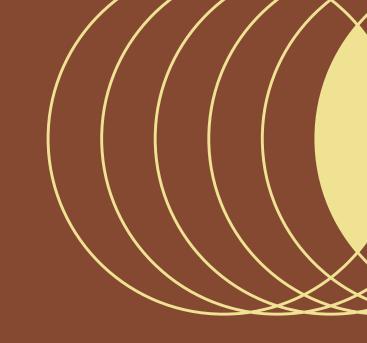
INDULGE IN CHOCOLATE WORKSHOP





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!

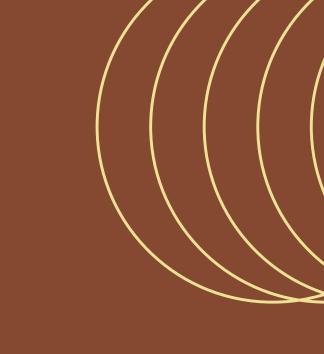
\$250

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



HEAVENLY FAVORITES 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

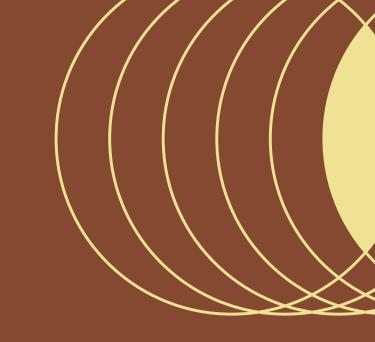
What's included?

-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



