

Chocolate Lovers Tour, One-Day Tour

Chocolate lovers will line up for this tour featuring chocolate treats in Central PA all day long!

Visit Purity Candy Company in Allenwood, PA where artisans hand-dip chocolate which have become a local favorite. Look into the workshop through a glass window to perhaps see some of the artisans at work, enjoy a sample or two, and browse among all the delicious offerings in the shop.

Stop at a local winery for tasting of its vintages with one served in a chocolate shooter glass while enjoying vineyard views.

Enjoy a gourmet lunch in Le Jeune Chef Restaurant, the teaching restaurant as part of a Penn State-affiliated cooking program and enjoy a student demonstration of its signature chocolate soup served as dessert with the recipe to take home.

Plus sip a chocolate martini (or non-alcoholic drink) during a Susquehanna River Cruise aboard the Hiawatha Paddlewheeler. Learn about the town's history as a lumber capitol, a river jamcracker and the Underground Railroad while enjoy relaxing views.

One-day tour, Wednesday to Friday, early-to-mid May through mid-to-late Oct.

Tour includes:

- Artisan Candy Factory/Shop
- Winery/Tasting
- Hiawatha Susquehanna River Cruise
- Le Jeune Chef Lunch & Demo



Chocolate Espresso Decadence

From Le Jeune Chef Restaurant, Williamsport

- 8 oz. Semi-Sweet Chocolate Chips or Chopped Bittersweet Chocolate
- 6 oz. Butter
- 1 Tbsp. Albert Ulster Coffee Paste
- 7 Whole Eggs (Room Temperature)
- 1 1/2 Tbsp. Granulated Sugar
- 1 1/2 Tbsp. All-Purpose Flour

White Chocolate Ganache:

- 10 oz. Good Quality White Chocolate
- 2.5 oz. Heavy Cream

*Melt chocolate and butter over water bath until smooth. Warm eggs and sugar over water bath stirring constantly until 110°. Whip eggs and sugar until triple in volume. Fold in flour and chocolate until well incorporated. Pour into greased 10-inch round cake pan. Bake in a preheated 425° oven for 15 minutes, **no longer**, until set. Cool in pan, refrigerate overnight and turn out onto a cake board or plate. Make white chocolate ganache and spread on top of cake. You may decorate with a cake comb. Cut with a hot knife into 16 portions.*

White chocolate ganache: Bring heavy cream to a boil and add to finely chopped chocolate. You may need to continue to melt this mixture in the microwave due to the small amount of cream.

Landmark Tours & Promotions, Inc.

800-326-8443 * www.landmarktouring.com

PA & NY Group Destination Specialists

Prepackaged Tours * Custom Tour Planning * Local Step-on Guides