

CHOCOLATE MAKING



Learn the skills required to create professional quality chocolate confectionary to suit every occasion and season. From flavoured chocolate truffles to moulded delights. For a seasonal twist we will also create Easter eggs and similar delights.

All of our courses are delivered by our resident master chef Kevin Hughes. The classes take place in our stunning country kitchen with breathtaking views of Swinton Estate Grounds and Yorkshire Dales.

We always encourage a hands on approach within the classes and all ingredients and equipment will be provided.

Half Day:

- Moulded chocolate
- Easter eggs
- Seasonal flavoured truffles
- Chocolate curls

Techniques Covered on Course:

- Basic tempering of chocolate
- Making flavoured ganache
- Moulding individual chocolates and larger shapes
- Creating chocolate curls Baking techniques and temperature