

ART of CHOCOLATE

BELGIAN MASTERCLASSES

FROM BEAN TO CONSUMER FOR PROFESSIONALS

IN-DEPTH PROGRAM WITH HIGHLY BELGIAN
TALENTED PEOPLE FROM THE INDUSTRY

October 11 and October 12
THE ART OF **CHOCOLATE**

- Become a confident maître chocolatier
- Learn & practice the magic on how to taste chocolate and origins
- Learn & practice all the keys of Belgian chocolate making with top experts
- Learn the latest techniques and trends
- Experience the Bean to Bar process with high tech machinery





THE ART OF CHOCOLATE


Key content program

DAY 1 : Wednesday October 11 th 2023

Introduction by Laurence KOUTNY

 9.30am

 All day location : Chocostory –rue de l’Etuve ,41 -1000 Bruxelles


WHAT	OBJECTIVE	CONTENT
<p>THE ART OF TASTING :</p> <p> 9.00 am – 11 am</p> <p>Speaker/teacher : David Deblauwe</p>	<p>Learn how to taste chocolate</p>	<p>➤ The different steps to taste a chocolate using you 5 senses</p>
<p>CHOCOLATE MAKING :</p> <p> 11 am – 5 pm</p> <p><i>(including lunch break)</i></p> <p>Speaker/teacher : Stephane Leroux</p>	<p>An intensive course in chocolate making. Become a professional chocolatier – learn how to make gourmet chocolate using modern techniques and recipes Optimization of recipes Focus on new trends and flavours</p>	<p>➤ Making the best (from A to Z) chocolates / pralines / Interiors</p> <p>➤ Ganache and praliné</p> <p>➤ Include importance of viscosity :</p> <ul style="list-style-type: none">• Explain the target visco in function of the application <p>➤ New trends and techniques, origins</p>


THE ART OF BEAN TO BAR

Key content program

Day 2 : Thursday October 12 th , 2023 - at CHOCOSTORY MUSEUM

Introduction by Laurence KOUTNY

 9.30am

 All day location : « Chocostory Museum »
rue de l'Etuve,41- 1000 Brussels

WHAT	OBJECTIVE	CONTENT
<p>BEAN2BAR</p> <p> 9.30 am – 5.30 pm <i>(including lunch break)</i></p> <p>Speaker/teacher : Virginie Detournay + technical support Lisa Woestyn</p>	<p>A clear understanding of making-off the best chocolate from cocoa beans in a unique location with the high tech professional machinery and expert</p>	<p>Experience the entire chocolate-making and manufacturing process from sourcing beans, cleaning, winnowing, roasting, refining, conching and tempering to produce bulk chocolate from which you will create your final products.</p> <p><u>Theory:</u></p> <ul style="list-style-type: none">-From tree to processed beans: farming, fermentation & drying, bean processing- From cocoa mass to chocolate <p><u>Hands-on training in the pilot plant:</u></p> <ul style="list-style-type: none">- Bean quality parameters- Bean processing: roasting, breaking and winnowing, preparation of cocoa mass- Chocolate making: mixing, refining, conching, tempering, cooling- Making tablets

Our experts



David Deblauwe

- Graduated from the Bakery School in Bruges and as Food Scientist from GroepT in Leuven
- Various positions for Puratos since 1995, he gained much experience on enzymes, emulsifiers and industrial baking processes by working with industrial customers
- Developer of Puratos' sourdough business mainly in the USA, Canada and Mexico since 2007
- Manager of global business development for the Belcolade and Chocolanté brand



Stéphane Leroux

- International instructor and consultant, Stéphane Leroux is a reknown Confectioner and Chocolate maker.
- He won several prestigious awards, such as Meilleur ouvrier de France Pâtissier Confiseur in 2004, bronze medal in 2002 and vice Word Champion in 2004 at the World Pastry Team in Las Vegas.
- Stéphane also wrote different books, "Matière Chocolat" in 2008, "Le Praliné" in 2013 and "Bleu Chocolat" in 2018. He's also a technical advisor at Belcolade



Virginie Detournay

- Technical expert
- Bio ingénieur (ULB) with a speciality in chemical and bio-industries
- R&D manager at Puratos for 4 years in R&D chocolate
- Development of customized recipes in line with specific request and market needs
- Translation of recipe to the production unit
- Support production