

A New Kind of Quarantine: Chocolate Night In



San Francisco, Jul 10, 2020 ([Issuewire.com](https://www.issuewire.com)) - This summer, quarantined families are turning to Guava Chocolates to sweeten up their free time while staying safely at home. Each month, Guava Chocolates founder, Christina Canto, hosts a live one-hour online workshop. Each class features a deliciously unique treat that you won't find anywhere else. Think triple chocolate ice cream, s'mores from scratch, or peanut butter and (guava) jelly truffles. (All of which are currently available for registration).

The recipes are thoughtfully tailored to home chefs, utilizing what you already have in your home kitchen. No fancy equipment is necessary. And the classes are the perfect way for kids to engage with their own kitchen, whether they're whipping cream, melting chocolate, or roasting marshmallows. Along the way, you'll learn about the ingredients and chemistry behind candy making, the difference between milk, dark, or white chocolates, and where chocolate comes from. Christina's classes are informative, engaging, and scrumptious, and taste-testing is always encouraged.

Prior to class, registrants receive a list of ingredients and supplies required to follow along, and they're able to ask their questions in real-time. When class is over, participants can access the class recording to re-watch any demonstrations or explanations they may have missed. In the end, you'll have a batch of treats perfect for the family, and a few extras for the neighbors...maybe.

Private classes are also available and make for the perfect virtual birthday party or team building event.

Sign up or inquire at <https://www.guavachocolates.com/virtual-experiences>

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