

Michel Cluizel Chocolate Workshop



Customers of Town & Country Fine Foods worked with our Sales Development Chef, Jerome Dreux and top Pastry Chef Consultant, Jordi Puigvert Colomer, on innovative recipes using Michel Cluizel couvertures and chocolate cups at a two-day workshop held in our development kitchen.

Michel Cluizel is one of the rare chocolate manufacturers to process cocoa beans at their workshops in Normandy and has established, direct relationships with its planters, reinforcing their position as cocoa experts.

Participants worked on a number of creations including Choco Praline with Green Apple and Gruetine Frangipane, Cherry Compote and Mascarpone Chantilly. [Please click here for details of all recipes](#)

Biju Joshwa, Head Pastry Chef at Sheraton Park Lane, said “The Michel Cluizel workshop was excellent and a great way to learn about their couvertures and usage. The innovative recipes gave everyone attending new ideas and the products used illustrated new ways of working.”

