

# How to Taste Chocolate



## Engage Your Senses: A Guide to Tasting Chocolate Like a Pro



### SEE

Judge the colour & surface of the chocolate.



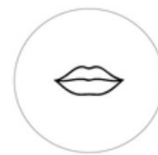
### HEAR

Break the chocolate & listen to the snap.



### SMELL

Rub the chocolate between two fingers, feel the fineness & smell the fragrances.



### TASTE

Let the chocolate melt in your mouth.

## Sensory

### Dominican Republic 36% White



#### Flavor Profile

- Milk
- Dulce de Leche
- Raw Cane Sugar
- Vanilla
- Cocoa Butter

#### Pairings

##### Coffee Origin:

Yemen

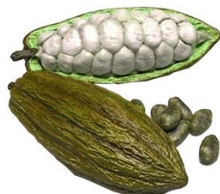
##### Wine:

Mosato d'Asti, Ice Wine, Reisling, Rose, Sherry, Port

##### Spirits:

Bourbon Whiskey, Gin, Tequila

### Ghana 43% Milk



#### Flavor Profile

- Cocoa
- Malt
- Caramel
- Honey

#### Pairings

##### Coffee Origin:

Brazil

##### Wine:

Reisling, Gewürztraminer, Lambrusco, Pinot, Ruby Port, Late Harvest Syrah

##### Spirits:

Rum, Vodka, Orange Liqueur, Rye Whiskey

### Venezuela 65% Dark



#### Flavor Profile

- Coffee
- Plum
- Cocoa
- Orange Blossom
- Cinnamon
- Raisin

#### Pairings

##### Coffee Origin:

Guatemala

##### Wine:

Merlot, Pinot Noir, Zinfandel, Cabernet Sauvignon, Banyuls

##### Spirits:

Mezcal, Bourbon Whiskey, Rye, Scotch, Cognac

### Madagascar / Ghana 70%



#### Flavor Profile

- Cocoa
- Pink Grapefruit
- Coffee
- Raspberry
- Black tea

#### Pairings

##### Coffee Origin:

China

##### Wine:

Zinfandel, Cabernet Sauvignon, Vintage Port, Tawny Port, Sherry

##### Spirits:

Gin, Mezcal, Tequila, Bourbon Whiskey