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## A Chocolate Making Class



Wednesday, May 17th  
6 - 9 PM  
Chocolat Moderne  
20 West 27th Street  
Suite 904  
New York, NY 10011

Learn about this delicious subject in a hands-on Chocolate Making Class with Dame Joan Coukos, chocolatier/owner of **Chocolat Moderne**, and Dame **Kathryn Gordon**, Chef-Instructor at ICE. Mold and fill your own chocolate bars. Watch ganache recipe making with unique chocolates courtesy of **Valrhona**, and learn fool-proof chocolate tempering methods. Enjoy hors d'oeuvres provided by Chef Jesse Riley of **Constant Cravings Foods**, and cacao-based cocktails by **Solbeso**, the world's first spirit made from fresh cacao fruit juice, and chocolate bonbons.



**BONUS!** Guests take home three different bars made during the class, a handout with recipes and tempering instruction, a resource guide for ingredients and supplies, plus other sponsor goodies. **There will also be a raffle**, with proceeds benefiting LDNY's Scholarship Fund.

Questions? Contact Dame Joan Coukos at [info@chocolatmoderne.com](mailto:info@chocolatmoderne.com)

Early Dame Price - \$60 (available to LDNY members until 5/1)  
LDNY Members Price - \$70 (available from 5/2) / Non-Members Price - \$75

## ORDER TICKETS



CONSTANT  
CRAVINGS



May 17th, 6 - 9 PM  
Chocolat Moderne  
27 West 20th Street, Suite 904  
New York, NY 10011  
Located between 5th and 6th Avenues

Closest Subways:  
R Train at 23rd street and 5th  
Avenue/Broadway  
6 Train at 23rd Street and Park Avenue  
1 Train at 18th or 23rd Street and Seventh  
Avenue



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