



Chocolate experiences

Social events for your group

Chocolate talks and chocolate making demonstrations from Coeur de Xocolat including a wonderful chocolate tasting experience.

David has years of experience as a chef and chocolatier, he has wide knowledge of cocoa production from bean to bar, and many stories from the cocoa farmers he has met.



Award winning chef and chocolatier David Greenwood-Haigh arrives at your group meeting armed with cocoa pods, chocolate, and all the specialised equipment, and ingredients for your chocolate adventure.

We're sure that this hour-long chocolate experience will show chocolate in a whole new light.



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A typical talk could include:

- A short walk through chocolate's rich history.
- Find out about the Aztecs and their golden goblets.
- Examine real cocoa pods, beans, cocoa butter and nibs.
- Join us on a sensory journey, Taste some of the worlds finest chocolate.
- Learn the history of chocolate truffles.
- Watch how to make a chocolate Ganache using cream (can be made dairy free).
- Get a taste of the classic Ganache that's been made.
- No minimum or maximum guest numbers, although a guide is needed so we have enough samples available.



No special equipment or facilities are needed, we bring everything with us.

David just needs a couple of tables at the front of the room and access to mains power.

Typical chocolate experiences last about an hour without a break.