



Chocolate Making 101 *Beginner*

DURATION: 2 DAYS

TIMING: 2 PM - 7 PM

FEES: INR 7000

LOCATION: 24, GORLE LAYOUT,
AWASTHINAGAR,
NAGPUR-13



TRICOUS CHOCOLATE ACADEMY

TriCous Chocolate Academy is a dreamland for budding and professional chocolatiers who wish to hone their skills in chocolate-making. Aiming at promoting the profession of chocolatiers; our condensed courses comprise in working with couverture chocolates. Suitable for ages 14 years and above, this is a certified course.

"We are professional chocolatiers who create authentic pure chocolate with couverture; unlike the current market which focuses on teaching chocolate making with compounds."



WWW.TRICOUS.COM

TRICOUSCHOCOLATES@GMAIL.COM

WHAT DO YOU LEARN WITH TRICOUS?

Theory & Practical:

- Basic knowledge of the Bean to Bar journey
- Tasting various chocolates and ingredients
- Tempering techniques with Tabling method, Seeding method and Cocoa Butter seeding.
- Different techniques to make truffles
- Moulding techniques
- Chocolate storage
- Creating chocolate shells
- Piping techniques

Recipes from scratch:

- Mendiants
- Almond rocks
- Lemon bonbon
- Hazelnut bonbon
- Chocolate barks
- Wild truffle
- Milky



YOUR TAKE-HOME HAMPER WILL HAVE:

- Detailed Recipe sheets
- Supplier details for all ingredients
- After workshop support
- TriCous chocolate box of our creations.
- Certificate
- Tea and snacks

We will provide everything, from ingredients to equipments. Join us hands-free!

Note:

- Flavours or recipes might change.
- To give individual attention to each learner, we have kept limited seats. Each batch is open to only 5 participants.

You can reach us at:

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tricuschocolates@gmail.com

For more details,

follow our social media:

Instagram: [tricusconfectionery](#)

Facebook: [TriCous Chocolates](#)