

# CHEF FOR A DAY 2010

Friday 19 March

## CHOCOLATE AND TRUFFLES

### A G E N D A

Time	Detail	Staff
10.00 am	<b>Guests arrive:</b> Coffee & home made biscuits, Danish pastries in Manor Restaurant	
10.20am	Talk on Chocolate and tempering	Craig
10.40 am	Split into two groups: <ul style="list-style-type: none"><li>• Making a ganaché and truffle bases</li><li>• Chocolate tempering and truffle shells</li></ul>	James Craig
11.40 am	<i>Coffee Break</i>	
12 noon	Split into two groups: <ul style="list-style-type: none"><li>• Chocolate tempering and truffle shells</li><li>• Making a ganaché and truffle bases</li></ul>	Craig James
1.30 pm	<i>Lunch</i>	
2.45 pm	<b>Questions to Chefs</b> over <i>coffee</i>	
3.00 pm	<b>Tour Kitchens</b>	
3.30 pm	Departure with a box of your chocolates	