



ADVANCED GANACHE

ZBC

Chocolate making course with Alexandre Bourdeaux

Learn to balance a ganache recipe

When

25-27 February 2019, 9.00 am - 4.30 pm
all days.

Content

- Theoretic review of sugar and the various ingredients in a ganache
- Composition of a ganache
- Shelf life theory
- Creation of Excel spreadsheet
- Test your own recipe
- Improvement of texture, shelf life and flavour

- Comparison test
- Ganache with a long shelf life.

You will be working in groups.
Remember to bring along your computer as you will need to balance your recipe by using Excel.

Price

Total price: DKK 6,000 + VAT (DKK 7,500). The price includes the course, meals and overnight accommodation at ZBC's student hotel.

Registration and payment

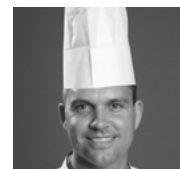
Registration deadline: 11 February at the latest.

Registration must be submitted to area manager, Poul Erik Rasmussen. Re-

member to disclose your email address and CPR number.

Payment deadline: 19 February
Registration is binding and the paid amount will not be refunded.

Please note that the teaching will be in English.



Area manager

Poul Erik Rasmussen

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