

Introduction to Chocolate Tasting

Mid-morning and mid-afternoon are the best moments of the day to have a chocolate tasting: you can better recognize the flavours and aromas of chocolate between mealtimes.

The ideal temperature for tasting chocolate is about 20°C, in a place where there are no odours, smells or maddening noises.

Chocolate tasting is usually done using tablets.

If you are going to taste different types of chocolate, it is better to begin with a low cocoa content. A little piece of bread and/or a sip of water between one variety and the next helps remove fats and cleanse your palate.

In chocolate tasting, all 5 senses come into play and combine with your personal reaction to lead to a final evaluation.

Sight

The surface should be glossy and a well-blended colour, characteristics that suggest good crystallization of the chocolate.

In chocolate with a rough surface (cold-working), there must be no blooms.

Touch

Chocolate should be smooth and not sticky, suggesting a good structure and correct conservation.

Hearing

When breaking a piece of chocolate, the snapping sound should be clear (depending on the place and the temperature it has been stored at), indicating good crystallization.

Smell

You can identify a wide range of aromas: first of all, those peculiar to the original cocoa; secondly, those developed during fermentation and conching; finally, those that evolve during maturing.

Taste

The first sensation reflects the concentration of cocoa solids (the percentage of cocoa). When chocolate begins to melt, all its elements emerge. On different parts of the tongue, you can identify sweetness (on the tip), bitter tendency (at the base), and savouriness and sourness (at the sides).

An assessment will be based on criteria such as refinement (a balance between all the sensations), smoothness (an absence of unpleasant sensations), astringency (comparative roughness and dryness of the mouth), and persistence (how long the taste lasts on the palate).

product description (bar, mignon chocolates...)

type of chocolate (bittersweet, milk...)

% cacao

country of origin

tasting event

when

where

with

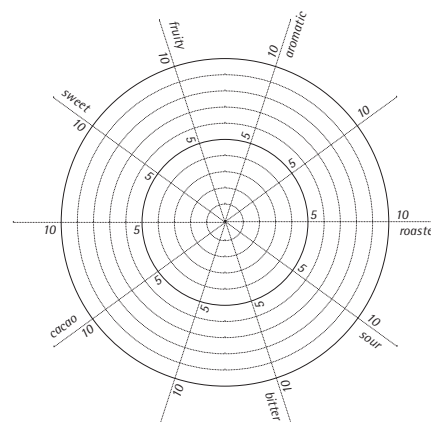
look

touch

snap

smell

taste



cacao _____

sweet _____

fruity _____

aromatic _____

roasted _____

sour _____

bitter _____

... _____

... _____

... _____

by marking the rating on the circular graph and joining up the points, it is possible to assess how balanced the chocolate is: the more circular the design, the more balanced the chocolate.

ideal pairing

opinion · notes

rating ☆☆☆☆☆

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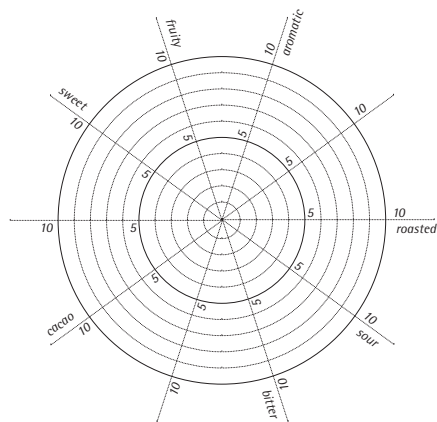
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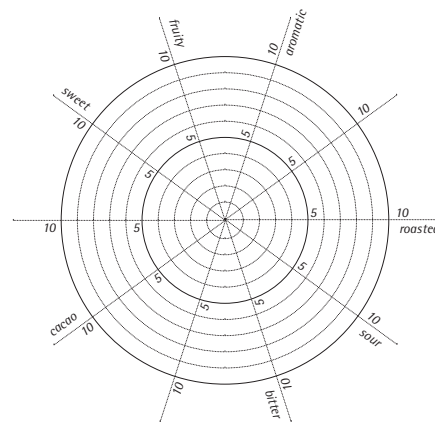
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