

BELGIUM CHOCOLATE MAKING



DURATION

120 – 180 minutes



REQUIREMENTS

2 Square metres per person



GUEST NOS.

10 – 150 guests



Our Belgian chocolate making workshops are perfect for any corporate occasion including team bonding or as part of an away day. Perfect for corporate parties and an ideal entertaining alternative to dessert. They have also been given as a gift to loyal clients as a thank you.

Content/Itinerary:

Introduction

A fun ice breaker starts the session. Enjoy a fascinating talk about the cocoa bean, its origins and history, and how it becomes a chocolate bar from a bean.

Demonstration

Watch a professional chocolate demonstration on how to make a selection of delicious Belgian chocolates, beginning with making ganache (fillings) to the art of tempering and dipping chocolate.

Chocolate Making

Taste, shape, dip, and decorate 15 to 20 chocolates using your new found skills. Elegantly gift wrap them to take away and share or keep as a reward for your efforts