



## Angliss Singapore and Callebaut present a pastry masterclass on the theme of sustainability

In partnership with Callebaut, Angliss Singapore is organising a pastry masterclass featuring Chef Ben Goh and Chef Lawrence Cheong. Addressing the current climate of the world, the event centres around the topic of sustainability, in turn showcasing the sustainably sourced products from Callebaut.

Callebaut is committed to making sustainable chocolate the norm by 2025 to help ensure future supplies of cocoa and improve farmer livelihoods, and supports the Chocolate Horizons Foundation in its goal to shape a sustainable cocoa and chocolate future. Their Finest Belgian Chocolate range uses 100% sustainable cocoa, and their Forever Chocolate sustainability strategy is determined to drive long-term systemic change for a sustainable cocoa supply chain.

Programme highlights include a chocolate showpiece creation by Chef Ben Goh and Chef Lawrence Cheong, followed by a confectionery masterclass by Chef Lawrence Cheong, and a pastry masterclass by Chef Ben Goh.

The event will be held at The Chocolate Academy, from 1pm to 5pm on Wednesday, 28 June 2023.

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#### **About Angliss Singapore**

Established in 1948, Angliss Singapore has evolved over the years to encompass a comprehensive suite of top-shelf quality products and ingredients as one of Singapore's trusted leading gourmet purveyors. More than an essential commodity trading food business, Angliss Singapore has helped many culinary professionals bring their creations to fruition. For more information, please visit: [www.angliss.com.sg](http://www.angliss.com.sg).

#### **About Callebaut**

Callebaut brings great chocolate to every chef to support what you love most – creating wonderful chocolate delights. Crafted in Belgium from bean to bar and designed especially for the ease of use for chefs using only sustainably grown top quality chocolate, Callebaut finds its way into the hearts of chefs and their creations.

**For media enquiries:**