

## Half Day Workshop - Chocolate Skills for Celebration Cakes

DATE TO BE ADVISED 2010

10am - 2pm

A practical course covering the techniques needed to glaze your cake, temper chocolate at home, use patterned transfer sheets, create piped chocolate decorations, chocolate ribbons and other decorative ideas.

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A practical course covering the techniques needed to glaze your cake, temper chocolate at home, use patterned transfer sheets, create piped chocolate decorations, chocolate ribbons and other decorative ideas.

You bring a 6 inch chocolate sponge cake

split and filled with butter cream, an 8" board & a tall 8" box with lid

All chocolate, other materials and equipment are provided.

£70.00

(max 4 students)

Make a Booking Enquiry