



CHOCTASTIC! A DISCOVERY WORKSHOP

Hot Chocolate

Objectives

- Learn the recipe for a proper hot chocolate.
- Discover the history of chocolate - and thus, of hot chocolate.

Messages

- A hot chocolate is made with chocolate, not cocoa powder.
- Chocolate was not always the hard, glossy, snappable kind of confectionery that we know today. Until the mid-19th century, it was mainly consumed as a drink.

Format and tools

- Demonstration and dialogue with a Valrhona tutor.
- Handheld blender, saucepans, whips.
- Frothers: appliances for frothing up hot chocolate.
- Small cardboard cups for tasting two hot-chocolate recipes.
- Recipe sheets.

Condition

- Available from 1 October to 31 March only.



Teens,
Adults

PRICE / Person

1€*

*in addition to Self-Guided Tour price

Duration
30 min

Max.
number
of people 40