



Summer 2019 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.

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 17th

5:30pm-7:00pm

Chocolate & Wine Tasting with Chocolate Popcorn Bark

Chocolate and Wine are the perfect pairing if the chocolate and wine are carefully selected to enhance the flavor of each! Come enjoy this fun class as a date night, with your BFF, or solo! It promises to be an informative, tastefully delicious time as we share information about wine, chocolate, how to pair them to enhance their flavor, and then TASTE a selection of 3 wines with milk, dark, and white international chocolates from around the world.

Then we'll have fun making 2 varieties of chocolate popcorn bark - a sweet and salty mix that is the perfect snack to take home and enjoy!

Class Pricing: \$20.00

Wednesday, July 31st

5:30pm-7:00pm

Call to Register: (717) 697-6950