



HOCTASTIC! A PASTRY WORKSHOP

From Chocolate 'Bean' to Chocolate Mousse

Demonstration

Objective

- Discover how texture influences flavour, by making a pâtisserie recipe: turning chocolate 'beans' into a mousse.

Messages

- A product's texture and flavour are related.
- The texture of the egg whites and the temperature of the chocolate are key in obtaining the correct mousse texture.
- A chocolate's cocoa percentage influences how much is used in the recipe.

Format and tools

- Demonstration and dialogue with a Valrhona pastry chef.
- Two chocolates - one dark, one milk - to taste and compare.
- Two chocolate mousses - one dark, one milk - to taste and compare.
- KitchenAid processor + pâtisserie utensils.
- Recipe sheets.

Condition

- Subject to availability of a Valrhona pastry chef.



Teens,
Adults

PRICE / Person

5€*

*in addition to Self-Guided Tour price

 Duration
30 min

 Max.
number
of people **45**