

### Lesson Three: Chocolates and Confections with Jeremy Fogg of Emeril's

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Title: \_\_\_\_\_

Organization: \_\_\_\_\_

1. The pink color in ruby chocolate is caused by:
  - a. Raspberries
  - b. Added coloring
  - c. Flower petals
  - d. Cocoa beans
2. What kind of chocolate do raspberries pair well with because of its inherent tangy/tropical notes?
  - a. White chocolate
  - b. Milk chocolate
  - c. Caramel chocolate
  - d. Ruby chocolate
3. To make a basic gianduja, what is the ratio of chocolate:nuts:powdered sugar?
  - a. 1:1:1
  - b. 1:2:3
  - c. 2:1:1
  - d. 1:1:2
4. A method to temper small amounts of chocolate by spreading on a marble or stone slab is called \_\_\_\_\_.
  - a. Block seeding
  - b. Tabling
  - c. Blooming
  - d. Incomplete melting
5. Chef Jeremy makes bon bons using what to create thin sheets of chocolate with Washington red raspberry jam?
  - a. Silpat mat
  - b. Rolling pin
  - c. Offset spatula
  - d. Acetate

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