

WORKSHOP CHOCOLAT at LAURENT GERBAUD

According availability of our partners
Adaptable on demand
Prices are all included



Practical Info

Address: Laurent Gerbaud Atelier,
Rue Ravenstein 2D, 1000 Brussels

Opening hours: 12:00 till 18:00.

The workshops can be organized from 11:00 to
19:00 (finishing hour)

Nocturne in all exclusivity on request.

Groups: maximum 15 people per workshop

Workshop with the chocolatier only in French
and English.



Workshop Tasting: Education of the Palate

Chocolatier Laurent Gerbaud will accompany you during the workshop tasting: education of the palate. An initiation journey aiming at changing the way to learn how to appreciate chocolate. Thanks to anecdotes, sharing experiences and the tasting of 13 different kinds of chocolate of Laurent Gerbaud's assortment will evolve from the rawest to the most elaborate.

Duration: 30-45 Minutes



Workshop Creation of Mendiants

We take an apron, a spreading knife and molds. We get acquainted with the language of the chocolate universe and the workshop can start. Coached by Laurent Gerbaud himself or an apprentice of the chocolatier, your guests will make the chocolates themselves. It's all about 16 small mendiants for which dried fruit and nuts such as grilled and salted almonds, Persian red currants - all selected worldwide by the chocolatier himself - will be used. Afterwards the chocolates will be put into the fridge for 20 minutes. Next step is to unmold and wrap the chocolates so you can take them home. During the cooling process, a degustation and explication about the 4 original types of chocolates: Forastero-Trinitario-Criollo-Mélange Gerbaud will take place.

Duration: 1h

On demand: creation of chocolates with the logo of your company



Complete Workshop : Creation + Tasting

Prepare your chocolates and, during the cooling period, enjoy a journey of discovery of Gerbaud chocolate, the chocolate that makes you beautiful!

Duration: 1h-1h30



Workshop Beer/Chocolate

Beer and chocolate, to be found in Belgian artisanal brasseries, have some characteristics in common. Both have fermented ingredients, bitterness, acidity and an after taste. The possibilities of gustative explorations are varied and Laurent Gerbaud invites you to discover them and taste the best pairing of beers and chocolates

Beers : Cantillon/Zinebeer/Stout + 8 chocolates (4 originals (Forastero - Trinatario - Criollo - Mix Gerbaud) and ganache, red currants, ginger, cocoa chips)

**it's possible to add the Creation workshop to the pairing.*



Workshop Vin / Chocolat

An exciting trip around the world during which you'll discover wines, alcoholics and liquors paired with a selection of Laurent Gerbaud's chocolates. From a light wine to a powerful one, stout, port wines, sherry and finishing with a single malt whiskey paired with chocolate with black pepper.

It is possible to add the Creation workshop to the pairing.



L'Art du Chocolat

"The Art of Chocolate"

A perfect illustration of the national motto "L'Union fait la Force"...

When the great chocolate maker's box is customized by the SLG technique, ... don't throw away your packaging anymore, think about recycling.

Unique and signed by your favourite artist.

One more gesture for Mother Nature.

Exclusive Collector

By Laurent Gerbaud and SLG

Indicative price per customized chocolate box (15 chocolates): 24.95€

Empty customized box (for the Creation workshop): 12€



Any question?

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