

Tease

CHOCOLATES

2023 Class Schedule

All classes are held at the Confections Kitchen space at Tease Chocolates located at 555 Lake Geneva Road, Lake Geneva, WI 55555. Please wear appropriate attire: Clean clothes and shoes. Don't wear your best clothes or new clothes as you may get chocolate on them. We will provide tape rollers, chef's jackets, hair and beard nets, disposable single-use, vinyl gloves and safety glasses when required. Please let us know about any food allergies you may have.

CHOCOLATE 101

1st & 3rd Monday evening of every month 6:30 pm. 90 mins class \$20/person

This class is more of an introduction to chocolate. You will not be working with chocolate but only tasting it instead. The instructor will talk about the history and origins of chocolate and similar ingredients. Storage, tasting notes and chemical composition will also be discussed.

CHOCOLATE TRUFFLES

Every Saturday 2:00 pm. 120 mins class \$65/person

Hands-on class. You will learn and take home our master recipe for hand-rolled truffles. We will discuss main ingredients, opportunities to add flavor, texture and esthetics, techniques for making a variety of truffles.

BEAN TO BAR CHOCOLATE MAKING

Every Saturday 8 am until whenever... \$100/person

Hands-on class. Topics discussed include: sourcing cacao, fermentation, roasting techniques, ingredients, grinding equipment, storage. The instructor will walk the students through the entire process of grinding cacao into chocolate. You will leave with our recipes and product previously made.

CARMELS & TOFFEE MAKING

Every Sunday 8 am 180 mins \$150/person

Hands-on class. Safety glasses required for this class. Topics discussed include: traditional recipes and adapting to formulate original recipes, ingredients sourcing and storage, flavoring, cooking techniques, finished product storage and packaging. The instructor will walk the students through the entire process of cooking each a batch of caramel and a batch of toffee. You will leave with our recipes and product previously made.

HAND-DIPPED CHOCOLATES

Every Saturday 4:00 pm 150 mins \$175/person - 60 day advanced registration is required

Hands-on class. Topics discussed include: tempering chocolate, dipping techniques, inclusions and decorations. This class gets messy and it's not as easy as it looks!

MOULDED CHOCOLATES

Every Friday 6:30 pm 150 mins \$175/person - 60 day advanced registration is required

Hands-on class. Topics discussed include: molds/moulds, tempering chocolate, recipe development for centers, inclusions, decorations, coloring and flavoring combinations. You will leave with our recipes and chocolates you create.

INFUSIONS

Every last Thursday night 6:30 pm 120 mins \$20/person - must be 21 years old or older

Topics discussed include: how to infuse what into chocolate. From CBD to THC and alcoholic spirits as well as tea and spices. How do you make it taste like that? We will tell you. You will be tasting during this class.

PAIRINGS

Every 3rd Thursday night 6:30 pm 120 mins \$80/person - must be 21 years old or older

Topics discussed include: what to pair with different types of chocolates and confections. We will share our favorite pairings as well as known classics and hope that you will share yours with us too. Alcohol will be served as well as non-alcoholic beverages and foods.

AIR-BRUSH

Every 2nd Thursday night 6:30 pm 150 mins \$150/person

Hands-on class. This class gets messy. Safety glasses will be provided and required. When spraying cocoa butter through the air, it disperses into the air and can distribute onto surfaces that are unintended. So please wear the

proper attire: old, clean clothes and safe, clean shoes. Topics discussed are: equipment requirements, purchasing colored cocoa butter as well as preparing your own, spraying techniques and recommended bases to spray on.

STARTING A CHOCOLATE BUSINESS

Every 1st Thursday of the month night 6:30 pm 180 mins \$300/person

Although we can't tell you everything you need to know, we can tell you alot! You will take home our mini-guide to starting your own chocolate business and things you really need to know before taking the leap. We know you are very passionate about making confections, and you're really good at it, but hear what we have to say first.

PACKAGING YOUR CREATIONS

Every Saturday 7:00 pm 120 mins \$120/person

So you made your truffles and dipped your caramels and pretzels. Now what do you package them in? We will talk about your options here, show you the ups and downs and tell you reliable sources for obtaining what we feel are your best options. We do this every day and can tell you that it's a full-time job.

NOTES

- Our mission is to bring smiles to everyone we meet.
- Safety is our first priority.
- We really want you to have fun and make the most of your time with us. Tell us if there's anything we can do to make your experience better.

