

Chocolate Masterclass Returns to Guildford College!

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Following on from the success of his workshop in May of this year, we are delighted to announce that Damien Wager, star Pastry Consultant and Patisserie Chef, is coming back to Guildford College in December to run another one of his popular Chocolate Masterclasses.

Founder of Edible Art Patisserie Ltd, Damien is running a Christmas themed Chocolate Masterclass here at Guildford College within the professional kitchens of our Park Room Restaurant on 4 December 2018. Damien will be working with high-end brand Valrhona Chocolate and he'll be teaching how to create beautiful pieces of edible art by covering all aspects of chocolate work surrounding individual chocolates to tempering, casting, fillings, dipping and decorating.

All the creations will be displayed at the end of the masterclass and participants will get to take home - and eat - their handiwork! A really fun day full of chocolate, what more could you want?!

The 1 day course, starting at 9am and ending at 5pm, costs just £89 per person – there is a whopping 50% discount for current Guildford College students or staff - and all equipment (and chocolate!) will be provided.

Damien's masterclasses are always very popular and get booked up quickly, so if you have a sweet tooth, or know someone who has, don't miss out – spaces are limited. Damien is taking bookings directly at edibleartpatisserie@gmail.com so drop him a line NOW to avoid disappointment!

For a truly visual treat, check out Damien's creations on his Instagram account - [@pastrychefdamienwager](https://www.instagram.com/pastrychefdamienwager)



***Sign up for Damien Wager's
Chocolate Masterclass and create
some edible art yourself!***