

**Subject:**

Tea and Chocolate Pairing



Cuppa Tea Company, Ltd

presents ...

" Tea and Chocolate Pairing "



May 21, 2010

6:00 PM - 8:00 PM

University of Richmond

School of Culinary Arts Kitchen

9722 Gayton Road in the Gayton Crossing Shopping Center

Register: [http://active.net.active.com//think again](http://active.net.active.com//think%20again)

Tel: (804) 422 - COOK

### **Greetings!**

Tea is a 5,000 years old ancient brew discovered by the Chinese Emperor, Shen Nung. Chocolate was discovered 4,000 years ago by the Maya and Aztec of Mexico and Central America.

Both are rich in cultural history. Evidence that the " Antioxidant Flavonoids" in tea and cocoa are beneficial for cardio vascular health.

Tea and Chocolate Pairings share similar flavor characteristics, thereby enhancing one another.

Please join me for this sweet and healthy class !



Tasting class includes five hot teas and two iced teas paired with different chocolates

Participants will learn about the tea and chocolate origins, characteristics of each and how to properly pair them.

Attendees will also receive a gift bag containing samples of tea to enjoy at home.

Price: \$ 79.00 pp  
Type: Classes  
Active Category: Culinary Arts Program  
Course Number: Cul 310.01

Registration Standard  
dates registration -  
Mar 31, 2010  
8:30 AM  
By Internet -  
Mar 31, 2010  
8:30 AM

Status 16 openings  
remaining

Ages 16 and up

Gender Coed

Where [Center for Culinary Arts](#)  
at [Center for Culinary Arts](#)

Instructor [Lurline Wagner](#)

Supervisor Martin Gravely

Sessions One

Season Summer 2010



Best Regards,

Lurline Wagner  
Cuppa Tea Company, Ltd

10% Chocolate Teas  
available "ON LINE" orders only



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

Exp. 5/31/2010