

Chocolate

MAKING CHALLENGE



Award winning chocolatier Paul Hargreaves offers a choice of two chocolate making activities - the fun Chocolate Buttons & Lollipops activity and the apprentice-style Chocolate Truffle Challenge. Both activities are great team building solutions and perfect for groups of any size up to a maximum of 50.

We provide chef's hats and linen aprons; Aprons can be branded and purchased as corporate gifts at only £15 each.

CHOCOLATE BUTTONS & LOLLIPOPS £30 + VAT* per person

A two hour activity includes a chocolate tasting, making your own lollipops and chocolate buttons, dipping strawberries in melted chocolate and taking your creations home in a beautiful gift bag.

CHOCOLATE TRUFFLE CHALLENGE £50 + VAT* per person

A four hour activity includes a chocolate tasting, the team challenge from designing the brand concept to developing the chocolate truffles and presenting it to the team.

FULL DAY CHALLENGE £70 + VAT* per person

AM: A three hour morning activity – Chocolate Truffle Challenge (teams design and produce their own chocolate truffles)

PM: A three hour afternoon activity – Bake-Off Challenge (teams design and bake their own mini-tarts)

*PLEASE NOTE

- The team building package price excludes the Day Delegate Rate(DDR).
- We only offer team building solutions as part of an event booked on DDR or residential package.
- A minimum number of 12 delegates apply and a £5 supplement will be charged for groups under 12.

INTRO A brief introduction to the origins of chocolate, how it is made and the cost to produce.

CHOCOLATE TASTING Delegates are presented with a range of chocolate of varying quality from all over the world.

BRAND CONCEPT Tasked with designing a new line of chocolates, delegates work in groups to come up with a brand, logo, target market, retail price and profit margin.

DEMONSTRATION Our expert chocolatier gives a detailed demonstration on how to make chocolate truffles from start to finish

PRODUCT DEVELOPMENT Delegates are given gloves and aprons, raw ganache, liquid chocolate, coating and packaging. Their task is to make their own truffles in line with their chosen concept and brand.

PRESENTATION Each team presents their finished work to the judging panel.

AWARD bottle of champagne will be presented to the winning team. Delegates will also take home their own bespoke box of self-made truffles.

