

# Emerald Estate Organic Chocolate

## The Emerald Estate Tree to Bar Tour

In this class we would like to indulge you further into the world's favorite aphrodisiac... chocolate. Our Director of Pastry, Wouter Tjeertes, will host you on our Emerald Estate Cocoa Tour to show you the complete cycle of Tree to Bar production. We will discuss the history of chocolate in the Caribbean and the production process. To start off we will visit the Emerald Estate to witness the natural side of cocoa including tasting raw cacao while discussing the fermentation, sun drying and polishing of the beans. Then travel back to our own Chocolate Lab to elaborate on the technical part of making the perfect chocolate bar. This 2 hour guided experience takes you through cocoa bean roasting, grinding and conching in the making of our chocolate to create the perfect snap and shine. Along the way you will enjoy an invigorating cup of local cocoa tea and our organic chocolate bars that range from 60 % , 70 % and 92 % Bittersweet.. A complimentary Bar of Emerald Estate Organic Chocolate will be our treat to you as souvenir to take home.

Monday: 9:00 - 11:00 am

Wednesday: 2:00 - 4:00 pm

Friday: 9:00 - 11:00 am

*\$75 per person; sign up at Guest Services. Minimum 2, maximum 6 persons per session. 10% service charge and 10% VAT apply.*

## Chocolate Sensory Tasting

Join us on an awakening journey through the flavor palate of cocoa and chocolate. We will start by tasting the cocoa bean, which is the very first step in chocolate production, and end with the strongest type of cocoa mass while sampling all in between. We will focus our attention on how to truly appreciate chocolate as it should be tasted and educate ourselves on its distinct differences. As a culmination of the sensory tasting session sample some of our homemade truffles and a taste of Emerald Estate Organic Chocolate bar. Complimentary; sign up at Guest Services

Tuesday from 10:00 - 10:30 am in the Emerald Restaurant

## Discover Chocolate

For this tantalizing interactive experience following the Chocolate Sensory Tasting, we will move to the Chocolate Lab to discover just how chocolate is made. We are a Tree to Bar organic boutique chocolate producer using only Emerald Estate Organic Cocoa. Join our Director of Pastry, Wouter Tjeertes, to learn the basic techniques of making chocolate, tempering chocolate, creating your own fudge and making a personalized chocolate bar. The best part...you take home what you make! So, if you've ever pondered the alchemy involved in creating the finest of chocolates, enroll in this Discover Chocolate workshop and learn this delightful art for yourself. This class is hands on so be prepared to be covered with chocolate!

Tuesday and Thursday from 10:30 - 11:30 am in our Chocolate Lab  
*\$45 per person; sign up at Guest Services. Minimum 2, maximum 6 persons per session. 10% service charge and 10% VAT apply.*

## Chocolate, Wine and Paradise

Learning how to taste wines is a straightforward adventure that will deepen your appreciation for both wines and wine makers. Now we take it one step further to matching and tasting wine with our own hand made organic Emerald Estate Chocolate. Look, smell, taste - starting with your basic senses and expanding! From there you will learn how to taste wines and chocolate like the pros in no time!

Thursday from 5:30 - 6:00 pm - located in the Jade Lounge.

*US\$45 per person; sign up at Guest Services. Minimum 2 persons; 10% service charge and 10% VAT apply.*

## WOUTER TJEERTES DIRECTOR OF PASTRY

Wouter Tjeertes traveled and worked for 17 years in a number of countries before calling St. Lucia his home. Born in The Netherlands, he knew he wanted to be a Pastry Chef from the tender age of six while on a school excursion where he visited a local bakery. Whilst working his way up through several highly recognized pastry shops and hotels in Europe and the Caribbean, he developed a strong passion for cocoa and chocolate which led to a deep-rooted love affair with the Caribbean region.

Wouter now spearheads the creative development of the Emerald Estate Chocolate Program, as well as to manages the pastry departments at Anse Chastanet Resort and Jade Mountain. He says, "Making use of the incredible flavor palate the Caribbean has to offer and maintaining the highest possible standards of quality are my greatest obsessions."

