

## THE HONORABLE ORDER OF BLUE GOOSE - TEXAS POND IS HOSTING A 5-STAR RATED CHOCOLATE & BAKING ZOOM CLASS FOR A VALENTINE'S CELEBRATION IN 2021!

### EXPAND YOUR ENTHUSIASM & KNOWLEDGE OF CHOCOLATE!

Join top chocolatier and pastry [chef Zach Townsend](#) in Dallas Chocolate Classes as he shares with you all his tips, tricks, and knowledge from over twenty-five years of working with chocolate. We will learn all about chocolate's history and how it's made.

His story in chocolate began in 1990 in Paris, France, with a close relationship with Michel Jambon, founder of the European chocolate company [Jeff de Bruges](#).

His experience is very broad, has consulted with and provided desserts for some of Dallas's best restaurants, operated a chocolate-dessert catering business for many years, worked in a pastry shop in Paris, written about dessert trends for a magazine, worked with authors, and sold desserts retail. Some of his other noteworthy accolades are:

- ◇ Chocolate dessert served to President George Bush and First Lady Laura Bush by request.
- ◇ Featured chocolatier at the 10th annual Stephan Pyles Celebrity Chef Dinner by the [Wine & Food Foundation of Texas](#).
- ◇ Chocolate desserts featured in D Magazine.

*"Chocolate engages all of our senses — and emotions! His goal is to make you EDUCATED, ENLIGHTENED, and EXCITED about the fascinating world of chocolate so that you can enjoy one of the world's greatest treats in more ways than you ever imagined!"*

*Look at what we are going to make!*



**THE FAMOUS FRENCH "MI-CUIT"**

Registration cost is \$29 per person. This is a private Blue Goose event. Register for this class at:

<https://fareharbor.com/embeds/book/purechocolate-desserts/items/277336/availability/572105599/book/?full-items=yes>

Once you are registered, you will be able to print the recipe & needed ingredients to purchase for this culinary experience.