



## **Learn The Art Of Making Truffles With Sweet Pete**

**Sweet Pete will teach class participants to make heart shaped truffles. \$22 Per Student**

Learn to create decadent truffles! Sweet Pete's, Jacksonville's only All- Natural confectionery shoppe is owned by renowned 20-year chocolatier and confectioner, Peter Behringer. Learn Peter's recipe for rich, dark chocolate truffles.

Students will learn:

Hand Tempering

Shell Molding

Chocolate Ganache Recipe

Chocolate Dipping

Each student leaves with a recipe and approx. 1/2 lb of truffles (\$16.00 value)

Classes available 1/8-2/29 (call or email: [sales@sweetpete.net](mailto:sales@sweetpete.net) to schedule)

All classes are limited to 8 students

Must be 12 years or older

\*Students must take this class prior to taking Sweet Pete's cherry cordial class.

# Sweet Pete's Cherry Cordial Class \$25 Per Student

To Book Your Class:  
e.mail: [sales@sweetpete.net](mailto:sales@sweetpete.net)  
or call 904.376.7161



Learn to make decadent cherry cordials!  
Sweet Pete's uses all natural maraschino cherries  
soaked in Grand Marnier.

## Learn:

- The Art of Fondant
- Liquid Centers
- Dipping Technique
- Chocolate Tempering
- Each student leaves with a recipe and 1/2 lb. of chocolate (a \$16 value)

Limited spaces available  
Classes no larger than 8 people  
Must be at least 12 years old

This is an intermediate course.

\*Students must take the truffle class prior to  
taking Sweet Pete's cherry cordial class.

