



Chocolate Demo Class

Conducted by Chef Steven

Chocolate



Pralines



Truffles



Bars



Chef Steven

Chef Steven has over 30 years of experience in Pastry. His passion for chocolate has driven him to train under various masters, including Emmanuel Sarasino (Master Chocolate Maker) and Frans Ziegler (Master Chocolatier).

DATE
2015.09.19 (Saturday)

TIME
9:00 am to 12:00 noon

FEE
RM68.90 per person
(inclusive of 6% GST)

VENUE
Pastry Pro, Kepong

Join him in the class to learn:

- » Chocolate tempering process by tabling
- » Chocolate handling temperature, shelf life and storage
- » Various types of chocolate molds and their differences
- » How to make ganache and fillings
- » About bean origin and varied flavor profiles of chocolate

REGISTRATION FORM For enquiries, please call 03-6272 1155 for Ms Agnes at ext. 107 or Ms Karen at ext. 124.

Name : _____

Company : _____ Occupation : _____

Address : _____

Tel : _____ Fax : _____ H/P : _____

PAYMENT [Pastry Pro Sdn Bhd | Public Bank: 3144-0830-17]

Payment Received : RM _____ By : _____ Date : _____