



CHOCTASTIC! A PASTRY WORKSHOP

Pastry & Chocolate

Hands on

Objectives

- Discover how to make almond and hazelnut *rochers* ('rocks') coated in milk chocolate, with the techniques for caramelising the nuts, tempering the chocolate, and coating.
- Discover how to make chocolate *moelleux*, with the techniques of making the batter and using a piping bag.

Message

- Chocolate tempering is the key to making a success of your small chocolates. Its snap, gloss and creaminess depend on the tempering being done correctly.

Format and tools

- Demonstration and dialogue with a Valrhona pastry chef.
- Tempering machine + pâtisserie utensils.
- Make 100-120g of *rochers*, to take away in a bag.
- Make a chocolate *moelleux*, to taste during the session.
- Recipe sheets.
- Cité du Chocolat apron.

Condition

- Subject to availability of a Valrhona pastry chef.



Teens,
Adults

PRICE / Person

27€*

*in addition to Self-Guided Tour price



Duration
1h30



Max.
number
of people 10 to 16