



Chocolate Tasting

Terms

Cacao: The bean itself; the basis for chocolate liquor, cocoa butter, and cocoa powder

% Cacao: Indicates the amount of ingredients from the cacao bean

Nib: The “meat” in the cocoa bean

Chocolate Liquor*: The smooth, liquid product made after the cacao bean nib is ground

Cocoa Butter: The naturally occurring fat in cocoa beans; 50-60% of the bean.

Cocoa Powder: Made by separating the fat from the bean and grinding the bean into a powder

Milk Chocolate: Chocolate liquor, cocoa butter, sugar, milk/cream

Sweet Chocolate: Chocolate liquor, cocoa butter, sugar

Semisweet (Dark) Chocolate: Chocolate liquor, cocoa butter, sugar

Baking Chocolate: Chocolate liquor

White Chocolate: Cocoa butter, milk/cream, sugar

*does not contain alcohol

Suggested Sessions

Collection of % Cacao

Single % Cacao

Single Origin

American vs. European Brands

One Type of Chocolate

Why Taste?

Chocolate tasting began in England in 1847 with the creation of a “bar” form of chocolate, versus the traditional beverage variety which had been popular before that time. The art of chocolate tasting is a steadily growing trend today. Chocolate connoisseurs liken it to wine tasting; an accurate comparison considering the two can be enjoyed simultaneously. Chocolate tasting is a great activity to host because of its social nature; few people can resist the combination of friendship and chocolate! The ultimate purpose of chocolate tasting is to savor the sweet, indulgent moment a taste of quality chocolate can bring, all the while expanding your chocolate repertoire.



Tasty Tips

Before Tasting

- Select up to 6 different types of chocolate to taste
- Bring chocolate up to room temperature for tasting
- Provide information (name, origin, brand) for each chocolate sample
- Chocolate tasting pieces should be no bigger than ¼ inch by ¼ inch
- Taste from light (least intense) to dark (most intense) or from dark to light—whichever you prefer

During Tasting

- As you prepare to taste, think about the following qualities of the chocolate.
 - Appearance (shiny, even, discoloration)
 - Aroma (rich, flavorful, bland, scentless)
 - Snap (crisp, dull)
- As you begin to taste do not bite into the chocolate, instead let the chocolate melt in your mouth and evaluate:
 - Mouthfeel (grainy, waxy, creamy, smooth)
 - Flavor (sweet, spicy, roasted, vegetable, fruity, nutty, floral, bitter)
 - Aftertaste (strong, chalky, rich)
 - Be patient, savor the flavor. Some flavors appear instantly while others may develop over a minute or so.

Between Tastes

- Cleanse the palate with water and white bread
- Write down thoughts about what you just tasted

