

VIRTUAL CHOCOLATE TASTING

DURATION

45-90 minutes

GUEST NOS.

10-100 guests

REQUIREMENTS

1 device per guest with stable internet connection

OUR EQUIPMENT

Fair Trade
GDPR secure



FROM BEAN TO BAR.....Let us take you on a journey in understanding how different cacao varieties & origins can alter the flavour profiles within craft chocolate, the same as can be found within fine wine & coffee.

Join James our award-winning chocolatier on a journey from bean to bar. After spending 20 years as an award-winning chef in the hotel and restaurant industry, James always held the belief that his passion for fine flavour & food chemistry would one day guide him down a slightly different path.

His attention to detail sets craft & fine chocolate apart from the poor commercially mass-produced stuff we know today. The ultra-premium cacao used by James is sourced directly by him from small farms & cooperatives from around the equator, ensuring the best possible price for the farmers in some of the world's poorest regions. This is known as direct trade.

What's Included:

- Secure video conference for up to 2 hours
- Professional and experienced hosts to manage your experience
- Chocolate tasting mat
- Cacao beans & craft chocolate samples