

Chocolate was first used as a drink over 3,500 years ago in Central America. It was very popular with the Maya and the Aztecs, who mixed **cocoa beans** with vanilla or chilli peppers. Cocoa beans were so important that they were used as money. Cocoa was first grown in Ecuador, which is still one of the top ten world producers, but nowadays more than 70% of cocoa beans come from West Africa. Cocoa beans come from **cocoa trees**. The beans grow in colourful **Pods**. Inside the pods are the beans. Each tree grows around 50 pods a year, and each pod between 20 and 60 beans. It takes around 100 beans to make 100 grams of chocolate. The pods are picked by hand to protect the trees. First, the beans and the pulp are placed in special boxes, where they slowly **ferment**: here the beans turn brown and start to develop their special **flavour**. They are then put out in the sun to **dry** and then **roasted** in preparation for the final stage, when the beans are taken out of their **shells**. At the end of this process, we are left with the **cocoa nibs** – chocolate in its purest form and the basic ingredient for all chocolate products. The first step is to **grind** the nibs to produce **cocoa liquor**, a semi-solid paste. This is then cooked and mixed continuously. This is also when other ingredients are added: sugar, milk, various flavours... For the cocoa liquor to turn into solid chocolate, it needs to be heated and cooled and heated again until it forms a solid mass. At last, the journey from bean to **bar** is complete.



CHOCOLATE IS THE
ANSWER, WHO CARES
WHAT THE QUESTION IS



Wall Street English VICENZA

Strada Superiore verso Verona, 57-59

36100, Vicenza (VI), Italy

Phone: 0444.1220051

E-mail: vicenza@wallstreet.it

Wall Street English BASSANO del GRAPPA

Piazzale Cadorna, 11

36061, Bassano del Grappa (VI), Italy

Phone: 0424.228926

E-mail: bassano1@wallstreet.it



THANK YOU FOR PARTICIPATING!



Ciocolandoli

Chocolate Tasting

19th and 20th October 2024





 MARCHE
 Davide Marcantognini
 marcantogninicioccolato.com



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The artisan chocolate industry revolves around the craftsmanship of chocolatiers who make gourmet chocolates by hand. These companies often prioritize quality over quantity, sourcing ethically grown cacao beans and other natural ingredients in limited quantities. From hand-painted bonbons to unique chocolate gifts, the offerings are varied and often seasonal.

The three artisan producers who have agreed to be part of this tour come from three different Italian regions: Marche, Tuscany and Sicily. They strongly put great effort in selecting quality raw materials and developing the finest techniques when processing chocolate. Therefore, they offer high-level artisan products, with particular attention to regional products, in order to offer a tasting experience which is constantly linked to both tradition and experimentation. You will be able to taste their purest chocolate bars, both milk and dark, and their chocolate creations, with the addition of some local ingredients such as *visciole* (sour cherries) from Marche, citrus, pistachios and almonds from Sicily and the many sweet truffles flavours at the Tuscan stand.



Chocolate sensory wheel →

