

Chocolate Master Class

This is your chance to learn from the Master in private class in Jakarta. With a focus on producing your own chocolate creations, this Class will provide you with the skills in tempering chocolate, filling, moulding and airbrushing. Join us in this exclusive opportunity to indulge in chocolate and fine food.

Day 1

Introduction to chocolate and the tempering process

Produce fillings for enrobed chocolates

Chocolate tasting and chocolate types for chocolate making prepare Moulded chocolates for day two

Day 2

Moulded chocolates

Introductions to airbrushing and cocoa butter colours

Dipped and enrobed chocolate

Day 3

Learn how to make a variety of chocolate truffles, and the accompanying techniques of piping, rolling and dipping.

Work with the raw materials of candied oranges, roasted almonds and hazelnuts to create unique chocolate bars.

Day 4

Chocolate & Pralines is a rigorous and intensive class focusing, and is designed to further develop and expand your chocolatiering skills.

Final display and tasting of chocolates