



# YORK COCOA HOUSE

Welcome to York Cocoa House

At York Cocoa House we love everything chocolate - eating, making, cooking and sharing.

When we opened York Cocoa House in November 2011 the dream was to create a home for true chocolate lovers, people like me, who felt they had a personal bond with chocolate. For me, chocolate had always been a companion, through every celebration, exam, commiseration and illness - it was far more than just an inanimate food stuff. I don't know when my love of chocolate started, but looking back, it has always been there. I started making cakes when I was 4, by the age of 8 I had my own signature chocolate fudge recipe, when I was 12 my school project was to track the Cadbury share price, then that Easter I taught myself how to temper chocolate. I realized a few years ago that I was quite obsessed so I launched my own chocolate making business - Little Pretty Things, making chocolates in my own home and teaching in people's kitchens. In September 2011 we discovered the perfect location for us and the Cocoa House started writing its own story.

Since we opened, we have been joined by an ever-growing team of chocolate enthusiasts, who have shared with us their own appreciation of chocolate as they become part of the Cocoa House family. Their ideas, passion and creativity have enabled us to create the York Cocoa House Chocolate Emporium that we invite you to be a part of. I can't wait to see you at York Cocoa House. You'll always be welcome for chocolate and a piece of cake, or just a browse, or maybe to read some of the recipes and books that have inspired our journey.

Best wishes,

Sophie

## CHOCOLATE CAFE

Our Cocoa House chocolate café in the centre of York is a chocolate haven for all chocolate lovers! Our menu offers a choice of sweet and savoury chocolate treats. We've worked hard tasting our chocolate and have created some interesting and innovative combinations.

By day, you can enjoy hot (and cold!) chocolate, homemade cakes and desserts, our Chocolate Savoury menu & our Afternoon Chocolate. Enjoy our tea-stands of tarts, wraps & sandwiches along with our decadent desserts, all made with chocolate!

### To Book

Bookings and Reservations for groups of up to 8 people can be made on-line at [www.yorkcocoaahouse.co.uk/bookings-and-reservations](http://www.yorkcocoaahouse.co.uk/bookings-and-reservations) use the Café Reservation calendar to select your chosen dining experience, date and time.

### To Redeem A Gift Voucher

Visit us at the York Cocoa House to redeem your gift voucher, alternatively visit [www.yorkcocoaahouse.co.uk/chocolate-cafe-reservations](http://www.yorkcocoaahouse.co.uk/chocolate-cafe-reservations) or E: [events@yorkcocoaahouse.co.uk](mailto:events@yorkcocoaahouse.co.uk) to reserve your table. Please note reservations are only available for Afternoon Chocolate and Chocolate Supper Club bookings that have been pre-paid.

## York Cocoa House Afternoon Chocolate

### York Cocoa House Hot Chocolate (Yorkshire Tea and Coffee available too)

A selection of our savoury chocolate treats;  
our menu changes seasonally, but this might include  
Mushroom & Cocoa Nib Pate on cocoa nib rye bread crostini,  
Wensleydale, Pancetta & Roast Chicken Bagel,  
Yorkshire Blue Cheese & Chocolate Tart,  
York Cocoa House Rarebit made with York Chocolate Stout

### Followed by:

York Cocoa House Chocolate and Cherry Scones served  
with fresh whipped cream and Strawberry Jam  
Rocky Road and our Special Chocolate Truffle Torte

Available daily

Reservations available at 12.30pm, 2pm, 3.30pm and 5.00pm

## CHOCOLATE CAFE BY NIGHT

By night (Thursday-Saturday), the café serves our Chocolate Supper, a combination of our Cocoa House specialties, all with chocolate!

Gift Vouchers, Group Bookings and reservations for specific dates and times are available to purchase and book in advance.

### Chocolate Supper Club Menu

#### Starter

Select from our Savoury Chocolate Taster plates or share a selection platter of our Savoury Chocolate items to discover and enjoy amongst your party.

#### Main Course

Choose from our main course chocolate based dishes.

Our menu changes weekly depending on our latest combinations and creations our team have been experimenting with but this might include

Yorkshire Blue Cheese & Chocolate Tart (V)

York Cocoa House Rarebit with York Chocolate Stout (V)

3 Bean Vegetable Chilli (V)

Chocolate Chicken Mole

York Chocolate Stout Beef Pie

#### Dessert

Select your dessert fresh from our Chocolate Counter, choose from our truffle tortes, chocolate meringues, tarts and cakes all accompanied by Yorvale Ice Cream and melted chocolate sauce, or if you simply just can't choose share a mixed chocolate plate for your party to share.

