



HOCTASTIC! A DISCOVERY WORKSHOP

Introduction to Chocolate Tasting

Objectives

- Turn every chocolate taster into a discerning enthusiast.
- Discover the sensations and pleasures of tasting different chocolates.
- Understand the differences between dark, milk and white chocolate.

Messages

- A chocolate's cocoa percentage does not equate to aromatic strength.
- 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.

Format and tools

- Dialogue with the tutor.
- PowerPoint presentation.
- Six chocolates - two white, two milk, two dark - to taste and compare.
- A glass of water to rinse the mouth between tastings.



PRICE / Person

2€*

*in addition to Self-Guided Tour price



Teens,
Adults



Duration
45 min



Max.
number
of people **40**