

Modern Chocolates and Pralines - Stage 1

2 sessions \$ 270.00+GST

9th July (Mon) - 4:00 ~ 8:00pm

10th July (Tue) - 4:00 ~ 8:00pm

Presenter: Jenny Key

*Our Guest Pastry Chef and Chocolatier, **Jenny Key** is an experienced and accomplished Pastry Chef and Chocolatier who has taught in a variety of programs and been actively involved at the highest level with National and International competitions.*

She has kindly agreed to deliver a program that will showcase the aspects of working with chocolate to produce excellent results in your finished product.

Techniques in correct tempering and preparation of the chocolate prior to use will be covered along with a range of finished moulded chocolates and pralines with unique fillings.

