

Discover the art of chocolate and gelato with a Venchi workshop in the heart of Florence

Florence · Tuscany · ★ **4.6** 4080 reviews

- Duration: 1 h 30 min
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 48 hours before

In the heart of Florence, this Venchi workshop introduces you to the world of chocolate and artisanal Italian gelato through a practical, creative, and tasteful experience. Amidst fine cocoa, creamy textures, and artisanal processes, you will discover the most playful and refined side of Italian confectionery tradition.

Guided by a Venchi expert, you will prepare gelato pralines by shaping artisanal gelato and coating it with chocolate and crunchy decorations. You will then proceed to create the famous Chocoviar, iconic chocolates coated in fine chocolate and embellished with Venchi's characteristic cocoa caviar. At the end of the workshop, you can taste your freshly made creations.

An immersive and convivial experience that combines creativity, artisanal savoir-faire, and authentic flavors in the heart of Florence.







What makes this experience special

- Hands-on Venchi workshop
- Creation of artisanal gelato pralines
- Workshop dedicated to the famous Venchi Chocoviar
- Use of selected ingredients and chocolates
- Final tasting of your creations
- Experience in the heart of Florence