

## Luxury Chocolate Making Master Class

### KEY INFORMATION

This experience will last up to 3 hours. This experience is for one adult, there will be other people there on the day.

The minimum age for this experience is 18 years old.

This experience is available on selected weekday evenings, Saturday afternoons, Saturday evenings and selected Sunday afternoons or evenings, subject to availability.

### LOCATION

London, Islington.

### DESCRIPTION

The crème de le crème of chocolate making

The answer to any chocoholic's cocoa-filled prayers lies within this truly indulgent experience. Based in Greater London, you'll be treated to gourmet chocolate martinis, chocolate taster platters, luxurious chocolate decorations and of course, Prosecco, as you discover the magical traditions of chocolate making. You will also get the opportunity to create your own chocolate by using sophisticated techniques, exotic flavours and organic ingredients.

The first of three delicious stages of this experience will consist of an essential lesson in Chocolate Mixology and Bubbles. You will learn to blend your own chocolate martinis, which are so decadent that even the glasses are drizzled in chocolate! On top of the cocktail making, a lovely glass or two of Prosecco will also be enjoyed.

Within the Chocolate Legends and Chocolate Connoisseurs' Tasting, Master Chocolatiers will reveal the fascinating history and art of chocolate, with plenty of exotic tastings to complement this magical timeline. You will also try chocolate stripped down to its purest form, with the raw cocoa nibs and 100% pure chocolate samples. Insider tips and tricks from Master Chocolatier connoisseurs will also be divulged, meaning you can show off your new found skills to your friends and family at home.

Next, you'll channel your artistic flair within the chocolates infusions, gooey fudge and fresh truffle making workshop. Your fantasy chocolate combinations will come to life as you experiment with rose, orange, fig and mint flavours. In pairs, you will then craft fresh cream chocolate truffles and cut, mould and dip gooey milk chocolate fudge. You'll decorate your truffles and fudge with luxurious toppings such as, cocoa powder, white chocolate flakes, strawberry curls and sea salt. With innovative flavours suiting every pallet, you're sure to leave satisfied.

Your chocolate experience won't end there. The indulgence will continue on at home as you will leave with approximately 25 of your own bespoke creations, packaged up in luxurious ribbon tied bags. Share your creations with friends and family or choose to keep quiet about your sumptuous souvenirs, the choice is yours.