

*E. Guittard*

GUEST CHEF SERIES

May 31<sup>st</sup> – June 2<sup>nd</sup> 2009

CHEF ANDREW SHOTTS



*E. Guittard*

presents

“ARTISAN CHOCOLATES AND CONFECTIONS”

featuring

CHEF ANDREW SHOTTS

Known worldwide for his innovative combinations with handmade chocolate bonbons, Chef Andrew Shotts has successfully crafted his reputation as one of the premium gourmet chocolate makers in the confection industry. His accumulated wealth of prestigious honors include Pastry Art & Design’s “Ten Best Pastry Chefs in America” and USA Today’s “Top Ten Artisanal Chocolatier” to name a few.

May 31<sup>st</sup> through June 2<sup>nd</sup> 2009 8:00am – 3:00pm

In this three-day, hands-on seminar, Chef Shotts demonstrates a new path in chocolate making that respects time-tested tradition with the virtues of seasonal flavors and creative innovation. Class includes, advanced flavor and texture techniques on creating well balanced ganaches, proper molding, enrobing techniques, the use of transfer sheets and colored cocoa butters.

Three Day Class Cost \$725

Guittard Chocolate Studio  
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Los Angeles, CA 90034

To reserve or for more information please contact Donald Wressell

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Reservations required. Seating is limited. Respond early.