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For Immediate Release

### **Chocolate Workshops Let Enthusiasts Be Chocolatiers for the Day.**

**August 29, 2015 - Dallas, Texas** - DallasChocolate.org is excited to announce a day of hands-on chocolate making workshops to follow the 2015 Dallas Chocolate Festival. The 2-workshop event will be held Sunday, September 13<sup>th</sup> at Perfect Temper Kitchen in Plano.

Fans of the Dallas Chocolate Festival have been requesting more opportunities to learn from the renowned experts that showcase their treats at the festival. DallasChocolate.org founder Sander Wolf has responded by creating two hands-on workshops for aspiring chocolate makers and chocolatiers of all skill levels. While the intention is to provide a fun chocolate experience to the students, the classes will be held in a commercial kitchen with experts in their fields. Wolf is confident that students will come away with some real skills.

Chocolate enthusiasts will get to experience making bean-to-bar chocolate with a unique pair of experts. Trailblazing chocolate maker Ben Rasmussen of Potomac Chocolate, and Troy Easton of Allen's own Sublime Chocolate will teach students the proper techniques to transform cocoa beans into delectable chocolate bars in a the "Bean-to-Bar" Workshop.

In "Don't Lose Your Temper with Chocolate," Wiseman House Chocolate's own Kevin Wenzel will work with students to master no-fail methods for preparing chocolate for dipping and molding. As a bonus, students will learn the art of making ganache filling used in truffles. Then students will use these skills to make a set of truffles to take home.

All materials will be provided for both classes, and students will get to take home their finished chocolates. The 2-hour workshops are \$75 each, or can be purchased as a pair

for \$135. Tickets are available at <https://dallaschocolateworkshops.eventbrite.com>. Spaces are limited to ensure each student will get hands on attention.

The Dallas Chocolate Workshops are being held in conjunction with the Dallas Chocolate Festival. The Festival will take place Saturday, September 12 at the Addison Conference Centre. For more information and to purchase tickets for either event, go to: <http://dallaschocolate.org>

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