#### Followed By

York Cocoa House Hot Chocolate

(Yorkshire Tea and Coffee available too)

accompanied by our hand made chocolate truffles.

## CHOCOLATE WORKSHOPS

Through our chocolate shop is our chocolate workshop, where our chocolatiers are busy creating our chocolate-y creations and we'd like to share this with you!

We have chocolate workshops at a range of different levels, drop-in and make Chocolate Lollipop, join us on a Chocolate Taster Workshop, learn specific skills with our Chocolate Master Class Series or join our Chocolate Apprentice Course with a dedicated week to working with chocolate. Our calendar contains all the information and details about booking for our chocolate making events and activities.

Our Chocolate Workshop is also available for a range of Private Chocolate Packages for groups and parties for all ages and abilities. Our workshop at the Cocoa House is available for groups of up to 14, however we work with partner venues across York to accommodate larger groups when necessary.

Where better to learn than York - The Chocolate City!

Be inspired by York's great Chocolate makers

York has an outstanding chocolate history with Terry's and Rowntree's in York both becoming global brands. Today York is home of the world's most famous chocolate bar: Kit Kat. With so many chocolates created in York, there's lots of love for chocolate here. Come and learn how to make your own chocolates, just how you like them!

Our Chocolate Workshops at York Cocoa House run daily, with something gorgeous and chocolatey to discover most days. Learn how to make your own chocolate products, a new skill, make a special gift or a souvenir for a loved one. Our Chocolate Taster Workshops are an hour in length and require no prior skill or chocolate-making knowledge at all, but a love of chocolate certainly helps.

All ages are welcome but we do ask that children under 12 are accompanied by a participating adult

### CHOCOLATE TASTER WORKSHOP PROGRAMME

Monday 4pm - Making Chocolate Cocoa Bean to Chocolate Bar

Tuesday 4pm - Design and Create Your Own Chocolate Bar

Wednesday 4pm - Chocolate Truffle Making

Thursday 4pm - Take a Chocolate Tasting Tour of the Cocoa House

Friday 4pm - Make Your Own Chocolate Model

Saturday 10.00am & 5.30pm - Design and Create Your Own Chocolate Bar

Sunday 11.30am - Make Your Own Chocolate Model

Sunday 1.30pm - Chocolate Truffle Making

Our Taster Workshops are 1 hour in length, they are ideal to be combined with our Afternoon Chocolate so you can have a truly decadent chocolate day.

# CHOCOLATE MASTER CLASS SERIES

Our Chocolate Master Class Series is made up of 15 courses covering a whole range of techniques to enable any chocolate lover to fully master and understand how to work with our favorite food. This series of classes can be taken on their own as individual classes or you can complete the whole program in your own time.

Many of today's successful and innovative chocolatiers started with a passion for chocolate in their own home. It's not about fancy equipment or ingredients, it's about learning the science behind it, practicing, learning from your mistakes and working with good ingredients.

- \* Introduction to Chocolate Making
- \* Chocolate Tempering Methods
- \* Gorgeous Ganaches
- \* Fancy Fondant Creams
- \* Chocolate Caramels
- \* Perfect Pralines
- \* Chocolate Based Classic Confectionery
- \* Show Stopping Chocolate Desserts
- \* Glamorous Chocolate Cakes
- \* Spectacular Chocolate Decorations
- \* Baking with Chocolate
- \* Mastering Chocolate Moulding
- \* Savoury Chocolate
- \* Chocolate Ice Cream
- \* Chocolate Making from Cocoa Bean to Chocolate Bar

Our Chocolate Master Class Series takes place every Saturday morning from 11.30am – 1.30pm and Thursday evenings from 6.30pm – 8.30pm

Each Master Class can be enjoyed on its own, previous chocolate making knowledge or experience is not required for these workshops, however you can also enjoy them as part of a series of classes, building your chocolate knowledge at your own pace. Chocolate lovers of all ages are welcome.

## **INTRODUCTION TO CHOCOLATE MAKING**

Discover the basics of chocolate making, from working with chocolate to make simple, gorgeous ganache to how to professionally temper chocolate so you can work with it to create a whole gorgeous array of delights. This is our initial workshop for working with chocolate, it's a perfect starter for any budding chocolatier or cake maker that wants to understand more about how chocolate works.

