

ADVANCED CHOCOLATES AND CHRISTMAS MOULDED FIGURES

COURSE THREE

Students will again be shown how to temper chocolate using the seeding method

Students will then proceed to temper chocolate using the seeding method.

A chocolate centre piece will be made by the students with a Christmas theme for the production and presentation of an assortment of truffles filled centres and enrobed and cut pralines, wrapped and presented in display cellophane for the students to take home.

Students will also make flavoured ganache fillings for the centres of the truffle shells also the making of the chocolate centres and their fillings plus the flavouring and cutting of hard ganache for dipping and finishing.

Students will also make a themed coloured Christmas moulded item this will be after a demonstration on this process.

Santa Claus Snowman Christmas fairy boot/bell etc this will be the student's choice

The session again will also include the use of colours for the shading of chocolate and the dusting and spraying of chocolate to give visual appeal also the use of spraying painting coloured cocoa butter into praline shells and the piping and filling of coloured chocolate into the various Christmas moulds.

The estimated duration of the course will be six hours with a start time of 9.30am – 3.30pm

This course is aimed for the students who have already attended the beginners/intermediate courses or have previous experience with the use of chocolate and are confident in the use of the above methods and will also give the students the ability to use their own creative expressions in the finishing and decoration of chocolate work.

Date for the course: 25/11/2011

Price for the course: £60.00

This course is kindly sponsored by CALLEBAUT