

Ron  
Ben-Israel  
Cakes

VALRHONA

Chocolate Cakes & Sugar Roses  
April 22 - April 24, 2019, NYC



Announcing our next Spring class, Monday, April 22, through Wednesday, April 24, 2019 with the collaboration of the esteemed Valrhona Chocolate company and the Valrhona School.

In this immersive 3-day experience at our New York City bakery+studio, we'll explore one of the most beloved flowers – The Rose in all it's manifestations. Students will learn the Ron Ben-Israel Signature Rose in various stages of bloom, as well as Wild Roses, Miniature Roses, and the complex Antique Rose.

A Valrhona pastry chef will introduce the class to methods of creating professional chocolate cakes with various fillings, and discuss the origins and flavor pairings of the expansive Valrhona Chocolate collection, finishing with an engaging chocolate tasting.

All the necessary tools and supplies will be provided for use during the class. As part of the tuition fee, students will take home the Rose cutters set (specifically designed by Ron for this class), and gain a completion certificate. On the final day, each student will be given a small display cake to adorn with their completed flowers, and a large box for the completed projects.

Throughout the course, we will provide water, coffee and tea, as well as snacks and a daily healthy lunch. Valrhona Chocolate will also sponsor a sit-down dinner for the students and instructors to socialize at the end of the first or second day.

Students will enjoy a tour of our bakery and design studio, and meet our dedicated crew. At the conclusion of each day, time permitting, there will be a discussion about topics of interest to the class, such as the business of cakes, promoting a unique brand, pricing confectionery work, inspiration for design concepts, and more.

Information and registration for this class is with Valrhona directly:

["Chocolate Cakes & Sugar Roses"](#)