Forthcoming Dates:

Saturday 14<sup>th</sup> November 2015, Saturday 9<sup>th</sup> January 2016, Saturday 12<sup>th</sup> March 2016, Saturday 14<sup>th</sup> May 2016, Saturday 16<sup>th</sup> July 2016, Saturday 17<sup>th</sup> September 2016, Saturday 12<sup>th</sup> November 2016.

Thursday 5<sup>th</sup> November 2015, Thursday 3<sup>rd</sup> December 2015, Thursday 14<sup>th</sup> February 2016, Thursday 14<sup>th</sup> April 2016, Thursday 23<sup>rd</sup> June 2016, Thursday 18<sup>th</sup> August 2016 & Thursday 6<sup>th</sup> October 2016

## **CHOCOLATE TEMPERING METHODS**

The science behind chocolate tempering can at times be overwhelming however it is an essential component to being able to master chocolate. We'll be exploring the process and the different techniques that can be used to effectively temper chocolate.

Forthcoming Dates:

Saturday 16<sup>th</sup> January 2016, Thursday 25<sup>th</sup> February 2016, Saturday 2<sup>nd</sup> April 2016, Saturday 9<sup>th</sup> July 2016, Thursday 22<sup>nd</sup> September 2016

## **GORGEOUS GANACHES & CHOCOLATE TRUFFLES**

Ganache is a perfect balance of chocolate and cream, at the Cocoa House we work with ganache to create a whole range of different flavours and textures. During our Gorgeous Ganache Masterclass we'll share the secrets to be able to create exciting and perfect flavour combinations for your ganache that can be used in a range of recipes to different effect.

Forthcoming Dates:

Saturday 3<sup>rd</sup> October 2015, Saturday 23<sup>rd</sup> January 2016, Thursday 10<sup>th</sup> March 2016, Saturday 2<sup>nd</sup> July 2016, Saturday 15<sup>th</sup> October 2016, Saturday 17<sup>th</sup> December 2016 – Christmas Truffles

## **FANCY FONDANT CREAMS**

These early chocolate recipes were used by Rowntree's and Terry's to create the most exquisite chocolate boxes. We will explore the science of sugar boiling and the crystallization process to be able to effectively create a quality, smooth fondant that can be combined with many beautiful, natural ingredients.

Forthcoming Dates:

Saturday 28<sup>th</sup> November 2015, Saturday 16<sup>th</sup> April 2016, Thursday 14<sup>th</sup> July 2016, Saturday 8<sup>th</sup> October 2016

## **CHOCOLATE CARAMELS**

The art of sugar boiling has long been used by confectioners to sweeten and preserve fruits and nuts, but few techniques are as delectable as caramel. We will explore the art of sugar boiling to create caramel that can be blended with a variety of ingredients to different effects, from luscious liquid caramels to melt in the mouth butterscotch.

Forthcoming Dates:

Thursday 15<sup>th</sup> October 2015, Saturday 19<sup>th</sup> December 2015, Saturday 20<sup>th</sup> February 2016, Thursday 12<sup>th</sup> May 2016, Thursday 8<sup>th</sup> September 2016, Saturday 5<sup>th</sup> November 2016.

## **PERFECT PRALINES**

To Praline meant to preserve, usually coated in caramelized sugar, the word praline now has different connotations, classic praline is blended sugar coated nuts, while in the chocolate box it's usually a chocolate filled with a nut and chocolate combination, while in Belgium all filled chocolates are known as pralines. We will be exploring the whole process working with almonds and hazelnuts, learning different techniques to create different flavours before creating our own perfect praline filled chocolate.

Forthcoming Dates:

Saturday 5<sup>th</sup> December 2015, Saturday 30<sup>th</sup> April 2016, Saturday 3<sup>rd</sup> September 2016, Thursday 10<sup>th</sup> November 2016

## **CHOCOLATE BASED CLASSIC CONFECTIONERY**

Chocolate can be combined with so many gorgeous flavours and ingredients, in this Master Class we'll be exploring different classic confectionery techniques such as fudge, marshmallow and nougat to create a whole chocolate box full of different chocolates.

Forthcoming Dates:

Saturday 24<sup>th</sup> October 2015, Saturday 28<sup>th</sup> May 2016, Saturday 6<sup>th</sup> August 2016, Thursday 20<sup>th</sup> October 2016

## **SHOW STOPPING CHOCOLATE DESSERTS**

There is no better way to impress dinner guests than being able to make a gorgeous dessert, chocolate will certainly achieve that wow factor! We'll show you how to create our favourite Salted Caramel Chocolate Truffle Cake with a range of chocolate making techniques that you will be able to use to create your own perfect, stunning chocolate dessert.

