

Handcrafted

truffle



Portland, Oregon

# Chocolate Classes!

## Learn how to make beautiful, delicious chocolates

Classes are generally two hours in length and have a maximum of six students. Every student will leave with more than a pound of their own handmade chocolates to enjoy at home. Classes are formatted for adults and children age 10 and older.



### **Chocolate 101: Truffles, Tempering, Dipping**

Learn how to mix, shape, and finish your own decadent chocolate truffles. The class will cover the basics of tempering chocolate (how to make chocolate pretty) in a non-intimidating way. Students will dip a variety of cookies, pretzels, and caramel in tempered chocolate, and will learn about using transfer sheets to create beautiful designs on dipped items.

*Two hours; \$60 per student.*

### **Chocolate 102: Basic Molded Chocolates**

Learn how to use molds to create beautiful solid chocolates. The class will cover methods for tempering and flavoring chocolate and techniques for using molds effectively.

*Two hours; \$60 per student.*

### **Chocolate 103: Advanced Truffles—Flavors and Dipping**

Discover the world of truffle making by learning a range of techniques for flavoring chocolate truffles, including oils, infusions, liqueurs and more. Get serious hands on experience dipping your own truffles.

*Two hours; \$70 per student.*

### **Chocolate 104: Advanced Molding—Shells and Painting**

Take your chocolate making to a whole new level by exploring shell molding, filled chocolate, and painting with chocolate. This class is scheduled over two days; each student will work with their own mold, which is theirs to keep following the class.

*Two days, four hours total; \$90 per student.*

**Call or email for current class availability or to schedule your group for a class.**

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[www.portlandtruffle.com](http://www.portlandtruffle.com)

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