



LOUTH Chocolate Tasters

If you love chocolate and want to learn more about fine chocolate by sampling some of the best bars by makers and chocolatiers from around the world, then join us at the Louth Chocolate Tasters club.

We meet each month, usually on the last Monday, for a themed tasting evening starting at **8pm**. Monthly meeting tickets cost **£7.50 per person** for a standard tasting to cover the cost of the chocolate. We will typically taste a range of at least 6 bars or filled chocolates. Prices for special events will be shown in the programme. **Booking is Essential.**

To find out more, book a place, or join the mailing list contact Lindsay or Kathryn:

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Forthcoming Dates 2017:

Monday 30 January

Discovering Fine Chocolate

Tasting chocolate is a bit like tasting wine, the flavours can be rich, complex and distinctive. By sampling a range of different quality chocolate bars, we will learn the process of chocolate tasting and discover how to identify and appreciate fine chocolate.

Monday 27 February

From Tree to Bar

We will taste our way around the world's cocoa growing regions from Ecuador to the Philippines looking at how origin, variety and each stage of the chocolate making process contribute to the final flavour profile. Tasting a variety of chocolate styles will also show us what cocoa percentage really means.

Monday 27 March

UK Bean to Bar makers: First Stop 'A Genius in a Shed in Cleethorpes'

Ten years ago Cadbury were the only company in the UK producing chocolate from the bean. Today we have a multitude of craft makers to choose from. We start our tasting with one of the first and finest, Duffy's Chocolate from Cleethorpes, then sample bars by some of the talented makers who have followed him.

Monday 24 April

The Art of the Chocolatier

Creating filled chocolates by skilfully combining the complexities of chocolate with the flavours and textures of other ingredients is the art or 'alchemy' of the chocolatier. A tasting of a variety of fillings and styles will help us discover how quality, freshness and the handmade process can make a world of difference to the chocolate eating experience.

Monday 22 May

Craft Chocolate in the USA: From Hershey to Hipsters

The explosion of the bean-to-bar movement in America has given us some exceptionally good chocolate. We choose bars from pioneering makers who have championed the craft chocolate movement and show how the making process can give a unique expression the cocoa bean's intrinsic flavours.

Monday 26 June

Raw vs Roasted

The roasting of cocoa beans dates back to the Maya and the origins of chocolate as an aromatic drink. 'Raw' chocolate is a new style marketed for its health benefits and natural taste. By comparing a selection of raw and roasted bean bars we judge for ourselves if raw chocolate can deliver on flavour and taste experience.

Meetings kindly hosted by The Brown Cow, 133 Newmarket, Louth

