



ALAIN DUCASSE AT THE DORCHESTER

LEARN THE SKILLS OF A MASTER CHOCOLATIER AT ALAIN DUCASSE AT THE DORCHESTER

Alain Ducasse brings La Manufacture de Chocolat to London through exclusive workshops with artisan chocolate maker Nicolas Berger



This festive season, acclaimed chef Alain Ducasse will be bringing his sweet tooth to London and tempting guests of Alain Ducasse at The Dorchester with the exclusive opportunity to uncover the secrets behind artisanal chocolate-making. Enter a world of craftsmanship and rediscover the joy of confectionary in an exclusive workshop hosted by Nicolas Berger, bean-to-bar master *chocolatier* at *La Manufacture de Chocolat*.

The workshop will reveal the complexities of the chocolate-making process and offer hands-on experience using the finest chocolate from *La Manufacture de Chocolat* in Paris. Guests will learn the best methods to melt, mould and work with chocolate through creating a range of indulgent desserts including a *tarte fine au chocolat* and the restaurant's signature *soufflé*.

Those more confident with their skills can also try their hand at creating their own 'Mendiant' chocolate bar – a tribute to the old-fashioned confectionary – using a selection of caramelised nuts and candied fruits. Through learning the fundamentals of professional chocolate-making along with some more complex techniques, guests will be empowered to re-create Michelin-starred desserts and entertain at home with ease.

At the close of the class, guests will be invited to enjoy their own-made treats during an intimate *goûter* with Nicolas where he will share top industry tips that can be mastered at home.

Alain Ducasse opened *La Manufacture de Chocolat* in the heart of Paris in February 2013. Tucked away in the back of a small cobbled courtyard, the charming shop - which is the only bean to bar factory in the city - produces chocolate that is handcrafted on traditional vintage machines using

time-tested methods. The speciality chocolate is used across his restaurants including Alain Ducasse at The Dorchester where it is incorporated into desserts such as the decadent *CHOCOLATE from our Manufacture in Paris*, praline, vanilla ice cream and served alongside the *mignardises and gourmandises* at the close of the meal.

The *Manufacture de Chocolat* workshop costs £150 per person and includes:

- The two-hour masterclass
- All dishes created during the class
- Bespoke e-recipe booklet

Bookings for classes open on 1st November, just in time for the gifting season. The intimate classes will be the ultimate Christmas gift experience this year, perfect for chocolate enthusiasts and gourmands alike. Reserved in advance, the two classes will take place at Alain Ducasse at The Dorchester on 7th February and 7th March 2015.

For further information please contact Jessica Wong or Abigail Barrett at The Communications Store

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Open for lunch Tuesday–Friday and dinner from Tuesday–Saturday