

AFTERNOON TEA WORKSHOP



Customers of Town & Country Fine Foods worked with our Sales Development Chef, Jerome Dreux and prestigious Felchlin Pastry Chef Stephan Iten, on innovative recipes using Felchlin couvertures and praline moulds, at two day workshops held in our development kitchen and Sheffield City College.

Felchlin are one of the rare chocolate manufacturers to process cocoa beans at their workshops in Schwyz, in the heart of Switzerland. They have established direct relationships with its partners, reinforcing their position as cocoa experts.

Participants worked on a number of creations including Chocoras with Raspberry Glaze and Sao Palme 75% Caramel & Hazelnut. [Please click here for all recipes used on the day.](#)

Mark Constable, Head Chef at Coombe Abbey Hotel said this about his chefs who attended, "I would like to thank you for the invitation, they both found it enjoyable and inspirational. They hope to use a few ideas back here that they shared on the day".