

Learn the art of chocolate making from renowned chocolatier Norman Love



LOVE

Anyone who has ever dreamed about becoming a pastry chef or who just loves baking in their home kitchen could learn a thing or two from chocolatier Norman Love, whose confections have been touted

around the world.

Chef Love and his talented team will share some of their vast knowledge at a series of classes offered at the Norman Love Chocolate Salon throughout 2009. The hands-on classes range from truffles to fondue, cookies and molded candies. Participants will leave with delicious creations to take home.

The cost for each class is \$95 per person. Class space is limited. To register, call Lisa at 561-7215.

The following classes will be offered:

- **Fondue:** Learn everything you need to create a wonderfully fun night at home enjoying dessert fondue. You will learn how to make flavored and traditional fondue using the finest ingredients. You will also learn how to prepare your favorite fruits and make homemade marshmallow, buttery pound cake and cookies to serve along side. Dates: April 22, June 10, Sept. 30.

- **Easter Eggs:** Make your own hand-painted, truffle-filled Easter egg completely out of chocolate! This class

will teach you how to paint chocolate molds and cast them to form your own hollow Easter egg. You will also make your own ganache-filled truffles to seal inside your egg. This class is only offered during the two weeks before Easter to provide you with a custom one-of-a-kind creation to give to someone special or to save for yourself! Dates: March 25, April 1.

- **Truffles:** This class will teach the many forms of truffle making, from the rustic hand formed to the modern shell filled. Learn how to make different types of ganaches and how to turn them into finished truffles using a variety of styles. Dates: April 29, June 24.

- **Cookies:** This class will highlight a variety of scooped cookies like chocolate chip, piped cookies like spritz, and cut cookies such as diamond and sugar dough. See the varying styles of mixing and finishing for each cookie and have all your at-home baking questions answered by Norman Love pastry chefs. Dates: May 13, July 29, Sept. 2.

- **Molded Candies:** From start to yummy finish, learn step-by-step how to create the confections Norman Love is famous for. Hand paint a mold, cast it with chocolate, and make the creamy ganache to fill your candies. Dates: March 11, April 15, May 6, June 3, July 22, Aug. 5 and 26, Sept. 16.

- **BLACK Chocolate:** This class is for the ultimate dark chocoholic and

highlights one of the five stars of Norman Love's BLACK collection. Experience the difference of the chocolate in its raw state, as well as in its ganache form. Learn how to make ganache and all about the origin of the couverture you will be using. Hand cast and fill a mold to create your own BLACK chocolates to take home. Dates: March 18, May 20, June 17, Aug. 19, Sept. 23.

- **Grand Cru Tasting:** This chocolate tasting experience explores all the various flavors and applications of the five couvertures featured in Norman Love's BLACK line. Taste the chocolates in different forms of pastry, tarts and creams, as well as try them paired with wines from around the world. Lose yourself in a flavorful journey and leave with a better understanding of the different flavor characteristics of chocolates from around the world. Dates: May 27, July 15.

Named one of the top three chocolatiers in the country five times by a leading national consumer magazine, and lauded by the likes of USA Today, La Vie Claire and Entrepreneur magazines, Chef Love makes his chocolates from the highest quality and freshest ingredients.

Norman Love Confections is located at 11380 Lindbergh Boulevard, off Daniels Parkway. The Chocolate Salon, open from 7:30 a.m. to 5:30 p.m. Monday through Friday and 7:30 a.m. to 5 p.m. Saturdays. For more information, call 561-7215 or visit www.normanloveconfections.com. ■

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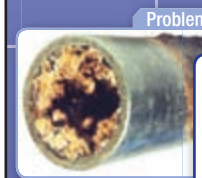


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