into chocolate (for example, raspberry, peppermint...)
- Learn pastry bag skills to fill molds and decorate finished pieces.
- Use chocolate molds to make chocolate pieces; learn how to paint molds to add color prior to filling.
- Use a dipping fork to dip pretzels and cookies in chocolate and add toppings (such as mini chocolate chips, crushed toffee, sprinkles and more!)
- Design gift packaging for your chocolate creations

All supplies, ingredients and gift-packaging materials are provided for each class. Please bring a clean washable shirt to wear over your clothes.

Class Pricing

1 class: \$18.00

2 or more classes: \$16 each

April: Easter 3-D Bunny Basket Chocolate Bark

Think of all the shapes, colors and textures of an Easter basket and then design a “flat” Easter basket as a chocolate bark. Grass (learn how to tint coconut), jelly beans, solid chocolate pieces, learn to make a 3-D bunny and how to shell a mold and fill with peanut butter cream. The perfect table centerpiece on the Easter dinner table, and delicious to eat when done, this class is very creative and artistic!

Allow 1 ¼ hours for this class!

Saturday March 30th

1:00pm-2:15pm

Call to Register: (717) 697-6950