

ZOOM MEETING SEPTEMBER 21ST, 2020 6:30pm Eastern Time

NATURAL MOLDED CHOCOLATE DEMONSTRATION

PRESENTED BY:
WILLIAM RACIN CEPC

ASSISTED BY:
ASSISTANT PASTRY CHEF

CHEF SARA MILARSKI

IN PARTNETSHIP WITH:
**ACF COLUMBUS AND CLEVELAND
CHAPTERS &
CHEF ASSOCIATION OF PITTSBURG**

CHEF RACIN will demonstrate three styles of molded truffles that use all-Natural ingredients. By removing the artificial colorants and dyes, a more natural and appealing look and flavor is produced. A series of popular pastry brands included in the demonstration will be Felchlin products and PCB Cocoa Butter colorants. **CHEF RACIN** will also be using some convenience nut products the increase production efficiency without sacrificing any flavor or quality. These recipes are ada ptable to a multitude of flavor combinations and presentations. We hope you plan on attending the virtual demonstration and can take useful and practical information with to your property and/or school.

RSVP by registering before September 19, 2020 at
<https://acfcolumbus.org/meet-reg1.php?id=36>

