

SOMERSBY CHOCOLATES

"Mmm...chocolate, take me to that happy place..."



Somersby Chocolates, 962 Woodborough Road, Mapperley, Nottingham NG5 3QS

HOW TO BOOK A COURSE.....

Phone 01159 608 678 or 07915 451 790 to book a course or check availability.

All major cards accepted.

Payment can be made over the phone or visit us in store



Cancellation Policy

At least 14 days notice, full refund minus a £25 cancellation fee, or transfer deposit to the next suitable date.

Between 7 -14 days notice 50% refund minus a £25 cancellation fee if we are able to fill the place 100% refund less £25 or transfer deposit to the next available date.

Less than 6 days, sorry no refund unless we can fill the place, then a 100% refund minus a £25 cancellation fee.

SOMERSBY CHOCOLATE COURSES

BOOKINGS NOW AVAILABLE



Have some fun making your own fresh handmade chocolates upstairs in our purpose built workshop..mmm

Somersby Chocolates are Nottingham's premier handmade chocolate maker & chocolate cooking school, situated above our delightful chocolate shop. Step inside and you will be greeted by the aroma of fresh coffee and handmade chocolates. From there you will be taken upstairs to our chocolate school where you can relax and have a drink before experiencing the fun of making your own chocolates...mmm

Owned by Chocolatier Hughie O'Hare and Leah O'Hare they have between them over 25 years teaching experience and have grown Somersby Chocolates successfully from our beginnings in Woodthorpe, Nottingham.

Our delicious handmade chocolates are handmade on the premises using good quality chocolate and local ingredients where possible. And now you too can experience for yourself the fun & enjoyment of making your own chocolates...mmm

Meeting Room - Book the upstairs room for your club meetings, e.g.; book club, mums & toddlers, etc, and enjoy a hot chocolate from our shop...mmm Ask for details...

Tel: 01159 608 678

Mob: 07915 451 79

www.somersbychocolates.co.uk

Email: info@somersbychocolates.co.uk

COURSES

Now you can book a place on one of our popular chocolate courses. Don't worry if you've never worked with chocolate, the idea is to relax and have a bit of fun.) All courses are approx. 2 1/2 - 3 hours am/pm. We can cater for up to 8 adults or 10 children (we recommend a minimum age of 8-9)

Course 1 - Children's Chocolate Party*

A unique opportunity to learn about chocolate and even better have some fun making and decorating lots of your own chocolates ...mmm typical activities usually start with:

- Guessing different flavours by taste testing good quality chocolate
- Making and decorating chocolate lollipops, rabbits, etc
- Dipping your own chocolate truffles or moulds
- Piping and decorating chocolate Florentines,
- Design & decorating your own chocolate bar.

Finally you get to package your chocolate creations....and the really bad news....you have to take all your chocolates home to eat!! *We can include a celebration cake on request -please ask for details

Price £30.00 ea. Length: 2 1/2 to 3 hours. Min 4-Max 8 persons. Not suitable for spectators, toilets available, aprons provided. Refreshments provided

Course 2 - Beginners Chocolate Making This is a hands on activity. A typical session includes:

- Taste testing different origin chocolates from around the world. From this you will gain an appreciation of the wonderful textures & tastes of high quality origin chocolate.
- Hand tempering (melting) dark, milk, white chocolate using different methods.
- Pipe your own chocolate Florentines then add your choice of toppings...mmm
- Learn how to add flavourings to chocolate.
- Create your own professionally moulded chocolates in flavours of your choice...mmm
- Finally, carefully wrap your wonderful creations in beautiful packaging, your friends & family will be amazed!....and the really bad news....you have to take all your chocolate creations home to eat!!

Price £45.00 ea. Length: 2 1/2 to 3 hours. Min 4-Max 8 persons. Not suitable for spectators. Toilets upstairs, Aprons provided. Refreshments provided

Course 3 - Further Chocolate Making Skills

This is a hands on practical activity. A typical session will include:

- Further taste testing different origin chocolates and our unique flavoured chocolates. From this you will gain a deeper appreciation of the wonderful textures & tastes of high quality origin chocolate.
- Truffle Making - How to make perfect ganache. Piping your own chocolate ganache then learning the best methods of preparing truffles, dipping in chocolate, rolling in cocoa, nuts, etc.
- Learn how to make your own chocolate heart shapes ready to decorate by you...mmm
- Use a range of textured transfers to create professional standard chocolate with a high gloss...mmm
- Learn easy to use methods for creating your own edible small chocolate pots ready to fill with your own moulded chocolates...mmm
- Finally, carefully wrap your wonderful creations in beautiful packaging, your friends & family will be amazed!....and the really bad news....you have to take all your chocolates

Price £ 55.00 ea. Length: 2 1/2 to 3 hours. Min 4-Max 8 persons. Not suitable for spectators, toilets available, aprons provided. Refreshments provided

Course 4 - Chocolate Cake Making Skills.

- We provide the chocolate sponge bases ready for you to cut & decorate.
 - Learn how to assemble cakes for decoration.
 - Learn how to create and decorate using quality chocolate for curls, chocolate flakes etc...mmm
 - Learn how to use a marble slab to create flower petals, folds, using high quality chocolate, you will notice the difference good quality chocolate makes...mmm
 - How to finish & display your cakes to give that professional finish...mmm
-Cake boxes & bases provided to take home your creations..mmm

Price £ 45.00 ea. Length: 2 1/2 to 3 hours. Min 2 persons Not suitable for spectators, toilets available, aprons provided. Refreshments provided