



JOIN ME FOR A
Chocolate
TASTING
TONIGHT!

INGREDIENTS FOR THE PERFECT DATE:

Chocolate, more chocolate, the perfect couple all dressed up for a special night in, lots of love and a little laughter, some soft music, hugs and kisses, plus a little more chocolate.

CHOCOLATE TASTING INVITATION

DESIGNED BY CARISA @ WWW.MESSESTOMEMORIES.COM
EXCLUSIVELY FOR THE DATING DIVAS




HOW TO HOST A

Chocolate TASTING

- 1 Pick out 6 different kinds of gourmet or imported chocolates from a local specialty or grocery store. There are a few different ways to choose your chocolate!

 - Pick out chocolate with a variety of Cacao percentages ranging from low (35% Cacao) to high (82% Cacao).
 - Choose to sample a single percentage Cacao. For example, selecting only 70% Cacao chocolates in a variety of different flavors.
 - Compare Chocolates of different regions. For example, selecting 3 American brands and 3 European brands.
- 2 Store the chocolate at room temperature until use. If it gets too warm, it will go soft. If it gets too chilly, it won't melt in your mouth to properly release its flavors.
- 3 Print off a tasting mat and scoring card for each person. Write the names of the different chocolates you bought on the squares of the tasting mat, starting with the chocolate with the highest percentage of Cacao for #1 and ending with the chocolate with the lowest percentage of Cacao for #6. This sets up your taste bud properly to adjust and experience the sweeter, sugary chocolates last.
- 4 Break the chocolates into quarter inch squares for sampling. Really good chocolate is flavorful enough to experience in little bits. Make sure to place each piece of chocolate in the corresponding square on the tasting mats.
- 5 Next to each tasting mat, place a scoring card, pencil and a small glass of room temperature water. Ice water prevents chocolate from melting and dulls taste buds. You may also place pieces of plain white bread or dry, unsalted crackers by each tasting mat, if you wish, to help cleanse the palate.

Note: The percentage of Cacao refers to the total content of ingredients derived from the cocoa bean. Generally, there is an inverse relationship between the % of Cacao and the amount of sugar in a bar. For example, a 60% Cacao dark chocolate bar has more sugar and is sweeter than a 72% Cacao dark chocolate bar. If you enjoy milk chocolate, you will prefer the lower % Cacao bars. Unsweetened baking chocolate is 100% Cacao product, which has no added sugar and will have a very bitter flavor.



Chocolate TASTING

PROCEDURES

Begin with #1 - highest percentage of Cacao. End with #6 - lowest percentage of Cacao. After each step, write your thoughts and opinions of the chocolate on your scoring card, along with a final score at the end. Remember to rinse your palate with a drink and a bite of bread or cracker between each chocolate.

STEP 1:

Look

Start by observing the appearance of the chocolate. Look for a smooth surface, high shine, and even coloring. Chocolate should not look dusty or have an ashy-white coat to it. This happens when it's exposed to temperature or humidity extremes and is known as "bloom." It's still safe to eat, but may have an unappealing texture.

STEP 2:

Touch

Fine chocolate should be firm to the touch and should not feel grainy, greasy, or waxy. When you touch fine dark chocolate, it should hold its shape for a few seconds before melting.

STEP 3:

Listen

Break the chocolate and note the sound, also called the "craquant." Was it soft, hard, sharp, or dull? Really good chocolate makes a sharp sound and breaks cleanly, leaving crisp edges without crumbling.

STEP 4:

Smell

Chocolate comes in so many varieties and includes over 600 different aromas. So take a whiff. Does it smell mild or strong? Does it smell nutty, floral, or fruity? Next, rub it with your thumb and finger to soften the chocolate. Then smell again, noting any new layers of aroma.

STEP 5:

Taste

Don't rush. Take a small bite and place it on the center of your tongue and allow it to melt. Pay attention to how quickly it melts. Move the melting chocolate around; coat your entire tongue. You may notice stages of flavor. It may start out bitter, have a fruity flavor, and end with a dry sugary sensation. Also take note of the textures (smooth, velvety, silky) and how long the flavor lingers.



Chocolate

TASTING

SCORING CARD



Type of Chocolate	Look	Touch	Listen	Smell	Taste	Overall
1						
2						
3						
4						
5						
6						



VOCABULARY THAT MAKES YOU SOUND LIKE A CHOCOLATE AFICIONADO

IT LOOKS:

high shine, even coloring, bright, dull, glossy, flat, bloom

IT FEELS:

firm, smooth, soft, silky, uniform, thin, greasy, grainy, sticky, waxy

IT SOUNDS:

soft, hard, dull, sharp, quick, long, low high

IT SMELLS:

mild, strong, nutty, fruity, floral, earthy, subtle, multi-dimensional

IT TASTES:

rich, creamy, sweet, bitter, spicy, roasted, flowery, salty, buttery, clean, milky, sharp, intense



Chocolate TASTING

1	2	3
4	5	6

CHOCOLATE TASTING MAT