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Learn the art of premium chocolate making when Pink Lady Chocolates opens its doors to the general public

We all enjoy indulging in premium chocolates, but have you ever wondered what goes into producing these delicious and luxurious treats, or better still – have you ever thought about making them yourself?

Iconic Australian premium chocolate maker Pink Lady has been producing delectable sweet treats for over 70 years, and is now opening its doors from February 2011 for a series of premium chocolate courses.

These hands-on workshops will provide a backstage look at what is involved in premium chocolate making – from the production of cocoa and chocolate, to the art of tempering and correct storage methods – the internationally trained Pink Lady chocolatiers will take you on a delicious journey through the history and skills of chocolate making.

Rejoice as you taste-test single origin, blended and speciality chocolates, all made with Pink Lady's high quality ingredients. Be prepared to be hands on and get involved as you try your hand at producing gorgeous individual truffles, chocolate assortments and other sweets.

Whether you're a culinary master or an interested observer, the four hour sessions are guaranteed to inspire as you learn, make and taste. And you won't leave empty handed; all participants are able to take all of their sweet creations home.

The perfect gift for avid foodies, chocolate fanatics or even a loved one for Valentine's Day, the Pink Lady chocolate courses provide an unforgettable experience and insight into the world of premium chocolate making.

The Pink Lady chocolate courses cost \$135 per person for a four hour session, and take place at the Pink Lady factory, located at 13 Hume Street, Huntingdale Vic 3166.

For more information on Pink Lady's February 2011 chocolate courses and to register and book your place, please visit the Fyna Foods website: <http://www.fyna.com.au/choccourses.asp>

About Pink Lady Chocolates

Pink Lady, most famous for its iconic and much-loved heart chocolates, is one of the few manufacturers in Australia that makes its own chocolate from raw materials, using Australian ingredients where possible. While many brands of chocolate are either made overseas or imported in a ready-made state, Pink Lady chocolates are created and produced in their Huntingdale factory in Victoria. This enables complete control over the taste and texture of the final product, ensuring it is of the highest quality.

For more information on Pink Lady and their range of mouth-watering chocolates, or to request high resolution images, please contact Porter Novelli Melbourne on:

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