



SUMMER 2011 CLASS SCHEDULE

CHOCOLATE FUN SERIES

Join Chocolatier Karen L. Neugebauer, owner of Forte Chocolates for a series of 4 hands-on classes that will teach you tips and tricks for making beautiful chocolates. The focus is on having fun. No experience necessary and all ages 10 and up are welcome. Classes are held on the 1st Tuesday of the month, 5:30-7:30pm. \$30 per person per class (or \$100 for all 4 classes!).

FUN WITH TRANSFER SHEETS

June 7th

Learn how to use and make your own cocoa butter transfer sheets to create fun and unique designs for truffles, cupcakes, and more!

TEMPERING MADE EASY

July 5th

Take away all of the fear of tempering chocolate and learn how to temper your own chocolate without machines or fuss.

TRUFFLES, TRUFFLES, TRUFFLES!

August 2nd

Come join us in making several varieties of classic rolled truffles. You will get to take home a box brimming with your truffle creations.

CHOCOLATE TASTING EXPERIENCE

September 6th

Taste your way through chocolates from around the world. We will explore different types of cacao beans and de mystify cacao % numbers seen on chocolate bars.

CHOCOLATE 101 SERIES

Join award winning Chocolatier Karen L. Neugebauer for a series of classes focusing on basic chocolate techniques, designed for anyone who wants to learn the chocolate craft, whether you enjoy working with it at home or are a professional looking to hone your skills! Classes are held on the 3rd Tuesday of the month, 5:30- 8:30pm. \$50 per person / per class (or \$180 for all 4classes!).

TEMPERING & PIPED DECORATIONS

June 21st

Dive into the basic forms of tempering, how to keep a bowl in working temper for extended periods of time, and classic piped chocolate decorations.

BASIC GANACHES

July 19th

Learn about both slabbed and piped ganaches, fixing broken ganaches, forming truffles by hand, address basic shelf life concerns, and pre-coating/bottoming.

DIPPING & ENROBING

August 23rd (4th Tuesday)

Practice dipping and enrobing techniques and how to fix common problems, make confectioners marks, and the presentation tips for finished items.

MOULDED ITEMS

September 20th

An introduction to the use of various polycarbonate molds including prep, fill, the cooling process, common problems, and simple decorations.

All of the above classes are held at the Forte Chocolates Commercial Kitchen in Mount Vernon.

Call 360-629-6500 to pre-register

Drop-ins welcome as space allows

1400 Riverside Drive, Suite D, Mount Vernon, WA. 98273 ~ (In the Mount Baker Plaza)