



# Dallas Chocolate Workshops

presented by [DallasChocolate.org](http://DallasChocolate.org)

September 14, 2014

3015 at Trinity Groves Dallas

Media Inquiries

Sander Wolf, Founder, [DallasChocolate.org](http://DallasChocolate.org)

[pr@dallaschocolate.org](mailto:pr@dallaschocolate.org)

214-699-1114

[facebook.com/dallaschocolate](https://www.facebook.com/dallaschocolate)

[@dallaschocolate](https://www.instagram.com/dallaschocolate)

For Immediate Release

## **Ready to Get Your Hands Dirty Making Chocolate?**

**August 11, 2014 - Dallas, TX** – If you’ve ever dreamed of being a chocolatier or chocolate maker (or even just wanted to know the difference between the two) the Dallas Chocolate Workshops on Sunday, September 14<sup>th</sup>, at 3015 in Trinity Groves are your dream come true. The one-day event is an extension of the Dallas Chocolate Festival that brings together local chocolatiers with nationally known chocolate experts for three exciting hands-on workshops.

The 2014 Workshops feature three classes showcasing artisan chocolate and the different ways it can be enjoyed. Aspiring students can register for each class individually or spend the day and take all three for a special price.

As Mistress of Ceremonies Madame Cocoa (Adrienne Newman) explains, “Craft chocolate is really having a moment, especially here in the United States, and these workshops are a great way for people to elevate their chocolate knowledge. We hope these workshops inspire chocolate lovers to explore and learn about the unique flavors and methods we’re seeing from some true craftsmen in our industry.”

The morning session will focus on creating chocolate desserts. David Collier, Executive Pastry Chef for both Spoon Bar & Kitchen and the newly opened Knife, will guide workshop participants of all skill levels through each step. And, of course, there will be lots of delicious chocolate with which to work. This workshop is from 10:00 a.m. until noon; the cost is \$75.

The second workshop will teach bean-to-bar chocolate making. Participants of all levels will work with a trio of renowned chocolate makers: Kristin Hard of Cacao Atlanta, Ben Rasmussen of Potomac Chocolate, and Scott Moore, Jr. of Tejas Chocolate. Students will learn the steps that transform great cacao beans into delicious chocolate. The workshop runs from 1:00 p.m. until 3:30 p.m. and the cost is \$125.00. Participants will get to take home their finished product.

The final class of the afternoon is a wine and chocolate pairing session hosted by Madame Cocoa herself and a Sommelier with a Texas Wine Specialty. Participants will learn how to expertly pair and enjoy craft chocolate with Texas wines. While it's hard to go wrong with either fine chocolate or fine wine, pairing the two successfully can bring out previously unnoticed nuances in both. This workshop is from 4:00 p.m. until 6:00 p.m. at a cost of \$75.00. This workshop is only open to those over 21.

A package of all three workshops can be purchased for \$225 (a \$50 savings). Spaces are limited, and events are subject to change. Tickets can be purchased at [DallasChocolate.org](http://DallasChocolate.org).

For visitors coming from out-of-town, InterContinental Dallas is offering a special Dallas Chocolate Festival VIP package that includes VIP admission to Saturday's Dallas Chocolate Festival and nightly chocolate turn down service. Visit [DallasChocolate.org](http://DallasChocolate.org) for package details and prices. The separately ticketed Dallas Chocolate Festival is on Saturday, September 13<sup>th</sup> at the Addison Conference Centre and features a full day of learning and sampling chocolates from dozens of artisan chocolatiers and chocolate makers.

*For tickets or more information about the Dallas Chocolate Festival and the Dallas Chocolate Workshops visit [dallaschocolate.org](http://dallaschocolate.org)*

###