



# CHOCOLATE DECADENCE

## with von Geusau Chocolates

African Relish is very proud and excited to present to you one of South Africa's foremost chocolatiers. Richard von Geusau, founder of von Geusau Chocolates in Greyton will be joining us in Prince Albert to share his knowledge and impart his skills in the mysterious, and deeply satisfying art of chocolate making. We will learn about the origins of chocolate, what makes a good quality chocolate and what does 85% cocoa mean? We will learn to temper, mould, fill and above all, eat chocolate. Take home a selection of your own hand made chocolates, individually packaged. Do not miss this extraordinary opportunity, it will change the way you see and taste chocolate forever!

The creation of Richard's fine chocolates starts with the best of chocolate couvertures procured from a renowned Belgian supplier; the chocolate distinguishes itself by its high cocoa percentage. The chocolates are meticulously made by hand, using only the finest, freshest and original ingredients with care and perfection.



**AFRICAN  
RELISH**



[www.africanrelish.com](http://www.africanrelish.com)

### FRIDAY

**From 12:00** - Arrive at African Relish and settle in to accommodation.

**13:00** - Light lunch served at African Relish, meet the team and receive your course outline.

**14:30 - Cooking session** Introduction to the origins of chocolate and chocolate making, the do's and don'ts and the ingredients and equipment required.

**18:30** Ghost walk and village ramble —Ailsa Tudhope, historian and story teller, takes you on a journey back in time with tales of ghosts and village rogues from the past. Meet outside Fransie Pienaar Museum.

**20:00** Welcome dinner at African Relish

### SATURDAY

**06:30** - For the energetic, a guided early morning walk up the lower reaches of the famous Swartberg Pass.

**08:30** - Visit to Saturday Market for some local flavour.

**09:00** - Breakfast at African Relish

**10:30 - Cooking session** Demonstration and hands on session with chocolate tempering and moulding.

**13:00** - Light lunch at African Relish

**14:30 - Cooking session** Exploring different chocolate fillings and exotic flavours. Chocolate and wine pairing, a wonderful revelation!

**17:00** - Wine tasting at Soet Karoo, South Africa's smallest registered wine estate, with more chocolate of course!

**19:30** - Dinner at African Relish where we enjoy the fruits of the day's culinary endeavours.

### SUNDAY

**06:30** - Gather at African Relish for coffee and rusks. Botanical excursion with Dr Sue Milton, renowned botanist and specialist in Karoo biome biology.

**10:30** - Great Karoo Brunch with some interesting demonstrations. The perfect chocolate laden brunch with a twist.

**13:00** - Depart on onward journey

**Price: R3850 per person 2 nights/ 3 days. Inclusive of luxury accommodation, all meals, cooking classes, ingredients, soft drinks and special African Relish apron.**

We look forward to welcoming you to the magical Karoo and feel certain that you will leave us feeling refreshed and revitalised.

