

Chocolate workshop

Team size: up to 12 at a time

Duration: 1-2 hours

Team building has just got sweeter ... what could be better than team building with chocolate!

This is a fun, creative and indulgent workshop taught by a trained chocolatier which includes the following:

- Sample a cocoa bean as you learn about its exotic history and its journey from bean to bar; Discover what REAL chocolate is
- Discover how to create four fantastic recipes
- Cut, dip and decorate and personalise your own hand made chocolates
- Depart with a ribbon-tied box filled with your own hand made chocolates

Includes a fondue and giant marshmallows.

Team Skills:

- Bonding through a shared experience
- Creativity – plus chocolates to take home!