



THE Chocolate SCOOP

CHOCOLATE MAKING CLASSES

Get the SCOOP on how to make
fabulous chocolate from the
Anna Shea Chocolatiers!

HURRY!
ONLY 6
PER CLASS

TEMPER! TEMPER!

7-8:30 pm

This 90 minute class will include an overview of equipment, different types of chocolate and the history of chocolate. We will demonstrate the art of chocolate tempering and each person will practice hand tempering using our marble slab.

Each class participant will receive items such as strawberries, marshmallows and chocolate lollis to be dipped or decorated that can be enjoyed during class or at home.

COST \$50 *per person** OR \$58 *per person with*
PER CLASS: *one glass of wine**

TEMPTING TRUFFLES

7-9:00 pm

This two hour class will cover the basics of chocolate truffle making. We will demonstrate the art of making molded chocolate from start to finish including painting, lining, capping etc. Participants will get hands on experience painting molds, filling shells with ganache, capping and hand dipping their very own truffles. Students will take home their creations.

COST \$50 *per person** OR \$58 *per person with*
PER CLASS: *one glass of wine**

CLASS SCHEDULE:

- AUGUST 6TH | 7-8:30PM "TEMPER! TEMPER!"
- AUGUST 20TH | 7-9:00PM "TEMPTING TRUFFLES"
- SEPTEMBER 10TH | 7-8:30PM "TEMPER! TEMPER!"
- SEPTEMBER 24TH | 7-9:00 PM "TEMPTING TRUFFLES"
- OCTOBER 8TH | 7-8:30PM "TEMPER! TEMPER!"
- OCTOBER 22ND | 7-9:00 PM "TEMPTING TRUFFLES"

(Please plan on arriving 15 minutes before the start of class)

PLUS: GET 15% OFF ANY PURCHASE
AFTER CLASS - FROM 9:00 - 10:00PM



CALL TO
RESERVE YOUR SPACE
TODAY!

WWW.ANNASHEACHOCOLATES.COM

Anna Shea Chocolates & Lounge

The Arboretum of South Barrington | 847-428-5446 EXT #0