

Baravelli's

ARTISAN CHOCOLATIER

Truffle Making Level 1

Even if you've never set foot in a kitchen before, our expert Chocolatier will teach you everything you need to know about making gorgeous chocolate truffles.

During your 3 hour course you will:

Learn about the origins of cocoa and a brief history of chocolate

Learn how to temper chocolate – easily

Understand what ganaches and emulsions are

Learn how to make a water ganache

Learn how to make a cream ganache

Discuss and understand factors affecting shelf life

Enrobe and decorate your truffles

Package and present your chocolates

Baravelli's were the first people in Wales to make bean to bar chocolate and your tutor, Emma Baravelli is an award winning Master Chocolatier

Cost: £50.00 per person

Apron and gloves will be provided

Tea and coffee will be served and you will take home the truffles that you make

Place are limited to 6 truffle makers per course

To book

Telephone: +44 1492 330540

e-mail: sweetstuff@baravellis.com

Or visit the shop