Forthcoming Dates:

Thursday 8<sup>th</sup> October 2015, Saturday 12<sup>th</sup> December 2015, Saturday 9<sup>th</sup> April 2016, Thursday 9<sup>th</sup> June 2016, Saturday 23<sup>rd</sup> July 2016, Saturday 10<sup>th</sup> December 2016 (Christmas)

## **GLAMOROUS CHOCOLATE CAKES**

Chocolate is the perfect friend for a novice baker, all else fails, chocolate will always save the day! We'll share with you the secrets of making classic, gorgeous cakes, before dressing them up with a variety of chocolate decorating techniques, from butter icing, piped ganache frosting, chocolate

glace to working with tempered chocolate to perfectly dress and glamour up your chocolate creations.

Forthcoming Dates:

Saturday 31<sup>st</sup> October 2015, Saturday 23<sup>rd</sup> April 2016, Thursday 15<sup>th</sup> September 2016, Saturday 3<sup>rd</sup> December 2016 (Christmas)

## **SPECTACULAR CHOCOLATE DECORATIONS**

Chocolate has some wonderful properties once we understand them and how they want to behave we can make a whole range of chocolate spectacular chocolate effects, from chocolate run outs, modeling with chocolate, carving and painting. We'll show you a number of different techniques that can allow you to play with chocolate and learn how to effectively handle and master this quite temperamental food.

Forthcoming Dates:

Thursday 29<sup>th</sup> October 2015, Saturday 7<sup>th</sup> November 2015, Saturday 4<sup>th</sup> June 2016, Saturday 20<sup>th</sup> August 2016, Saturday 29<sup>th</sup> October 2016

## **BAKING WITH CHOCOLATE**

If you're going to bake why would you not put chocolate in it? Learn how to work with pure cacao mass, cocoa powder and chocolate to get the perfect chocolate effect in your baking. We'll share with you our recipes for chocolate brownies, traditional millionaire shortbread as well as classic cakes. Each participant will learn how to work with different forms of chocolate in their baking to achieve the desired results. You'll finish your baking off with a few chocolate techniques just in case you needed a bit more chocolate in them.

Forthcoming Dates:

Saturday 10<sup>th</sup> October 2015, 11<sup>th</sup> June 2016, Saturday 13<sup>th</sup> August 2016, Thursday 27<sup>th</sup> October 2016

## **MASTERING CHOCOLATE MOULDING**

Working with chocolate moulds is a simple, yet extremely effective skill to master, chocolate moulds can be used to create no end of finishes to your chocolates, models and decorations. We'll share with you techniques to effectively work with a number of different types of chocolate moulds, from silicone and polycarbonate moulds to household objects you can use simply to create your own moulds.

Forthcoming Dates:

Saturday 7<sup>th</sup> May 2016, Thursday 21<sup>st</sup> July 2016, Saturday 27<sup>th</sup> August 2016, Saturday 19<sup>th</sup> November 2016

## **SAVOURY CHOCOLATE**

Chocolate is not naturally sweet or creamy, it's got so many gorgeous flavours, which is why we use it in everything we do at the Cocoa House. We'll share with you some of the secrets in our own savoury chocolate creations, combining different tastes and textures with chocolate to make some unusual yet irresistible chocolate inspired dishes. Each participant will make their own



savoury chocolate combinations that they can enjoy at home or further use in their own chocolate cooking.

Forthcoming Dates:

Saturday 21<sup>st</sup> November 2015, Saturday 25<sup>th</sup> June 2016, Saturday 24<sup>th</sup> September 2016, Thursday 17<sup>th</sup> November 2016

## **CHOCOLATE ICE CREAM**

There are no 2 confections that go together better than ice cream and chocolate, mostly because of their crystal structure and the way they are enjoyed they give the most gorgeous melt in the mouth sensation. We'll show you how the same crystallization process is employed for making ice cream as it is for tempering chocolate to make the perfect, rich, dark chocolate ice cream to impress friends and family without the need of an ice cream maker. Each participant will make their own chocolate layered ice cream cake that we hope will make it home.

