

Chocolate Skills Workshop - One To One

An Intensive Saturday Morning Workshop

10.00am - 1.00pm

All Levels, beginners welcome

The aim of this course is to teach you chocolate skills that you can easily re-use at home

One To One

Intensive Chocolate Skills Workshop'

All Levels

A Saturday Morning

10.00pm - 1.00pm

A jam-packed three hour workshop where you will learn how to correctly prepare (temper) your chocolate using the microwave method. You will hand make a heart shaped box, pipe a message on the lid, learn how to make ganache fillings for chocolates and go on to make your own collettes, truffles & florentines.

Everything you make will be neatly packaged ready for you to take home

(All materials, equipment & packaging is included in the price)

Tutor: Hannah Collison

Venue: The Studio, Caterham

£90.00

(Small group bookings are also available. A price will be advised when you enquire)

Make a Booking Enquiry