

How to Taste Chocolate?

Look at it – well tempered chocolate will look shiny; you'll hear a snap if you break off a piece.

Notice the Color – There are various hues, depending on the variety or origin of the cacao beans some might be reddish or amber shade, like the one we had in Peru.

Take a Little Sniff – smell might be bright or fruitlike, smoky or blue cheese
Aromas linked to chocolate's flavors.

Take a Small Taste – place it in your mouth; let it melt until warm; chew it several times and then let it melt a little more You may notice the texture is creamy or gritty. That is different than the flavor.

Do you know what happens? Flavors emerge. – everyone tastes it in a very personal way. It might taste: Sweet, fruity notes, spicy notes, savory

If you are tasting more than one type of chocolate, use a palate cleanser like lemon water between tastes.

Note: *When we attended a demonstration presented by Chef Pierre Hermé, he showed us how to taste and appreciate the flavors of chocolate.