



# CHOCOLATE WORKSHOP

"Quite simply we are selling FUN. but we're coating it in chocolate first"

## Your Questions Answered

### What type of chocolate is it?

We only use quality Milk, Plain and White chocolate, never cooking chocolate. The tempering process is controlled to ensure that the chocolate is not degraded in any way and our "Hands Free" methods used throughout ensure that the chocolate remains untouched.

### How do we achieve that light airy texture?

The tempering process, the method of depositing and the accelerated setting, all combine to achieve a distinctive texture.

### How much chocolate do we get?

Each customer will receive 4 portions of chocolate Single portion of both Plain and White chocolate, and a double portion of Milk Chocolate. Extra chocolate may be purchased if necessary. We do not provide any chocolate for immediate consumption. All chocolate items are taken away to be consumed at your discretion.

- We do advise waiting at least 24 hours for the chocolate to set fully. This does not affect the taste but it does make it less messy.
- We also advise moderation, consuming large amounts of chocolate in one sitting may not be a good idea. (Please remember 4 portions of chocolate equates to a family size bar of chocolate).

### Why does the chocolate melt in my hand?

Due to the tempering process you will find that the chocolate will melt quicker than normal if handled or eaten within the first 24 hours. The initial setting of the chocolate has been accelerated using refrigeration, however the chocolate does not fully return to its original state for at least 24 hours. All chocolate items should be stored in a cool dry environment.

### Are you nut free?

We do not add anything to the chocolate, however the manufacturers state that the products "may contain traces of nuts." Therefore we cannot guarantee that the products used are entirely nut free.

### Why do you not allow other food at the chocolate work stations?

We try to maintain the highest standards of hygiene. We wish to ensure that your chocolate has not been contaminated with other food products. Therefore we cannot allow other food products to be present. We do offer a separate room for parties to celebrate with a cake etc.

### What is the difference between a standard and a deluxe party?

The standard party consists of chocolate "splodge" and chocolate art activities.

The deluxe party includes a party bag.

Both parties offer approximately 1 hour of activities and 45 minutes use of the party room, by which time items should be ready for collection after the party has finished.