



HOCTASTIC! A PASTRY WORKSHOP

A Very Cité Bar

Hands on

Objective

- Discover how to make a bar of chocolate.

Messages

- Chocolate tempering is the key to successfully making a chocolate bar. Its snap, gloss and creaminess depend on the tempering being done correctly.
- Moulding requires some skills.
- A chocolate bar must not be stored in the fridge, but sealed in a container with its lid on or covered with clingfilm, preferably in a cool room.

Format and tools

- Demonstration and dialogue with a Valrhona pastry chef.
- Tempering machine + pâtisserie utensils + moulds.
- Make a personalised chocolate bar to take away.
- Recipe sheet.
- Cité du Chocolat apron.

Condition

- Subject to availability of a Valrhona pastry chef.



Teens,
Adults

PRICE / Person

9€*

*in addition to Self-Guided Tour price

 Duration
30 min

 Max.
number
of people **10 to 16**

 LA CITÉ
DU CHOCOLAT
VALRHONA