

Module 9

FINAL PROJECT & GRADUATION

9.1 Your "Signature" Creation

Congratulations! You've made it!

After spending the last weeks getting to stuff your face with chocolate, now it's time to take all the skills and knowledge you've acquired during the course and put them into practice.

The main purpose of this final project is to create your own chocolate confection, challenging yourself to explore the process of recipe creation and testing. I encourage you to create something that you truly crave, using your favorite ingredients and the tools and techniques you've learned during the course.

Before you begin, a few recommendations:

- **Mise en place** - Remember how important it is to plan and organize in the kitchen. It is all the more essential when you are developing a new recipe from scratch. Think in advance about which ingredients you want to use and carefully prepare your *mise en place*. Do any ingredients require soaking? Do you need to buy any fresh ingredients? Is there any component that should be prepared in advance?
- **Flavor balance and pairing** - Use resources such as books or food blogs to get inspiration on how to combine different ingredients like superfoods, spices, fruits... *The Vegetarian Flavor Bible* by Karen A. Page is a source I often turn to when I create new recipes.
- **Small batches** - Start testing the recipe with small quantities, so that you don't waste ingredients.
- **Taste as you go!** - Write a recipe draft, then start adding ingredients such as sweeteners, salt or superfoods in small quantities, adjusting until you get the perfect balance and you are happy with the flavor. It's important to always have your notebook with you and jot down all the adjustments, so that you don't miss any ingredients.
- **Don't be too hard on yourself!** - Recipe testing can be frustrating sometimes... Be creative and don't be discouraged if you fail. Be flexible and allow yourself to modify your first idea if it doesn't work. Some of my best recipes have been the result of a previous disaster!
- **Who will be eating it?** - Be mindful of allergens, especially if you are sharing your dessert with family or friends.
- **Presentation** - Think about the portion size and the way you want to present your creation. Remember that most of the time, less is more.
- **Shelf life** - Determine how many days your preparation can last in optimal condition and if it should be kept in the fridge, freezer, or both.

21

Download the recipe template from the course library. Start by thinking about the recipe you would like to create. Write down the list of ingredients and approximate quantities. If you have doubts, turn to your instructor so that she can help you during this creative process.

Send us the final recipe and attach a picture of your creation. Did you experience any difficulties during the process? If you make this recipe again, how would you improve it?

9.2 Certificate of Completion

This is our first-ever course at Aurea, and although we are very excited to have had you with us, we know we certainly have room for improvement. In order to deliver a better experience every time and bring the most value to our students, we ask you to help us by spending 3 minutes of your last assignment answering some short questions. Once you have finished, and if all your assignments have been successfully completed, your instructor will send your certificate of completion straight to your inbox.

That's all! We hope you have enjoyed this course and hope to see you back at Aurea for some of our future courses!

22



Survey