



Winter 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

February: Chocolate Valentine Box

Learn how to make a 3 dimension heart shaped box using chocolate including a base and a lid; create handmade chocolate pieces and nonpareils, and fill the base of the box to the top, and then add the lid. This lovely box is approximately 4” x 4” and 1” deep with a decorative lid. Once made and filled, it will be packaged for gift giving or sharing with the family.

Saturday January 26th 1:00pm-2:15pm

Call to Register: (717) 697-6950