

Steven ter Horst

C H O C O L A T I E R

About the classes

This December we are offering a range of different Christmas Classes including Baking biscuits, truffles and making the famous Buche de Noel or Yuletide Log cake that is widely popular at this time of the year.

All classes are taught by Chantelle Giardina, the pastry chef and chocolatier who has been working alongside Steven ter Horst for the last 10 years. Chantelle has created a range of her own recipes for you to share and make with your family.

Our classes will be held at the new store at King William Rd, Hyde Park which has the full chocolate and pastry kitchen inside.

185 King William Rd, Hyde Park 5061

What do I bring to the class?

Just bring a notepad for your own benefit. We will provide the aprons, tools and the recipes.

Steven ter Horst

CHOCOLATIER

Baking & Chocolate Class

Steven ter Horst Chocolatier: 185 King William Rd, Hyde Park

Dates: Thursday 19th, 6pm-9pm, Monday 23rd 2pm-5pm

3 hour class

\$65 (limited to 8 people per class)

Learn how to temper chocolate, make a delicious chocolate christmas biscuit, and make and roll some chocolate truffles.

You take home the chocolates and biscuits that we make in the class!

Buche de Noel Class

\$80

Dates: Saturday 21st, Monday 23rd December

(limited to 8 people per class)

3.5 hours 5pm-8:30pm (Saturday)

9am - 12:30 pm (Monday)



Tempering Chocolate
Buche de noel/yule log
Mousse recipe, cake recipe, insert and texture recipes.
Chocolate decoration

Make this great cake and take it to share with your family and friends on Christmas Day.

Steven ter Horst

CHOCOLATIER

Christmas Gifts Chocolate Class - \$ 90 **Part 1**

Learn how to temper chocolate, make delicious chocolate bars with christmas themed toppings, chocolate bark and make and roll some chocolate truffles.

You take home the chocolates that we make in the class!

**Dates: Sunday 15th , Sunday 22nd,
Class starts 9am-12:30pm
(Limited to 8 people per class)
3.5 hours**



Christmas Gifts part 2 - \$100

Learn how to temper chocolate, make delicious chocolate bars with christmas themed toppings, nougatine, panforte and make and dip some chocolate ganaches.

You take home the chocolates that we make in the class!

**Dates: Sunday 15th , Sunday 22nd,
Class starts 2pm-5:30pm
(up to 8 people per class)**