

## ABOUT US

The Adelaide Chocolate School has been founded on a strong passion for chocolate and helping people to realise their full potential and creativity when they work with chocolate.

Courses are designed from the basic to the more complex to ensure that we meet all of the needs of fellow chocolate lovers wanting to learn more about moulds through to tempering and appreciation of various chocolates from around the world.

## WE ALSO CREATE CUSTOM MADE CHOCOLATES.

Speak to us about creating unique chocolates for your next corporate or personal event.

We can create a range of unique and indulgent chocolates from decadent truffles to solid or filled chocolates, lollypops, 3D, upright creations and center pieces.

We even have the ability to place a completely edible full colour image (photo/logo or other graphic and text) directly onto the chocolate for something really special and unique.

For more information on our many possibilities please phone us between 9.30am and 2.30pm Monday to Friday or email us on [admin.acs@bigpond.com](mailto:admin.acs@bigpond.com)

## CATERING FOR ALL GROUPS AND OCCASIONS

TAILOR MAKE A SESSION FOR YOUR GROUP OR APPLY FOR A GROUP BOOKING DISCOUNT IN ONE OF OUR SCHEDULED CLASSES!



To book into a class  
visit us online:

[www.adelaidechocolateschool.com.au](http://www.adelaidechocolateschool.com.au)

Or



And book in through our Facebook page.

ADELAIDE  
CHOCOLATE  
SCHOOL



Adelaide Chocolate School  
48 Melbourne St  
North Adelaide SA 5006  
Admin desk open Monday to Friday 9.30am to 2.30pm  
Training Room open during class times or by appointment

Phone: (08) 7120 2664  
E-mail: [admin.acs@bigpond.com](mailto:admin.acs@bigpond.com)  
[www.adelaidechocolateschool.com.au](http://www.adelaidechocolateschool.com.au)

Course Guide

Indulge your passion,  
learn about chocolate  
but most of all  
have fun!

PH: (08) 7120 2664  
[www.adelaidechocolateschool.com.au](http://www.adelaidechocolateschool.com.au)

# COURSES

## SCHOOL HOLIDAY - SPECIAL = 2 HOURS - \$59

Lost for something to do over the holidays with your kids? Why not have some fun and learn how to make chocolates at the same time....

In this session you will be able to make chocolate lolly-pops and a range of novelty chocolates.

PLEASE NOTE : Children under 16 years need to attend with an Adult (free of charge if assisting the child or \$59 if they want to participate also)

## BASIC CHOCOLATE MAKING = 2 HOURS - \$79

A course designed to kick start your chocolate making fun for any occasion by learning how to make Solid, filled & 3D chocolate pieces.

## TRUFFLE MAKING FOR BEGINNERS = 2 HOURS - \$79

This is a fun and indulgent session on how to make simple truffles using Cadbury and Nestle chocolate without any need for tempering.

This hands on session will teach you how to mix up a simple Ganache and then how to roll and coat them. Everything you make in this session you get to take home with you - that is if you don't eat them all first!

## CHOCOLATE MODELING CLAY = 2 HOURS - \$79

The session will reignite those childhood days of playing with playdoh. Bring out the fun again and learn how to make a variety of yummy delights out of edible chocolate modeling clay!

Within this session you will learn how to make figurines, roses and more with the clay.

## CHOCOLATE WITH STYLE = 2 HOURS - \$79

Bring to life your own style by designing your own Chocolate High Heel Shoe.

This 2 hour class will have you hands on creating a large 3D hollow chocolate high heel shoe and some smaller ones to go with it.

## CHOCOLATE PRALINES = 2 HOURS - \$89

A perfect course for the chocolate and nut lover.

Using South Australia's very own Almonds paired with smooth Belgian milk chocolate we guide you through the creation of praline centred chocolates.

This indulgent hands on class is not to be missed. To learn tempering please join in on the Belgian Truffle Class.

## BELGIAN CHOCOLATE TRUFFLE MAKING = 2 HOURS - \$99

This session brings you to a whole new level of truffle heaven. Using Imported Belgian curvature chocolate and this indulgent session is sure to please! This class includes learning the tempering process from start to finish.

## BELGIAN DIPPED CHOCOLATES = 2 HOURS \$99

This is a class that your tastebuds will beg you to attend. We use the finest Belgian chocolate and flavours to create soft and creamy centres that are then hand cut and individually dipped into more Belgian chocolate to create these hand crafted chocolates. The tempering process is also included in this class.

## BELGIAN MOULDED CHOCOLATES = 2 HOURS \$99

Learn the art of making Belgian moulded chocolates with imported Belgian Chocolate and fillings.

You will learn the skill of moulding, making a ganache, filling the moulds with the ganache and closing the chocolates.

Of course you can take home your creations to show of to your friends and family that is if you don't eat them all first...

## GROUP BOOKINGS

TAILOR MAKE A SESSION FOR YOUR GROUP OF 4 + PEOPLE AT A DATE AND TIME OF YOUR CHOICE.

GROUP DISCOUNTS ARE AVAILABLE FOR LARGER GROUPS ACROSS ALL CLASSES.

## ULTIMATE CAKE DECORATING DAY = 7 1/2 HOURS - \$190

The course is very hands on and covers a wide range of creative topics including:

- Methods of melting and handling chocolate
  - Creating chocolate ganache
  - Creating chocolate modelling paste
  - Techniques of piping chocolate designs and letters
  - Colouring and painting with chocolate
  - Creation of chocolate shards
  - Creation of chocolate shapes on wires
  - Use of chocolate transfer sheets
  - Creation of chocolate bows
  - Creation of shavings and curls
  - Working with chocolate modelling paste
- Decorating a cake with ganache and all of the above items.

**FOR INFORMATION ON SPECIAL OFFERS AND OTHER CLASSES WE OFFER THROUGHOUT THE YEAR PLEASE VISIT US ONLINE:**

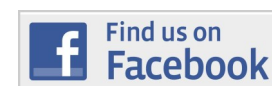
**WWW.ADELAIDECHOCOLATESCHOOL.COM.AU**



**GIFT CARDS AVAILABLE ONLINE  
THE PERFECT GIFT FOR ANY CHOCOLATE LOVER**

**GROUP BOOKINGS AVAILABLE FOR ANY CLASS**

**WE ALSO CATER FOR BIRTHDAY, HENS AND  
TEAM BUILDING GROUPS.**



Instagram