

LUISA'S BEAN-TO-BAR CHOCOLATE WORKSHOP

**FIRST 100% BEAN TO-BAR CHOCOLATE
MAKERS IN NOTTINGHAM**



ARTISAN CHOCOLATES
NOTTINGHAM'S FIRST CRAFT
'BEAN-TO-BAR' MAKER

BEAN-TO-BAR EXPERIENCE - 2 HRS / £60

1. INTRODUCTION TO CHOCOLATE & HISTORY

Start off with a glass of prosecco or red wine which compliments the flavour notes of our chocolates whilst you listen to the bean-to-bar story; Luisa's Introduction to her passion, background information on the cacao bean and an insight into the history of chocolate.

2. INTERACTIVE TASTING

We will then do some interactive tasting, with plenty of hands-on time, so you have to be willing to get down and dirty with cacao. Luisa will guide you through an experience that delights your senses and encourages appreciation of chocolate's variety of flavours, much like a fine wine.

3. BEAN-TO-BAR PROCESS

Experience multiple stages of the bean-to-bar process and become part of the action, starting with the raw source – the beans – and moving through the procedures of roasting and crushing (winnowing) the beans, as well as the tempering of the chocolate on a marble slab. You'll get to go home with a bar of your own signature chocolate infused with your own creations.

**4 PAX
MIN / 10
PAX MAX**

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