

SCHEDULE COURSES CHOCO CUBE

- 1. Wednesday, June 5th, 2019 – 9:00 am-5:30 pm**
Masterclass – Chef Ernst Knam
"Ernst Knam: a journey through spices and chocolate"
- 2. Tuesday, June 18th, 2019 – 9:00 am-5:30 pm**
Masterclass – Chef Mario Di Costanzo
"Contemporary pastry:
innovation of style and refinement of taste by Mario Di Costanzo"
- 3. Tuesday, September 17th, 2019 – 9:00 am-5:30 pm**
Wednesday, September 18th, 2019 – 9:00 am-5:30 pm
Workshop – Chef Salvatore Toma
"Basic course about praline: Chef Salvatore Toma"
- 4. Thursday, September 19th, 2019 – 9:00 am-5:30 pm**
Friday, September 20th, 2019 – 9:00 am-5:30 pm
Workshop – Chef Salvatore Toma
"Creative praline: Chef Salvatore Toma"
- 5. Monday, October 14th, 2019 – 9:00 am-5:30 pm**
Masterclass – Chef Ernst Knam
"Masterclass by Ernst Knam"
- 6. Tuesday, October 22th, 2019 – 9:00 am-5:30 pm**
Masterclass – Chef Salvatore Toma
"Christmas notes: games, colours and shapes of chocolate by Salvatore Toma"

Courses with limited places, reserved to professionals operating in the pastry sector.
For further information please contact your sales consultant of reference.

CHOCO CUBE