

Chocolate Celebrations!



Glossary

Chocolate-making has its own language!

Ganache: A chocolate ganache is the filling that goes inside your truffles. It is made from a mixture of chocolate and cream and can be flavoured. In this workshop we will guide you through the process of how to make the perfect ganache. Once mastered, you can also use ganache in home baking.

Capping: This process makes the chocolate shell surrounding your truffles air-tight. You will pipe your homemade, flavoured ganache into the small chocolate spherical shells provided. This leave a gap at the top of each truffle which is 'capped' with freshly tempered chocolate.

Tempering: Tempering is the 'black magic' of chocolate making! On an atomistic level, your chocolate drops are made up of millions and trillions of molecules. These molecules need to be remain in a well ordered array for your chocolate to have the right taste and texture (and to set correctly). The 'art' of tempering is getting the balance between heating chocolate 'just enough' to make it molten, but not too much that it either won't set or when it does it is grainy and not so nice.

Chocolate Lollipops: Much more tasty than the boiled sweet version these are hand piped chocolate shapes, decorated and designed by your guests, on a paper stick. For a seasonal Christmas twist, you may like to omit the stick and use the shapes as Christmas tree decorations (in which case remember to leave a hole at the top of your design for threading through a ribbon!



Please do not redistribute! ©The Chocolate Shed www.thechocolateshed.com

Get in touch: info@thechocolateshed.com 01564 794718

We'd love to see your photos! Tag us on social media with your chocolate party shots!



@thechocolateshed