

HEAVENLY COOKING CLASSES

INDULGE IN CHOCOLATE WORKSHOP



Reserve now – limited spots
available!

Contact:
heli@heavenlycafe.ca

*Also available for private events

Learn from 30+ Years of Chocolate-
Making Experience!

Join us for a fun and delicious 3-part
chocolate series led by our expert
chocolatier, choose one or do all three!
Whether you're a beginner or a chocolate
lover, you'll learn hands-on skills,
knowledge, and insider tips from
professionals with over 30 years in the
industry.

With our amazing three class series you
will be exploring three different parts of
the chocolate process.

Class 1: Tasting & Chocolate Basics
Monday, July 21 · 4pm-5:30pm · 1.5 hours ·
\$50

Class 2: Chocolate Treats Workshop
Monday, July 28 · 4pm-6pm · Approx. 2
hours · \$120

Class 3: Truffle Masterclass
Monday, August 11 · 4pm-6pm · Approx. 2
hours · \$120

Bundle All Three!
\$250

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TASTING & CHOCOLATE BASICS

Endulge your tastebuds in this introductory class, exploring the rich history and origins of fine chocolate. You'll learn how to properly taste and savor chocolate, identify key markers of quality, and understand the differences between dark, milk, and white varieties while eating delicious chocolate! The session includes guided tastings and an introduction to single origin chocolates and concludes with a sampling of artisan truffles



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HEAVENLY FAVOURITES WORKSHOP

In this hands-on session, you'll dive into the art of creating irresistible chocolate confections.

We'll cover:

- Learning the essential technique of tempering couverture chocolate for a glossy, professional finish
- Crafting a variety of decadent treats, including classic peanut butter cups, pecan turtles, and an assortment of hand-dipped sweets

What's included?

- Knowledge and skills to make all the items in the class as well as many other amazing treats
- Over \$70 retail worth of chocolate treats



THE ART OF THE TRUFFLE

In this final session, you'll bring everything together as you craft your own handmade truffles from start to finish. Guided by expert instruction, you'll:

- Master the technique of hand-rolling and filling truffles with your prepared ganache
- Build confidence in tempering chocolate for smooth, glossy finishes
- Explore a variety of dipping, coating, and decorating methods to create stunning, personalized confections
- Learn best practices for storing your truffles and maintaining their freshness and quality

Whats Included?

- Ample knowledge of the essential techniques to make chocolate truffles
- Over \$75 retail worth of chocolate truffles

