**Chocolate Truffle Making at Home**

LIVE STREAMING

**How it works**

Enjoy the online class. After booking, you'll receive a link to a Zoom meeting. At the time of the class, use that link to join. During the class, you can easily ask questions and get immediate responses. Zoom is free and easy to use, on any device. You're in control of your privacy - you can mute yourself and hide your webcam if and when you prefer.

**What you'll do**

Try this chocolate workshop and learn how to make delicious truffles in the comfort of your own home.

Perfect for beginners, this confectionary-making experience comes with a recipe card live online class to help you craft 24 indulgent chocolate truffles.

Your expert teacher will guide you through the chocolate-making process, sharing lots of interesting facts about chocolate and its history. You'll have plenty of opportunities to ask questions in the chat box whilst you create your delicious chocolatey treats.

If you're looking for fun things to do at home, give this chocolate making class a go and surprise your loved ones with some lovely homemade truffles. Your kit comes with some chocolate flakes and sprinkles to embellish your finished creations - your chocolates will look wonderful as well as tasting delicious.

This yummy online class is great for your wellbeing. It will keep you busy and productive when at home and will give you a break from your usual routine. Working with your hands and crafting something like truffles will also boost your confidence and lift your spirits. And then you get to enjoy eating your delicious chocolate!

**Knowledge Required:** Beginner-friendly.

**What you'll Need**

350g Fairtrade Dark chocolate

75g c Fairtrade astor sugar

150g Fairtrade Cocoa powder

Baking paper

A microwave proof bowl

Wooden spoon

T spoon

30g double cream/ mineral water

Access to a microwave

Space in your fridge

Chocolate can be messy wear an apron or some clothes you don't mind getting chocolate on!

**Your teacher**

David Greenwood-Haigh chef and award-winning chocolatier David Greenwood-Haigh is a pioneer in chocolate, developing new and exciting ways of using cocoa and chocolate and constantly strives to share his passion for the versatile food with as many people as possible.

Chocolate isn't just a treat or a sweet indulgence. It's a safari of the senses, that can take you across continents and into the heart of a narrative that reaches back for millennia.

It's a story of distant shores, of discovery and adventure. It's a story of intrigue and political drama. It's a story of progress, of enterprise and science. Most of all, it's a story of passion - a passion that has conquered the world, and which continues to bring people together on a shared, delicious journey. You cannot help but be swept up in David’s chocolate journey as he walks and talks you through the chocolate’s rich history and incredible story.

David has spent the last fifteen years of his life sharing his chocolate story and changing many perceptions along the way with his well-refined ‘sensory analysis of chocolate’. However, David’s mission goes a little deeper than that and taps into his strong desire to support trade justice and sustainably sourced chocolate. His life’s ambition is to setup a sustainable, ethical and profitable cocoa co-operative in Haiti to use some of the island’s fantastic growing conditions and boost a fragile economy.

David is a food raconteur in its truest sense and his message is one that has built a following everywhere he preaches and whilst speaking at a event promoting direct trade chocolate he met Joanne Harris who was reading and speaking about chocolat they bonded and agreed to meet again not knowing where that may lead it was whilst they were on a trip to the rainforests of Sao Tome & Principé that David started to explore the savoury side of chocolate with some of the islands herbs and spices after all chocolate has been savoury for the majority of its history. R&M Fine

We adapt our products and workshops to the occasion, season and of course the customer’s request, to get great chocolate celebration. Our goal is to spread the wonders of chocolate all around us.