



Les Dames d'Escoffier, Boston

Champagne, Chocolate & Caramel



Dame Lee Napoli, also known as Dame Chocolee, teaches us how to make chocolate truffles.



Everyone had the opportunity to make truffles. We all went home truffles in a silver box tied with a beautiful purple ribbon. Above are Dames Linda Bassett, Lucille Giovino and Terry Golson.



Left: Dame Denise Baron really got into making truffles. To her right is Dame Elizabeth Schlein.



Dame Denise Baron taught us how to make caramel and infuse different flavors into it. Above, Denise is spicing up one batch of caramel with ground clove.



To the left, Dame Anne Hopkins test the caramel to see if it is ready.

The evening began with champagne, hors d'oeuvres and conversation. It was an amazing experience to watch these talented women creating their art. What was more amazing is they took the time to do this only days before Valentine's Day - an extremely busy week for them! See Page 2 for decorating with Dame Kelly Delaney.

Everyone took home a jar of caramel sauce.



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Dame Kelly Delaney teaches us how to make a rose and every one she did was perfect!

Dame Kelly Delaney took mini cupcakes, shaped them into a heart and covered them with frosting making a "pullaway" cake.



Everyone got to make their own "pullaway" cake to take home.

All of the classes and fun took place at Dame Kelly Delaney's bakery, Cake for Occasions, in Danvers.

There were 12 participants (8 Dames and 3 guests) in addition to our three teachers in attendance.