Forthcoming Dates:

Saturday 6<sup>th</sup> February 2016, Thursday 21<sup>st</sup> April 2016, Saturday 30<sup>th</sup> July 2016

## **CHOCOLATE MAKING FROM COCOA BEAN TO CHOCOLATE BAR**

Learn the full magic of working with chocolate from the raw bean itself to making actual chocolate. We'll share with you the secrets of the chocolate making process, to creating a rich dark chocolate of your very own. Each participant will work with the base chocolate ingredients to make their own signature blended chocolate that they can take home to use in their own chocolate creations.

Forthcoming Dates:

Thursday 22<sup>nd</sup> October 2015, Saturday 27<sup>th</sup> February 2016, Saturday 21<sup>st</sup> May 2016, Thursday 11<sup>th</sup> August 2016, Saturday 22<sup>nd</sup> October 2016

## **TO REDEEM A GIFT VOUCHER**

As our workshops have limited availability we recommend you check availability of your chosen workshop, you can check availability using our workshop calendar available at [www.yorkcocoahouse.co.uk/chocolate-workshop-bookings](http://www.yorkcocoahouse.co.uk/chocolate-workshop-bookings) or E: [events@yorkcocoahouse.co.uk](mailto:events@yorkcocoahouse.co.uk) to redeem your voucher. Please note there may be occasions that workshops are fully booked or are unavailable due to unforeseen circumstances. Should this be the case you will be offered a place on an alternative workshop to a same value.

## CHOCOLATE APPRENTICESHIP

Our Apprenticeship in Chocolate Course is a week-long program of mastering chocolate skills including refreshments daily, a Chocolate Dinner prepared by our own Chocolate Chef, heritage trail of York's chocolate history as well as a recipe book and learning notes covering the week's content, an optional component is available exclusively for participants looking to start their own chocolate and confectionery business with a session on business planning, marketing and sourcing and exclusive 1-to-1 contact with experienced chocolate professionals.

The Apprenticeship in Chocolate course runs daily from 9am Monday – 4pm Friday with the Chocolate Dinner with the team at York Cocoa House on the Thursday evening, participants are free to explore York's fabulous restaurants on the other evenings. Accommodation is not included in the course fees, however we would be happy to offer recommendations to suit your requirements, please contact our team for further advice on travel and accommodation.

During the course we will cover the full Master Class module programme to support participants to be able to take their passion for working with chocolate to the next stage. Perfect for chocolate lovers of all ages and abilities who want to learn more of the secrets to create their own gorgeous chocolates at home. This course is ideal for chefs and catering students to learn how to work with fine quality chocolate in a range of environments and purposes. An additional session is available for participants wishing to start their own chocolate making business to gain insight into labelling, packaging, marketing and sourcing.

### Course Fees:

This week long course is £850 for the 5 day course with daytime lunch and refreshments and chocolate dinner, this also includes a guided chocolate trail of York and entry into some attractions as part of your tour.

### Dates:

The Chocolate Apprenticeship takes place daily 9am - 4pm on the following dates:

Monday 29th February 2016 - Friday 4th March 2016

Monday 4th July 2016 – Friday 8th July 2016

Monday 3rd October 2016 – Friday 7th October 2016

This course is also available as individual modules that run on Thursday evenings and Saturday mornings, these modules can be taken on their own or as part of the wider course. Please click on each of the course titles above for further details about the content and schedule for each module.

### To Book:

Places can be reserved on this course by payment of a non-refundable deposit, the final balance is payable 2 weeks prior to the start date of your course

## VISITING US AT YORK COCOA HOUSE

### Arriving by Car

We advise that you utilise the Park & Ride facility at Rawcliffe Bar - A1237/A19 junction north of York YO30 5XZ and get the Green Line/2 bus into York and get out at York Theatre Royal. As you exit the bus turn right and head towards the traffic lights, you will see York Cocoa House across the road on the left hand side.

Closer car parking is available at Marygate car park, upon leaving the car park walk through the Museum Gardens as you exit the gardens turn left and walk towards the traffic lights. At the traffic lights cross over to your right, you will see York Cocoa House across the road on the left hand side.

### Disabled Parking

Blue Badge holders are able to park directly opposite York Cocoa House on Blake Street

### Arriving by Train

York is fabulously connected to the UK railway network, we're only a short walk from the station. As you leave the station turn left and follow the main road into York, across the river, (you will see York Minster across the river - head towards that). As you cross over the river at Lendal Bridge head towards York Minster which will be straight in front of you, until you reach the traffic lights. At the traffic lights cross over to your right, you will see York Cocoa House across the road on the left hand side.

We're looking forward to welcoming you to York Cocoa House soon

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