



CHOCTASTIC! A DISCOVERY WORKSHOP

From Cocoa Bean to Chocolate 'Bean'

Objectives

- Understand each stage in the production process, at farm and factory.
- Discover the sensations and pleasures of tasting different chocolates.

Messages

- The environment and human skill are key factors in the flavour of chocolate.
- Selection of ingredients is a key factor in the flavour of chocolate.
- A chocolate's cocoa percentage does not equate to aromatic strength.

Format and tools

- Dialogue with the tutor.
- PowerPoint presentation / Film.
- A real pod and a wooden mallet to crack it open.
- Unripe green cocoa beans to smell their acidity.
- Tasting of bits of roasted beans (called nibs).
- Two dark chocolates to taste and compare.
- Two complimentary milk chocolates to take away.



Pensioners

PRICE / Person

2€*

*in addition to Self-Guided Tour price

Duration
45 min

Max.
number
of people 52