

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

TASTING EXPERIENCE - 1.5 HRS / £35

1. INTRODUCTION TO CHOCOLATE & HISTORY

You'll be greeted with a glass of prosecco or red wine which accentuates the flavour notes of our chocolates whilst you learn about our shop's story; Luisa's Introduction to her passion, background facts on the cacao bean and a short insight into the past of chocolate.

2. BEAN ORIGINS & FLAVOUR PROFILES

Experience why Luisa's chocolate is so full of flavour, and why it is so important to have quality, well cultivated beans. You will test out a variety of different origins of chocolate - such as Madagascan, Solomon Island and Papa New Guinean chocolate - and learn about flavour profiles and taste mapping.

3. CHOCOLATIER VS CHOCOLATE MAKER

Discover why it is so crucial to temper your chocolate correctly and find out why professional chocolatier and chocolate making are two different skills. Learn why directly sourcing beans is so important to our business, be introduced to our farmers and enjoy a tour of the taste buds.

**4 PAX
MIN / 10
PAX
MAX**



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