

**"Filling" soooo good with Chocolate...**



Chocolate Brownie



Darlings Noisette



Raspberry Macaron Tartlet



Pralines



Petit Gâteaux

**2015 August 11**

**9:00 am ~ 5:00 pm**

**Class size of 20 persons**

A hands-on workshop with Chef Anil Rohira

has tremendous passion with Chocolate that is rooted in his expert knowledge and manufacturing know-how from working with the world-renowned chocolate producer, **Max Felchlin** of Switzerland. His journey since being the **team USA captain** and **winner of the 'Best Sugar Showpiece' at the Coupe du Monde** in Lyon, France has taken him to the Chevy Chase Club in Washington and the Notter School of Pastry Arts in Orlando, as the Executive Pastry Chef and Co-Instructor to Chef Notter, respectively. Chef Rohira's recent accomplishments include **Pastry Chef of the Year 2009** award for the USA and to be formally recognized as a chocolate expert and a die-hard **chocolate lover**.



Abelia • Cuadrado Cranberry & Pistachio • Milk Truffle • Tango Caramel Peanut Almond Cream • Mascarpone & Coffeenosa • Mango Pistachio • Cup Cakes Variation • Chocolate Seduction • Mascarpone Milk Slice • Raspberry Macaron Tartlet • Darlings Noisette • Chocolate Brownie

**VIP Workshop Invitation**

R.S.V.P by 6 August 2015. Please fax your attendance confirmation to **603-6272 1158**, attention: Ms. Doris/Ms. Annie. For further info, call **03-6272 1155** Ms. Doris (ext.148)/Ms. Annie (ext.108) or e-mail to [marketing@pastrypro.com.my](mailto:marketing@pastrypro.com.my)

Company : \_\_\_\_\_

YES

NO

Name : \_\_\_\_\_ Position : \_\_\_\_\_



H/P : \_\_\_\_\_ Email : \_\_\_\_\_

Name : \_\_\_\_\_ Position : \_\_\_\_\_



H/P : \_\_\_\_\_ Email : \_\_\_\_\_